

Sunset Serenade

Wine Tasting
and Food Pairing

featuring classical guitar by

Duo Catanza

Four Hands. Twelve Strings.



APPLE CIDER DAYS

Saturday October 13th 5pm-7pm

The Donaldson-Bannister
Farm House

Reservations Only
sunsetserenade@novocucina.com
404 414 7374

\$20 Per Person

Basilicata

In southern Italy, Basilicata is a region of forests and mountains bordering Calabria and Puglia. Characterized by extremes of temperature, climate and mountainous terrain, the upper slopes are where the region's finest wines are made.

Gerardo Giuratrabocchetti reset his life at around 40 when he founded Cantine del Notaio in 1987 in Rionero, Basilicata. To get there, Gerardo went back to study agronomy and enology, focusing on the local red grape varietal, Aglianico del Vulture.

Gerardo inherited the winery from his grandfather also named Gerardo and he dedicated the rest of his career to his father, a notary public. Hence the name Cantine del Notaio, a winery that is currently holding organic and biodynamic EU certifications.

"You cry twice when you come to Basilicata," says Gerardo Giuratrabocchetti, proprietor of Cantine del Notaio. "Once because it is hard to get here. The second time because you are sad to leave."

Cantine Del Notaio

Il Preliminare

Chardonnay, Aglianico (blanc de noir), Moscato, Malvasia B

Complex aroma of tropical and stone fruits, followed by a round, full-bodied palate with hints of nuts and apricot. The white blend appeals to Chardonnay and Sauvignon Blanc lovers alike.

INDICAZIONE GEOGRAFICA TIPICA

Food Pairing

Italiano Formaggi

Taleggio, pecorino Toscano

The nuts and apricot accent the buttery, mild and nutty pecorino. The creaminess of both wine and taleggio balance perfectly.

Il Rogito Rose

Aglianico del Vulture

Dark raspberry colors, the aroma shows hints of maraschino cherry and candied fruits. On the palate is dense and it delivers a fresh herbal and spiced character. Aged one year in Oak.

et sigillum meum apposui

Food Pairing

Carciofi Fritti alla Romana

Fried Roman artichokes, lemon

The herbaceous notes of the wine compliment the subtle marinade of the artichokes.

L'Atto

Aglianico del Vulture

L'Atto is a unique expression of Aglianico, which nose shows herbs and red underbrush notes. On the palate, the acidity translates into a citrus element such as tangerines. Light tannin and medium bodied. Aged one year in Oak.

et sigillum meum apposui

Food Pairing

Polpette

Nonna's meatballs

The wine's fruit structure is ideal with the richness of the roasted meatballs and fresh marinara.

NOVO
cucina

novocucina.com

5592 Chamblee Dunwoody Road
Dunwoody, GA 30338
470 275 3000

