



THE PERFECT PAIRING

Piedmont's fine wines & white truffles

Melano – Wednesday, 14 November 2018

What better way to celebrate the autumn season than with one of the greatest Italian enogastronomic weddings – that of luxurious Piedmontese wines and Alba's deluxe white truffles.

The tasting will be guided by our Brand Ambassador and Head Sommelier, Davide Vaccarini on Wednesday, 14 November, 2018 at ARVI's – The Secret Spot – Melano.

This will be a unique opportunity to taste the most historic and famed producers of the prestigious Langhe, Barolo and Barbaresco wine areas, paired with a lovely truffle inspired dinner.



Each of the selected wines for the evening comes from a unique family-run estate. The first wine to be served comes from Piedmont's "wine guru" - Angelo Gaja - a charismatic figure who has changed the history of Italian wine and is now better known as "the king of Barbaresco". This will be followed by a wonderful wine from Ca' del Baio - a winery which is run by the three Grasso sisters. Today, this estate is one of the few to own a plot of land in the Asili vineyard, which is one of the most emblematic of Barbaresco. We will continue the tasting with Barolo Le Vigne from Sandrone, which is crafted from the best vineyards in the Serralunga, Castiglione Falletto and Barolo areas. Davide, our Head Sommelier, describes this Barolo as a wine of rare elegance and balance. To conclude the tasting, we will present two wines from the same Cru – Castiglione Falletto – from the Fiasco vineyard produced by Brovia and Paolo Scavino. This will allow us to compare the producers' completely different styles, which are equally loved by the world's greatest wine critics.

Join us for the event of season and experience Piedmont's incredible wines served beside the region's beloved white truffle.

THE WINE LIST

Welcome Aperitif

Alteni di Brassica Sauvignon, Gaja 2015 - *Robert Parker 91*

Barbaresco Asili Riserva, Cà del Baio 2012 - *James Suckling 95*

Barolo Le Vigne, Sandrone Luciano Azienda Agricola 2012 - *Wine Spectator 95*

Barbaresco, Gaja 2014 - *Robert Parker 94*

Barolo Bric del Fiasco, Azienda Vitivinicola Paolo Scavino 2013 - *Robert Parker 95*

Barolo Garblèt Suè, Brovia 2013- *Robert Parker 93*

TICKET

CHF 330.00 VAT Incl.

RSVP: events@arvi.ch

EARLYBIRD TICKET PRICE

CHF 295.00 VAT Incl.

Offer valid until 19.10.2018

LOCATION

19:00h

ARVI SA – The Secret Spot

Via Pedemonte di Sopra 1, CH - 6818 Melano

Dress Code: *smart casual*

ADDITIONAL INFORMATION

Places are limited to 20 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 the settlement of the invoice, no later than Wednesday, November 7, 2018. The registration fee is nonrefundable. Please note that only one tasting glass will be served per person per label. The price includes educational materials and a menu to accompany the wines.