



BOTTEGA FOOD

SEPTEMBER 2009

JOIN US FOR A LUNCH OR DINNER AND DISCOVER THE SECRETS OF ITALIAN PASTA



Not all pasta is created equal. Artisan pasta is extruded through a bronze dye. This special bronze dye gives the pasta a rough texture that easily 'sticks' or holds to a sauce. Pastificio Mennilli uses this artisanal technique and also allows the pasta to naturally dry at a lower temperature for longer (unlike industrial pasta, which is dried at high temps for a short time).

MEET MARIO MENNILLI and find out how traditional bronze dye pasta is made and learn the secrets of authentic Italian pasta sauces. He'll be at our trade fair as well as a demonstration lunch and dinner.

Mennilli Lunch or Dinner : \$90 inc. wine.

Friday 11th September 11am or 6.30pm.

LIMITED SEATS AVAILABLE

Book now 8362 0455.

SATURDAY CHEESE & WINE TASTINGS

Drop in to our Norwood store any Saturday to sample a selection of our cheese and wine. Each weekend we'll showcase something different. It's a chance for you to try something new and learn more about speciality cheese and Italian wine. On Saturdays we have fresh sourdough bread as well as French baguettes and pastries baked that morning. What a yummy way to spend a Saturday!



Come and meet our Italian & Australian producers

Come along to Bottega Rotolo any time between 10am and 5pm on Monday 14th September. You'll be able to taste your way through a range of premium Australian and Italian food and wine. You'll also have the opportunity to learn more about each of the products by chatting with the suppliers themselves. Many suppliers have made the trip from Italy for a one-off visit so this really is a special opportunity.

WHEN: 10am - 5pm Monday 14th Sept COST: Free RSVP: info@bottegarotolo.com.au



BOTTEGA WINE

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TRADE FAIR SPOTLIGHT

We've got a bunch of Italian and Australian producers showing the best of their wines at our Trade Fair on Monday 14th September. Here's a taste of what will be on offer:



**Valentina Cubi
Amarone 'Morar'**
An excellent example of the Italian Amarone style. Bitter cherry and spice notes with a lingering berry flavour.



Tiberio Pecorino
An unusual native Italian grape variety from Abruzzo. A smooth and spicy white wine with hints of rosemary and exotic fruit.



Bruni Morellino di Scansano
Produced from Sangiovese and Merlot. An elegant wine with hints of morello cherry and raspberry flavours.



**Valentina Cubi
Valpolicella 'Iperico'**
A classic Valpolicella style. Blend of corvina, rondinella & molinara. Ripe berry flavour with subtle vanilla undertones.



**Tiberio
Montepulciano
d'Abruzzo**
Black cherries, liquorice and spice. Pairs well with any meat dish and strong cheese.



**L'Astore Masseria
Massaro Rosa**
A dry style of Rose with delicious cherry and strawberry flavours. An elegant wine with crisp acidity.

HOPE TO SEE YOU THERE!

PROFILE: ITALIAN BAROLO

One of the most well-known styles of Italian wine... and very highly regarded. Jancis Robinson calls it 'the most powerful and dramatic expression of the Nebbiolo grape'. The term Barolo refers to a wine-producing area of Piemonte, southwest of Alba. A fine barolo is generally quite concentrated and rich with a good balance of tannin and acidity. Definatly age worthy!

We have a selection of Barolo vintages from 1989 to 2004. Come and browse through our wine room to see for yourself!

