



**Italian Wine Pairing Dinner  
at Hydro Hotel  
6.45 pm Thursday 14 June 2018**

**Tasting Notes**

**On Arrival:**

**Botter Prosecco Veneto**

The colour is pale yellow with a delicate perlage. Subtle, primary bouquet of peach and green apple, with secondary notes of acacia and wisteria. Fresh and light on the palate with balanced acidity and a persistent finish.

**Starter:**

**Amatore Bianco Veneto**

The wine is a straw yellow colour with gold nuances. It has an intense bouquet of citrus and tropical fruits which continue onto the palate, finishing round and flavourful. It is a light and crisp dry white wine.

**Main Course:**

**Villa Cafaggio Chianti Classico Docg**

This wine has a lovely bright cherry red colour. It has spicy cloves on the nose with a wonderfully refined black cherry and plum fruitiness.

**Dessert:**

**Santa Christina Vin Santo Valdichiano Toscana 2012**

This dessert wine has an intense deep amber colour with golden highlights. It has sweet aromas of dried fruits, hazelnuts and chestnuts, along with honey and subtle notes of citrus fruit in the background. It is a luscious, but elegantly complex wine with caramel, butterscotch and honey flavours, supported by a backbone of acidity.

A classic Vin Santo.