



## Buon Natale! Christmas in Italy



Welcome to the Christmas Edition of our Wine Pairing Dinners. To keep with the spirit of celebration we'll be pairing the dishes with sparkling wines. From Treveri Cellars, a family-owned sparkling wine house that produces some of the finest handcrafted sparkling wines in the United States.

Christmas in Italy (*Natale*)

begins on December 8, with the feast of the Immaculate Conception, the day on which traditionally the Christmas tree is mounted and ends on January 6, of the following year with the Epiphany (*Epifania*).

Italian Christmas traditions include:

Native scene; the burning of the Yule log; the Christmas tree; the bagpipers, men dressed as shepherds and equipped with bagpipes, who come down from the mountains, playing Christmas music.

Bearers of gifts

Typical bearers of gifts from the Christmas period in Italy are Santa Lucia (December 13), Baby Jesus, *Babbo Natale* (Santa Claus), and, on Epiphany, the Befana, an old witch on a broom, a bearer of gifts on January 6, the day of the Epiphany.

Gastronomy

According to tradition, the Christmas Eve dinner must not contain meat. A popular dish, especially in the South, is eel or capitone, while in some areas the tradition of the "seven fish dishes" is widespread, a tradition also transferred to the United States.

Christmas desserts Panettone, Pandoro, Torrone, Nougat and Struffoli





Treveri Cellars is a family-owned sparkling wine house that produces some of the finest handcrafted sparkling wines in the US.

Treveri opened its doors on November 23, 2010 with a mission to put Washington sparkling wine on the map. Since its opening, Treveri wine has been served at White House State Department receptions and the James Beard Foundation in New York.



Producing a wide array of sparkling wines, including non-traditional varieties such as Riesling and Mueller-Thurgau, Treveri largely focuses on 100% varietal sparkling wines.



## Dolce



French Toast of Panettone soaked in Cream, Whiskey & Frangelico, Crème Fraiche Chantilly Panettone is an Italian type of sweet bread originally from Milan, usually prepared and

enjoyed for Christmas and New Year in Western, Southern, and Southeastern Europe as well as in Latin America, Eritrea, Australia, the United States and Canada. Our twist is to add whiskey and Frangelico, and make it into French toast.



### Pairing: Treveri Gewurztraminer Demi-Sec

Notes of lychee and tropical fruits. It's soft on the palate with all-spice flavors with a long delicate sweet finish.

A delightful combination of spice and exotic fruit aromas, Treveri Sparkling Gewurztraminer is the perfect match for our Italian "French" Toast.



### Digestivo: Café Corretto with Amaretto

The Italians particularly appreciate the Caffè Corretto after a meal. The coffee is often refined with grappa, Other options are the sambuca, a liqueur flavored with spices, Brandy, or Amaretto.



with its massive and famous national park, in the center of the Apennines, is well-populated with wild boar. They breed prolifically and, like deer, can cause immense damage to farmland and particularly vineyards.

The only natural predator for the wild boar in Italy is the wolf but there are now estimated to be around 2 million boars to just 1,500 wolves. However, hunting boar to control their numbers is vital.

Although we tend to associate Italian wild boar recipes with Tuscany, hunting and eating cinghiale is common in many rural parts of the country.



#### **Pairing: Syrah Brut**

Treveri sparkling Syrah exudes sophistication and elegance, making it a paradigm of perfection. Red effervescence cascades through this sparkling, matched equally by dark fruit and complex yeast tones.

This unique sparkler is vibrant in color and flavor. Robust dark fruit and a dry style allow it to pair nicely with Savory food as well as a berry dessert or some dark chocolate. This wine is not shy and can stand alone quite well and still get plenty of attention on the palate.



## **The Pairing Menu**

### **Aperitivo Granita**

Peach, star anise syrup, ice

### **Treveri Muller-Thurgau Sec**



**Granita** is originally from Sicily. Although its texture varies from coarse to smooth, it is always different from that of ice cream, which is creamier, and from that of sorbet, which is more compact; this makes granita distinct and unique.

**Treveri Muller-Thurgau** - Crystalline and bright with notes of white stone fruits and lilac flowers. Its finish is clean and bright with fresh acidity. A delightful bubbly with character and finesse! Slight sweet to start with tropical notes, beeswax, honey, and yeast notes. On the palate it is bright and lively. Sweet to start with pear, honey, and a slight minerality with very luscious bubbles. Excellent!



### **Antipasto:**

#### **Feast of the 7 Fishes - Festa dei sette pesci**



- 1** Seared Scallop with Red Chile Paste and Fennel Salad
- 2** Oyster parmesan/polenta crust
- 3** Crab Toast with Lemon Aioli
- 4** Mussel au gratin
- 5** Salmon Nduja w/ pickled

Currants

**6** Dasputinha: Puttanesca deconstruction

**7** Prosciutto Brandy Prawn



### Pairing: Treveri Rose Sec



Crisp and complex, Treveri Cellars Sparkling Rosé exudes of berries and citrus, creating a blend of delicious flavors. Vibrant color shines from the glass and gives way to strawberries and rhubarb. The finish is lively and soft.

Rosé pairs well with any dish, and its versatile profile is perfect for the array of flavors of the 7 Fishes.

### Primo piatto:

**Duck Ragu Agnolotti**, with cranberry/tangerine sauce.



Agnolotti is a type of pasta typical of the Piedmont, in Italy. Agnolotti is the plural form of the Italian word agnolotto.

According to a legend, the origin of the name may come from a cook called Angiolino, or "Angelot", an individual from Montferrat who is said to be the inventor of the recipe.

Agnolotti can be *di magro* or *di grasso* depending on their filling of vegetables or meat.



### Pairing: Blanc de Noir Brut

Blanc de Noirs means, "White from Blacks" and describes this white wine made from red grapes. Made with 100% Pinot noir. Small bubbles give way to a delicate color with a hint of strawberries and brioche on the nose. The minimal dosage allows the true palate complexity of this wine shine through, leaving rich acidity with a creamy finish.

The palate is clean and full of flavor, with a slight sweetness to balance the acidity. Perfect food wine, great pairing!

### Secondo Piatto



### Roasted Wild Boar

Jamon Iberico Gravy, Carrot-Parsnip Puree, Chestnuts, Dates stuffed with Gorgonzola and wrapped in Prosciutto.

Wild Boar are native to Europe and northwest Africa and can also be found throughout Asia. In Italy they are brown to dark brown and inhabit the deciduous forests across the whole of the country.

The Italian word for Wild Boar is 'cinghiale' and they are hunted and subsequently eaten in a variety of dishes from pasta to sausages.

