



12 April 2018

Italian Wine Tasting Evening Tasting Notes

Cantine Riunite Prosecco NV 11%

This creamy soft wine displays expressive aromas of peach and pear, and is full of citrus and pear flavours - fabulously fresh and delicate - a real crowd-pleaser and a perfect summer party fizz.

Canitna di Monteforte Soave Classico Superiore 13%

Deliciously fresh and ripe with orange blossom aromas and peach flavours, and just a hint of almonds.

Served with Mini smoked salmon bagels

MGM Mondo del Vino Verdicchio di Metalica 2016 12%

An elegantly fresh wine, with flavours of peach and pear. Bright, fruity, and easy to enjoy.

Served with Seafood crispy prawn parcels

Baglio Gibellina U Passimento Sicily 13%

A rich and intense wine, with concentrated red berries on the nose. Full-bodied on the palate, loaded with sweet red and black fruits, balanced acidity and smooth tannins. A fascinating and intriguing wine.

Served with Mini steak stilton and whisky rosti

Masi Campofiorin Rosso Veronese 13%

This deep ruby-coloured wine has an attractive nose dominated by aromas of fresh fruits, with sweet cherries and plums on the palate, complimented by sweet spices, savoury notes and soft tannins.

Served with Mini croquet monsieur

Curatolo Marsala Superiore Dolce Sicily NV 17%

Tawny-gold with amber highlights. Fresh notes of dried fruit and sultanas on the nose. Round and soft on the palate with flavours of figs and almonds and a lingering sweet finish with a touch of honey.

Served with classic desert selection

For more information on our next events call 01323 737271

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