



BOTTEGA FOOD

NOVEMBER 2008

SPECIAL PUGLIA EDITION

VINCOTTO

If you're looking for something to make your summer salads exciting then, you've got to try the Gianni Calogiuri range of vincotto. Vincotto literally means 'cooked wine'. It is traditionally made in Puglia by cooking and reducing grape must until it becomes a dark, sweet and sticky condiment. There's original, fig, raspberry, lemon, carob and many more flavours to choose from.

TASTE THE FOOD OF PUGLIA @ BOTTEGA

If you love olive oil, pasta, chocolate or vincotto and are longing for an Apulian food adventure, then join us for our 'Taste of Puglia Day' on Saturday 15th November.



Come and taste a delicious Apulian style pasta - made with artisan pasta and the best quality tinned tomatoes from the region. You'll also get the chance to taste a range of delicious Apulian preserved vegetables...think sun-drenched tomatoes, sweet baby onions and gorgeous olives made the traditional way. And of course, we'll be showcasing premium quality Apulian olive oil and much more.

**BUY ANY 3 PUGLIA PRODUCTS ON THE DAY
AND RECEIVE 10% OFF YOUR ENTIRE BILL.**



CHOC HEAVEN

I can't even begin to tell you how delicious the Maglio chocolate is...there are just no words to do it justice. Suffice to say that the Maglio family has been making premium chocolate in Puglia since 1875...so they really know good quality chocolate.

NUOVA GENERAZIONE: A NEW GENERATION OF PREMIUM PUGLIA PRODUCTS

In Salento in the South of Puglia the Agricola Nuova Generazione Soc. Coop. is preserving the best of the region's fresh, seasonal produce.

These are the perfect addition to any summer antipasto plate:

Artichokes
Sun-dried tomatoes
Lampascioni (wild onions)
Olives
Extra virgin olive oil
Tomato puree with basil





BOTTEGA WINE

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SPECIAL SELECTIONS...

WINES FROM PUGLIA



NOVEMBER WINE TASTINGS

**JOIN STEFANO
EVERY SATURDAY
FOR A DRINK AND A
CHAT ABOUT OUR
EXCITING WINE
RANGE.**

1st November
**Verdicchio & Pecorino
varietals from Marche**

8th November
Tuscan reds

15th November
Taste of Puglia

22nd November
**Arneis & Cortese varietals
from Piemonte**

29th November
Wines from Veneto

These are modern wines from a winery steeped in history and tradition. The Di Summa family have teamed up with winemaker Riccardo Cotarella to combine ancient knowledge of the local terrain with modern agricultural and winemaking techniques. The resulting wines are deliciously seductive.

L'Astore Masseria Massaro Rosa IGT

A dry style of rosé with cherry and strawberry characters. An elegant wine with crisp acidity that is balanced by succulent fruit.

L'Astore Masseria Krita IGT

Complex tropical fruit flavours with a deliciously nutty undertone. An aromatic wine with good acid and some citrus notes.

L'Astore Masseria Filimei IGT

Vibrant, ruby scarlet with light to medium intensity. Fresh and clean on the palate with blackberry, cherry and plum notes.

L'Astore Masseria Argentieri, IGT

Intense dark berry characters on the mid palate. Chalky tannins provide good structure.

L'Astore Masseria L'Astore IGT

Medium to full intensity wine with complex dried fruit characters. A luscious wine with fine tannins.

**TRY THESE WINES AT OUR 'TASTE OF PUGLIA' DAY
ON THE 15TH NOVEMBER.**