



BOTTEGA FOOD

DECEMBER 2008

GET EXCITED ABOUT...

FESTIVE PARTY MENU

To nibble with drinks

Filo cups filled with Hindmarsh Valley Dairy Whipped Goats Curd and topped with Nuova Generazione sun-dried tomatoes.

Starter

Roast our pre-prepared confit duck legs. Pull off the duck meat and divide among large flaky pastry tart shells filled with rocket and Leonardi Onion Mostarda. Drizzle over some olive oil and Gianni Calogiuri Fig Vincotto.

The Main Event

Roast a free-range chicken stuffed with lemon halves and garlic cloves. Carve and serve with roasted baby vegetables. Drizzle slices/pieces of chicken with Leonardi Balsamic Glaze with Truffle.

Something Sweet

Fill Mini Snobinette Chocolate Cups with Callebaut Chocolate Mousse and top with a raspberry.



WINTER TRUFFLES

The most prized truffles of the year are about to hit your doorstep. Our black and white winter truffles are from premium truffle country - Alba in Italy.

White winter truffles from Alba have a striking aroma and flavour. They are the most sought after truffle of any season. Our black winter truffles from Alba are some of the best of the harvest. Black truffles have a less pungent aroma than white, but their flavour is long-lasting.

If you're interested in our black or white winter truffles please give us your order early in December so you don't miss out.

JOIN US FOR A XMAS DRINK

You're invited to an exclusive Christmas party at Bottega Rotolo on Saturday 13th December.

Enjoy a glass of Prosecco with us while sampling our range of Italian Christmas specialities.



ORANGE VINCOTTO



You'll find Gianni Calogiuri's Orange Vincotto a versatile addition to your kitchen. This vincotto is made using a traditional recipe, with no sugar added...just a syrupy sweetness produced by slowly cooking grape must.

Use it on game meats, salmon, fruit salads and icecream.



BOTTEGA WINE

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SPECIAL SELECTIONS...

FESTIVE BUBBLES



Toast the festive season in style with our range of delicious bubbles:

The **2007 Moscato d'Asti** and the **2007 Brachetto d'Acqui** from **Paola Sordo** are the perfect accompaniment for panettone or Christmas pudding.

Start your next party with delicious pink bubbles. We've got two premium blushing wines for you to choose from:

Ashton Hills Salmon Brut
Sordo Giovanni Sparkling Nebbiolo

PARKER RAVES ABOUT NINO FRANCO PROSECCO

Here's what Robert Parker had to say about the Nino Franco NV Rustico Prosecco:

'Nino Franco is a reference point producer of Prosecco. His NV Prosecco Brut Rustico offers up classic notes of white peaches, flowers and sweet spices. This medium-bodied wine possesses excellent persistence and a clean finish. This is just about as good as Prosecco gets at the non-vintage level.'

- Robert Parker's Wine Advocate 31/08/08

AROMATICS FOR SUMMER



The **Ashton Hills 2007 Riesling** is perfect for lazy summer days.

NEW RELEASES

More from this premium Adelaide Hills producer...they've just released a 2008 Ashton Hills Pinot Gris and a 2008 Gewurztraminer.

DECEMBER WINE TASTINGS...IN STORE EVERY SATURDAY

6th December - Sordo Giovanni
13th December - Nino Franco
20th December - Wines for the Festive Season
27th December - Wines for the Festive Season