



**31<sup>st</sup> Edition**

# **GALA ITALIA**

*February 18, 2016*

*The Pierre Hotel - New York City*

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**Italian Wine & Food Institute**

welcomes you to



**31<sup>st</sup> Edition**

# **GALA ITALIA**

**A Gala Dinner and Awards Ceremony  
Featuring Italian Wine, Food and Fashion**

*Thursday, February 18, 2016*

*The Pierre Hotel - New York City*

The Italian Wine & Food Institute's annual **GALA ITALIA** Wine Tasting Reception, Press Dinner and Awards Presentation is organized under the high patronage of the Italian Ambassador to the United States, the sponsorship of the Italian Ministry of Economic Development and the co-sponsorship of the ICE - Italian Trade Agency.

The Italian Wine & Food Institute gratefully acknowledges the support and co-operation of ACP Group, Alitalia, Eredi Pisanò, Ferrero, Intesa Sanpaolo, Luigi Bormioli, Omnia, and UniCredit.



## **GALA AWARDS RECIPIENTS**

*The Italian Wine & Food Institute and Italian wine and food producers at the Gala Italia 31st Edition are honored to present awards to the distinguished wine and food leaders (listed below in the order of award presentation) in recognition and great appreciation of their valuable contributions towards enhancing the image of Italian wine and food in the United States of America.*

### **Vittorio Assaf & Fabio Granato**

*Serafina Restaurant Group*

\*\*\*

### **Sirio Maccioni**

*Le Cirque*

\*\*\*

### **Mary Ewing-Mulligan MW**

*President*

*International Wine Center*

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### **Florence Fabricant**

*Food Writer*

*The New York Times*

\*\*\*

### **John F. Mariani**

*Food and Wine Editor*

*Author of "How Italian Food Conquered the World"*

\*\*\*

### **Adam Strum**

*Founder & Chairman*

*Wine Enthusiast Companies*



## **GALA ITALIA PROGRAM**

5:30 p.m.

### **Wine and Food Tasting**

Garden Foyer

A selection of great Italian wines presented by:  
Bertani, Cavit, Condé, Fendi Formilli, Ferrari, Giorgio Iannoni, Mezzacorona, Planeta,  
Rocca delle Macie, Sorrentino, Tenuta Santa Caterina, Tenute Lunelli, Zonin 1821

\*\*\*

7:30 p.m.

### **Gala Dinner**

Grand Ballroom

High-quality dishes specially prepared by Chef Ashfer Biju & Pastry Chef Michael Mignano  
of The Pierre Hotel to complement the selection of vintage wines served (*see page 4*)

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### **Welcome Remarks**

Cav. di Gran Croce, Dr. Lucio Caputo  
President of the Italian Wine & Food Institute

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8:15 p.m.

### **Fashion Show**

Grand Ballroom

A Fashion Presentation of Eredi Pisanò Men's Collection

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8:30 - 9:00 p.m.

### **Awards Presentation**

Grand Ballroom

Presentation of awards to the leading personalities who have contributed  
to the success of Italian wine and food in the U.S. (*see page 2*)



## GALA DINNER MENU

**Agnolotti filled with Ricotta with Butter and Sage Sauce**

*Ferrari, Riserva Lunelli, Trento DOC, 2006*

**Branzino with Artichoke and Fennel Confit  
Oven Roasted Tomato Coulis**

*Planeta, Chardonnay, Sicilia IGT, 2014*

*Tenuta Santa Caterina, Silente delle Marne, Monferrato Bianco DOC 2013*

**Red Wine Braised Short Rib on Withe Polenta, Root Vegetables and Mushrooms**

*Marchesi Antinori, Villa Antinori Chianti Classico DOCG Riserva, 2011*

*Tenute Lunelli, Carapace, Montefalco Sagrantino DOCG, 2008*

*Condè, Sangiovese di Romagna DOC Riserva, 2008*

**Assorted Cheese Plate**

*Asiago DOP Fresco - Gorgonzola Mountain - Parmigiano Reggiano, Aged 24 Months -  
Extra Aged Piave DOP, Gold Selection, served with Mustard of Figs and Pears*

*Mezzacorona, NOS Teroldego Rotaliano DOC Riserva, 2007*

*Bertani, Villa Arvedi, Amarone della Valpolicella Valpantena DOCG, 2012*

**Citrus Semolina Olive Oil Cake, Meyer Lemon Confit, Clementine Sorbet**

*Sorrentino, Fior di Ginestre, Passito IGT Pompeiano, 2011*

**Ferrero Pralines ~ Illy Caffé**



## GALA DINNER WINES

**Ferrari, Riserva Lunelli, Trento DOC, 2006** - A vintage wine of extraordinary structure, a fascinating synthesis of tradition and innovation. A strict selection of 100% Chardonnay grapes, picked by hand in the first half of September from the vineyards of Villa Margon. Made using the traditional “metodo classico”, with a minimum of 7 years yeasts, the wine is fruity and rich and offers a perfect balance of varietal sensation, of toasty yeastiness and spices. The finish displays great intensity and persistence. (Alc.12,5% by vol.)

**Planeta, Chardonnay, Sicilia IGT, 2014** - This award-winning Chardonnay is produced at Ulmo Winery, from vineyards located in Sambuca di Sicilia on the eastern side of Sicily. Here, soils are deep and chalky, ideal for the production of some of Planeta’s great whites. 100% Chardonnay grapes are fermented in 225 liter French oak barrels (50% new) and spend 10 months resting in barrel before bottling and release. Rich aromas of stone fruit, golden apple and wild fig intermingle with overtones of hazelnut, honey and well-integrated wood. The palate is soft yet concentrated with a wonderful balance of fruit flavors, bright acidity and a rich mineral character. (Alc. 14% by Vol.)

