

Wines, Cocktails and Food: an evening of innovative combinations with Tenimenti Civa

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The appointment is for Friday 18 September with Tenimenti Civa and the L'Hostariola Restaurant in Colorno (Parma) for an evening of wines, cocktails and food.

Ribolla Gialla Spumante extra brut Ronc Zoiis will be the main ingredient of the various cocktails, paired with 30-month aged parmesan, prosciutto crudo aged for 40 months and Tortelli stuffed with greens.

Manuel Zamarian, an AIBES bartender – Friuli Venezia Giulia regional champion in 2019 and second in the national championships – will prepare the pairings on the spot.

Grilled meats cooked by Marco Bui of the L'Hostariola restaurant will instead join forces with the elegance and lightness of two Tenimenti Civa red wines from the 2017 vintage: the Refosco dal Peduncolo Rosso Vigneto Bellazzoia and the Merlot Vigneto Bellazzoia.

Dinner will also be an opportunity to taste the “Ribolla Magic” which is having so much success among wine and cocktail lovers.

For bookings, call +39 (0)521 815541 or leave a message on WhatsApp at +39 331 8045883

The Hostariola Restaurant is located in Colorno (Parma) on the SP50 road to Torrile.

MENU AND PAIRINGS

WELCOME APERITIVO: “IL CONTE CIVA” COCKTAIL

PREPARED WITH: PELINKOVAC, SELECT, RIBOLLA GIALLA SPUMANTE RONC ZOIIS

SERVED WITH FLAKES OF MATURE PARMESAN AGED 30 MONTHS

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LONG DRINK: RONC ZOIS TONIC

PREPARED WITH: SAGE AND LEMON LIQUEUR,
RIBOLLA GIALLA SPUMANTE RONC ZOIS, TONIC WATER
SERVED WITH PROSCIUTTO CRUDO AGED 40 MONTHS AND TORTELLI STUFFED
WITH GREENS

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MAIN COURSE: GRILLED MEAT

– TOMAHAWK OF SCOTTISH ANGUS PAIRED WITH
REFOSCO DAL PEDUNCOLO ROSSO VIGNETO BELLAZOIA
FRIULI COLLI ORIENTALI DOC 2017

– IRISH ANGUS CUBE ROLL PAIRED WITH
MERLOT VIGNETO BELLAZOIA
FRIULI COLLI ORIENTALI DOC 2017

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AFTER DINNER: RIBOLLA MAGIC

PREPARED WITH: CASSIS JAM, LEMON JUICE, HONEY SYRUP, BLACKBERRY GIN,
RIBOLLA GIALLA SPUMANTE RONC ZOIS

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DESSERT

L'HOSTARIOLA'S OWN HONEY ICE CREAM

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CLOSING DRINK: PELINKOVAC SOUR

PREPARED WITH: PELINKOVAC, LEMON JUICE, SUGAR SYRUP

€ 40.00 PER PERSON