



# BOTTEGA FOOD

JULY 2008

## EXCLUSIVE TO BOTTEGA ROTOLO...



## IT'S BACK...



This olive oil needs no introduction. The **2008 JOSEPH First Run Olive Oil** is now available.

This year's oil is vibrant and concentrated with cut grass and green olive aromas. It finishes long on the palate with spicy and peppery end notes.

## LA BOTTERA CHEESES

Be the first to sample our brand new cheeses from Piemonte. La Bottera cheeses come from a small farm in Northwest Italy, nestled between the rolling hills of The Langhe and the steep slopes of Bisalta. It's the first time this artisan producer's cheeses have been imported into Australia.

Here's a taste of our new additions...

**Bianco Sotto Bosco** - A crumbly, semi-firm cheese that holds generous flecks of black Alba truffles.

**Vera Pagliettina** - A deliciously creamy, soft cheese made with cows, goats and sheep milk.

**Caprino Blu di Riforano** - An intense little cheese made from cows, goats and sheep milk and aged in leaves from seasonal fruit and vegetable trees.

**Tumin Rutulin** - A full flavoured cows and goats milk cheese with herbaceous aromas.

## ANCHOVIES: GOOD VS BAD



Love or hate them... we all know these little fishies really pack a punch.

And we've got the best of the best when it comes to anchovies...Ortiz from Spain, Antica from Italy and rare white anchovies. It's worth seeking out the 'good' anchovies because they have a superior flavour and don't have that hairy mouthfeel. Beware the supermarket imitations that are actually 'anchovied sardines'.

For a simple pasta dish, saute chopped anchovy fillets and a chopped onion in some good olive oil. Add a little white wine and chopped parsley. Throw in some spaghetti cooked al dente and serve with plenty of parmesan cheese and a drizzle of olive oil.

## LA GENUINA FOGLIE D'ULIVO PASTA



Create a stand out pasta dish with our artisan olive leaf shaped pasta. All La Genuina pasta is shaped by hand from a durum semolina dough. The pasta has a rough, stretched surface that 'sticks' to sauces beautifully. La

Genuina pasta is the closest alternative to making fresh pasta shapes yourself.

A simple tomato pasta sauce with lashings of parmesan is all that's needed for this delicious pasta.



# BOTTEGA WINE

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## NEW FROM ITALY

### VALENTINA CUBI

Our newest arrival from Italy is the range of Valentina Cubi wines. The Valentina Cubi estate covers 13 hectares of vineyards near Verona in north east Italy.



#### Valpolicella Classico 'Iperico'

Grape varieties - 65% Corvina, 25% Rondinella, 10% Molinara. Ruby red colour with ripe berry notes that harmonise with subtle vanilla undertones. It has a lingering palate with a hint of spice. Pairs beautifully with red meat, game and firm cheeses.

#### Valpolicella Classico Superiore Ripasso 'Arusnatico'

Grape varieties - 65% Corvina, 25% Rondinella, 10% Molinara. Made using the Italian Ripasso method where young wine is fermented with the skins and lees from Amarone. It has fruity and spicy flavours interlaced with aromas of hay and vanilla.

#### Amarone dell Valpolicella Classico Superiore 'Morar'

Grape varieties - 70% Corvina, 25% Covinone, 5% Rondinella. An aristocratic wine that makes its presence felt with rich fruit characters and a long palate.

## ITALIAN WINE TASTINGS - EVERY SATURDAY 11-2PM

5th July - Aglianico from Basilica  
12th July - New from Veneto - Valentina Cubi  
19th July - New from Veneto - Nino Franco  
26th July - Barbera

## NINO FRANCO

We've got a couple of new additions from Veneto winery, Nino Franco:

#### 2007 'Primo Franco' Prosecco di Valdobbiadene DOC

Pale, straw coloured with an intense and aromatic fruity character. The palate is smooth and creamy, reminiscent of ripe grape and apple flavours.

#### 200 'Rive Di San Floriano' Prosecco di Valdobbiadene DOC

A bright, fruity wine with pear and apple aromas. Persistent on the palate with good acidity, structure and elegance.

## NEW FROM ITALY

### PERTIMALI BRUNELLO

*"If I had only one Brunello to drink, it would be Pertimali. This producer has been making spectacular wines since 1982" - Robert Parker*

Pertimali di Livo Sassetti is considered among the greatest of all Brunello di Montalcino wines. Unusual for the zone, a Pertimali Brunello is almost Burgundian in style. As they age, these wines unfold beautifully.

The 2003 Pertimali Brunello di Montalcino is characterised by seductive fragrances of violets, blackberry and cherry fruits. It has a lengthy and fascinating palate.