

**Nonnas**<sup>®</sup>  
Originale

PRESENTS

MONDAY 28<sup>TH</sup> APRIL 7PM

£150.00 PER PERSON

  
Marchesi  
**ANTINORI**  
— 26 GENERAZIONI —

WINE TASTING BY

EMANUELE

ANTINORI'S AMBASSADOR

### FRANCIA CORTA (PROSECCO)

Franciacorta is an Italian sparkling wine produced using the Classic Method,

Paired with bruschetta chicken liver pate & red onion jam

### GUADO AL TASSO VERMENTINO DI BOLGHERI

Vermentino, is a white wine with engaging citrus flavours and a long mineral finish.

Paired with classic panzanella & mini bocconcini, tomato, red onion, cucumber, capers, bread, fresh basil, red wine vinegar & garlic dressing. V

### RED ANGEL PINOT NERO JERMANN

Light ruby in colour with heavy aromas of red cherries, With almonds, violets and dried herbs,

Paired with Nasello, red wine poached hake, wilted greens & mini capers. Gf

### LA BRACCESCA VINO NOBILE DI MONTEPULCIANO

red wine with vibrant aroma of vanilla and ripe fruit, showing the extra richness of Vino Nobile over Chianti,

Paired with tortelli di chinghiale, wild boar pasta, lentil & vegetable ragu, micro herbs

### IL BRUCIATO GUADO AL TASSO

Fragrant fruity aromas, particularly plum red wine, followed by delicate mint and green tea notes On the palate it is full-bodied and smooth with a long finish

Paired with porchetta, 4 hour braised belly pork, white bean puree, sage & red wine jus. Gf

### VIN SANTO TENUTE MARCHESE ANTINORI CHIANTI

This historic dessert wine shows generous, complex aromas with hints of honey and dried fruit. A well-structured, pleasantly sweet and persistent flavour

Paired with chestnut cream bigne, marinated prunes, chocolate sauce, chestnut puree.

