

# GOODWIN PROCTER Wine & Food Tour of Italy

## *FRUTTI di MARE*

Light white wine goes with light white food. Lemon on seafood is natural, so pair wines that have citrus flavors.

2006 Ajello "Majus" Grillo-Catarrato  
(Sicily)

2007 Alois Lageder Pinot Grigio  
(Alto Adige)

2005 Sirch Tocai Friulano (Friuli)

## *CARNI*

Strong red wines are traditional with meat dishes. Lean meats go with light red wines, but big brawny cuts require intensely black wines.

2003 Villa di Capezzana Carmignano  
(Tuscany)

2003 Morando Barolo (Piedmont)

2003 Cappellaccio Aglianico Riserva  
(Campania)

## *FORMAGGI*

Creamy mild cheese is good with white wines, but flavorful cheeses (like meats) go best with red.



2005 Santi "Solane" Ripasso  
(Valpolicella)

2004 Adanti Arquata  
Montefalco Rosso (Umbria)

2006 Castello Monaci "Liante"  
(Puglia)

# A Night in Rioja

**Food by Elizabeth Riely  
Wines with Jo-Ann Ross**

**October 10, 2008**

Tapas: Marcona almonds, seranno ham,  
olives, chorizo sausage

Escabeche de Gambas e Hinojo  
(marinated shrimp and fennel)

Garbanzos salteados  
(stewed chickpeas and greens)

Cordero en Chilindron  
(lamb braised with sweet peppers  
and tomatoes)

Quezos: Manchego, Mahon, Azul, e  
Membrillo

Brazo de Gitano  
("gypsy's arm": chocolate rum roulade  
with chocolate bracelets)

Una Sera Toscana

A Tuscan Evening of  
Wine and Food

Wednesday, March 12th

Boston Wine School

## Menu

Antipasti: salame, olive, noce, pinzimonio

Gamberette e finocchio: shrimp with  
fennel, squash and pepper purée

Farina e verdure: farro (wheat berry)  
salad with vegetables

Stufado d'agnello e cannellini stufado:  
braised lamb and beans with mushrooms

Formagii: Gorgonzola, Teleggio, Pecorino  
Toscano

Crostata d'arancia: orange almond tart