



# BOTTEGA FOOD

JULY 2009



## JULY TASTING EVENT:

# Balsamic Vinegar

Do you know what's authentic when it comes to Balsamic Vinegar?

There are so many imitations of this Italian speciality that it's hard to know what to buy. Here at Bottega Rotolo we're passionate about our Balsamic Vinegar, so we'd like to invite you to an exclusive tasting event.

Learn more about the complex methods of producing traditional Balsamic Vinegar. Taste 'flights' of aged balsamics and discover the difference that a little time in barrel can bring.

And Rosalie and Connie Rotolo will be there to let you in on the secrets of cooking with balsamic vinegar.

*SEE YOU THERE!*

**WHEN:**  
10am - 1pm  
Saturday  
25th July 2009

**WHERE:**  
Bottega Rotolo  
7 Osmond Tce,  
Norwood

**COST:**  
Free

## NEW ITALIAN PASTA

We've made friends with a new Italian producer - Pastificio Mennilli in Abruzzo. This region is famous for its pasta and Pastificio Mennilli has been in the game for generations. After many years of supplying quality pasta on behalf of well-known suppliers like Latini and Rustichella, Mario Mennilli is now launching a range of pasta under his own label.

*COME IN TO SEE THE FULL RANGE!*

In the meantime, here's some inspiration for a winter pasta dish that will have you warm and cosy in no time:

### PASTA FAGIOLI

Cook chopped pancetta, onion, garlic, celery and rosemary leaves in a large pot with olive oil until vegetables are soft. Stir through 2 cans drained borlotti beans. Pour in a glass of red wine and simmer for a couple of minutes. Then add in half a litre of chicken stock and 2 cans Benincasa cherry tomatoes. Reduce heat and simmer for 1 hour. Blitz a quarter of the soup mix in a food processor, then return to the pan. Add cooked short pasta (such as Tubetti). Season with sea salt and pepper to taste and scatter generously with parmesan cheese. Drizzle with extra virgin olive oil and serve.





# BOTTEGA WINE

JULY 2009

## END OF VINTAGE SALE

We need to make way for our latest shipment of new vintage wine from Italy. So we've got great deals on premium wine labels.

Here's a small sample of what we've got to offer:

**Produttori del Barbaresco  
Braida Brachetto d'Acqui  
Dolcetto 2006**

**Fattoria Coroncino II  
Coroncino 2006**

**2007 Cocci Grifoni  
Pecorino**

**2005 D'Angelo Aglianico  
Canneto**

**2003 Rallo Grillo Guali  
Berlucchi Brut and Rose**

**2006 Gabbas Cannonau  
di Sardegna**

Please let us know if you're interested in any of the above or if you'd like to find out what else is on offer in our end of vintage sale.



## NEW FROM L'ASTORE MASSERIA

Jema is our newest star from one of our favourite Italian producers, L'Astore Masseria.

The L'Astore Masseria Jema is 100% Primitivo. It's intense, exciting and packed with pure berry flavours. This is one gorgeous Italian red - smooth and lush.

L'Astore Masseria is a boutique producer in Salento in southern Puglia. Their focus is small-batch winemaking using quality fruit.

Be the first to taste our new Italian!

And don't forget we've also got half bottles of L'Astore Masseria Krita and Filimei. Perfect for those dinners where you'd like a glass of wine but don't want to open a full bottle.

**L'Astore Masseria Krita** - A Chardonnay, Malvasia Bianca blend from Puglia. Complex tropical fruit flavours with a nutty undertone. An aromatic wine with good acid and citrus notes.

**L'Astore Masseria Filimei** - Negroamaro, Merlot and Primitivo blend from Puglia. Vibrant, ruby coloured with fresh blackberry, cherry and plum notes.

## NEW VINTAGES NOW IN STOCK

We're very excited about our new vintage Italian wines. They've only just arrived into Australia and are now available:

**2008 Paolo Sordo Arneis Roero DOCG**  
**2008 Paolo Sordo Moscato d'Asti DOCG**  
**2008 Paolo Sordo Brachetto d'Acqui DOCG**