**Tenuta Santa Caterina, Silente delle Marne, Monferrato Bianco, 2013** - This wine is the result of a project created from the heart and mind of the winemaker, and represents the willingness of Tenuta Santa Caterina to express the relation between the wines and their territory. Made with 100% Chardonnay grapes from Maddalena vineyard, the Monferrato Bianco DOC 2013 was aged for 9/10 months in barrique oaks before being bottled. This wine has an intense and rich bouquet, revealing minerals on the glass typical of the terroir’s marine origin, with a long finish on the mouth. (Alc.13,5% by vol.)

**Marchesi Antinori, Villa Antinori Chianti Classico DOCG Riserva, 2011** - Made with 90% Sangiovese and 10% Cabernet grapes, this wine shows notes of red berry fruit and cherries aromas. Light oak notes fuse with spicy sensations, cinnamon and candied fruit. The flavors are balanced, with light and tonic acidity typical of Sangiovese grape and vibrant tannins. Fruity and lightly oaky sensation linger on the aftertaste. (Alc.14% by vol.)

**Tenute Lunelli, Carapace, Montefalco Sagrantino DOCG, 2008** - A 100% Sagrantino harvested by hand in October, from Tenuta Castelbuono of Fratelli Lunelli. A triumph of blackberry jam and blueberries for the nose, with intense notes of cherries in brandy, this wine has a creaminess on the palate, along with powerful, mellow fruit. The finish is long and persistent, with defined tannins of rare elegance. (Alc. 15% by vol.)

**Condè, Sangiovese di Romagna DOC Riserva, 2008** - The Condé Sangiovese di Romagna DOC Riserva 2008 is made with 90% Sangiovese and 10% Merlot grapes, this wine shows a deep ruby color and a fruity nose with mineral and slight balsamic hints, tending towards tobacco and chocolate as it ages. On the palate there is a slight lingering acidity with mild consistent tannins. Its full flavor is particularly evident, characteristic that is expression of the terroir. (Alc. 14% by vol.)

**Mezzacorona, NOS Teroldego Rotaliano DOC Riserva, 2007** - A wine of superb quality for Mezzacorona, this limited edition wine is produced only in extremely good vintage years. This wine has an intense and fruity fragrance with hints of woodland fruit, and also a spicy notes that come from the aging in wood. It is a fine tasting wine that boasts a complex range of balsamic flavors, which pairs perfectly with rich dishes as red meat roasts, braised beef, game, truffles dishes and mature cheeses. (Alc. 13,5% by vol.)

**Bertani, Villa Arvedi, Amarone della Valpolicella Valpantena DOCG, 2012** - This wine is produced in Valpolicella’s only “cru” subzone, Valpantena DOCG, from 80% Corvina and 20% Rondinella. Grapes are left to dry on traditional straw mats for approximately 120 days, concentrating sugars before pressing. Following fermentation, 75% of the wine is aged in Slavonian oak with the balance in French oak barriques for three years. The wine rests an additional six months in bottle prior to release. The result is an authentic, well-balanced wine with robust aromas of raisins, ripe cherries, wild berries and spice that lead to a full body, vibrant red fruit flavors, soft tannins and a memorable finish. (Alc.15,5% by vol.)

**Sorrentino, Fior di Ginestre, Passito IGT Pompeiano, 2011** - This sweet wine is obtained by 70% Falanghina and 30% Coda di Volpe (typically named Caprettone) grapes cultivated on Vesuvio Vulcano at 500 meters above sea level. Deep yellow amber in color, it has a very intense floral and fruity flavors, with notes of broom scent, apricot and peach, together with dried figs, herbs and minerals. Thanks to the fusion between light sweetness and sapidity is balanced, pleasant and persistent. (Alc.15% by vol.)



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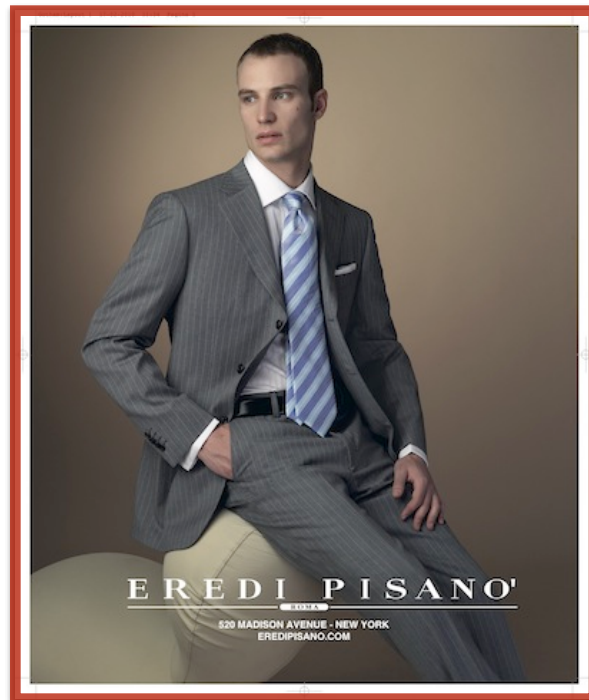
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