

Italian Wine Dinner

Friday 26th July 2019

With a wine history dating back more than 4,000 years and a climate ideally suited to viticulture, Italy is one of the most diverse winemaking countries in the world.

By the time the Greeks first came to southern Italy, wine had long been a part of everyday life. Grapes were so easily cultivated they named the country Oenotria, meaning the land of wine.

Second in the world only to France, Italy has consistently been a world leader in wine production. Over its long history, modern Italy evolved from a loose collection of city-states. Today's twenty wine regions line up with the political borders that grew out of the city-states of the past.

Wine is made in all twenty regions and follows the European system of laws based on very specific geographical areas, grape varieties, aging requirements and other winemaking quality controls.

Martin Jeffery from Spen Valley Wines will be joining us over dinner at 7:30pm.

The all-inclusive price for this event is **£80.00 per person**. A deposit of £40 per person is required and is non-refundable for cancellations after Saturday 20th July.

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On Arrival:

Franciacorta Brut 'Miledi' 2014 – Ferghettina, Lombardy
(Additional glass £7.50)

To Start:

Confit Chicken Terrine
~ French beans and a hazelnut dressing

Passerina 2018 – Contesa Caparrone, Abruzzo
(Additional glass £5.00)

And then:

Cod and Salmon Cake
~ tartare sauce

Verdicchio Classico 2017 – Monte Schiavo, Marche
(Additional glass £6.75)

Followed By:

'Holme Farmed' Venison
~ braised red cabbage, fondant potato and red wine sauce

Amarone della Valpolicella 2015 – Giacomo Montresor, Veneto
(Additional glass £10.00)

To Finish:

Chocolate Tart
~ caramel ice cream

Vin Santo del Chianti DOC 2006 – Sensi, Toscana
(Additional glass £8.75)