



# BOTTEGA FOOD

MARCH 2008

WE'RE EXCITED ABOUT...

## SPANISH OLIVES AND OILS

### MAKE MINE SALAD

The warm weather is slowly fading, but cling to the glorious summer with a classic salad...

#### Gorgonzola, Prosciutto and Fig Salad

Scatter handfuls of rocket on a large platter. Drape slivers of Italian prosciutto over the leaves and crumble over chunks of gorgonzola piccante. Place quarters of fresh figs around the plate. Finish with splashes of sherry vinegar and olive oil.

Brand new to Bottega is **Ybarra's olives and olive oil**. Ybarra has over 160 years experience in the craft of making olive oil. Fruit for their oils undergo rigorous selection and only the finest olives make the cut. For their table olives, only the Manzanilla Sevillana variety are used. The olives are hand picked in order not to harm the fruit, which makes for an impeccable appearance.

We have an extensive range of Ybarra products...here's a glimpse:

**Olives:** green, piquillo stuffed, anchovy stuffed, pimento stuffed, almond stuffed, lemon stuffed, salmon stuffed, pitted black.

**Extra Virgin Olive Oil:** Aromatico and Afrutado

Come in and see the whole range for yourself.

## Lira H VERJUS & VINEGAR



We love sourcing the best products from all over the world, but sometimes there's a home-grown version that's just as good - without the premium price tag. **Lira H vinegars and verjus** come from the cool, high altitude Granite Belt Region of Queensland. Lira H is a family owned business dedicated to the craft of producing high quality products.

Chardonnay Verjuice  
Nebbiolo Verjus

Sauvignon Blanc Vinegar  
Cabernet Sweet Vinegar

### BRIEFLY...

Beautifully delicate and creamy mozzarella is always a joy... choose from our **Italian Mozzarella di Bufala** or **Australian Buffalo Mozzarella**.

We've got a range of flaky pastry cases that can be used for sweet or savoury creations. Try our **square pastry shells** for something different.

## MACAROONS

We've now got macaroons from France! They come frozen in a range of delicious colours and flavours - chocolate, coffee, vanilla, pistachio, strawberry, coconut and more.





# BOTTEGA WINE

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## SPECIAL SELECTIONS...

### CHALMERS WINES

Bold and unique - Chalmers Wines reflect their European heritage as well as expressing Australian regional characteristics. The Chalmers Family have been producing premium fruit, with a focus on alternative varieties, from their Paiko vineyard on the banks of the Murray River for more than 20 years.

The **2006 Chalmers Vermentino** is the perfect antidote for those scorching South Australian days. It has a rounded body with delicate fruit intensity and is nicely balanced.

The **2007 Chalmers Fiano** is a great food wine. Apricot blossom and stonefruit characters compliment the crisp acidity, almond and savoury notes in this wine.

The **2005 Chalmers Aglianico** is classy and elegant. The wine is pressed and matured in old French barriques. It shows black cherry and ripe plum fruit with savoury coffee and smokey notes.

The **2005 Chalmers Lagrein** makes an impression. It is an intense inky purple in the glass and bursting with luscious black fruits on the nose. This wine has lovely savoury and mildy herbal characters.



### IN-STORE WINE TASTINGS EVERY SATURDAY

Come in and try a regional selection of our wines for yourself. We've got wines for you to taste every Saturday from about 10am until 2pm

### FATTORIA IL CORONCINO

The verdicchio fruit for these remarkable wines are grown by the Canestri Family at their Coroncino vineyard on the east coast of Italy. These wines are noted for their crisp acidity with a hint of almonds and a slightly bitter finish.

**2005 Verdicchio Superiore DOC 'il Bacco'**  
Soft, fruity and delicate on the palate.

**2003 Verdicchio Superiore DOC 'il Coroncino'**  
Intense fruit characters. Perfect with roasted fish and white meat.

**2003 Verdicchio Superiore DOC 'Gaiospino'**  
Elegant soft and mellow - a good match for a delicate entree.

### ASK US ABOUT...

### SPANNA DEL PIEMONTE

Spanna del Piemonte is a dialect name for wine produced using 100 per cent Nebbiolo. The **2003 Vallana Spanna del Piemonte DOC 'Colline Novaresi'** is rich and velvety with lively fruit and fine wood maturation. It has an austere bouquet with a dry palate.

The Spanna del Piemonte is exceptional with a ripe mature cheese or roasted game meats.