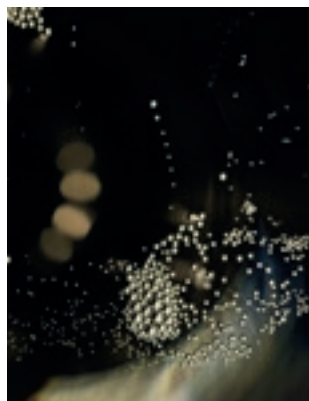


ARVINO
Luxury Wine Shops

ARVINO Events

BUBBLES & OYSTERS

Lugano - Thursday, March 28, 2018



Thursday, March 29 at our Luxury Wine Shop - ARVINO - Lugano, we will celebrate one of the most prestigious and genuine gastronomic pairings: Oysters & Champagne!

Each oyster is unique and requires the perfect Champagne to reveal a harmonious union of flavors. This is definitely the best combination to bring out the fresh, salty, mineral flavors of the oyster and all of the layers hidden within a glass of Champagne.

During the tasting, a selection of six oysters will be served, consisting of three different types: the ultra-special Sarda della Laguna di Tortoli, the Special Reserve "Gauloise" from Britain and the Pousse en Claire "Label Rouge" Marenne Orleon. Each unique type of oyster will be served alongside a carefully selected glass of Champagne.

Why wouldn't you want to try this perfect pairing?

THE CHAMPAGNE LIST

Champagne Brut Blanc de Blancs, Maison Ruinart NV – James Suckling 93

Champagne Brut Blanc de Blancs, Perrier-Jouët – James Suckling 92

Champagne Extra Brut Vintage, Billecart Salmon 2007 – Wine Spectator 93

TICKET

CHF 95.00 VAT Included

RSVP: events@arvi.ch

LOCATION

19:00h

ARVINO Luxury Wine Shop

Via Emilio Bossi 1, CH - 6900 Lugano

Dress Code: casual

ADDITIONAL INFORMATION

Places are limited to 16 people. If less than the minimum number of participants respond, ARVI reserves the right to cancel or postpone the event. Official confirmation will be given only after settlement of the invoice, no later than 22.03.2018. The registration fee is not refundable. Please note that only a single tasting glass per label, a half-liter of water and a selection of six oysters will be served per person. This offer is valid only for the labels mentioned above, any other requests will be charged separately.

WINE SHOP: arvino.lugano@arvi.ch - T.091 924 94 88 / OFFICE: events@arvi.ch - T.091 649 68 88