

Cooking Class

Saturday 16th September 2017

Savory sardines venetian style
Marinated sardines, raisins, pine nuts, onions

Loris Indri
Exécutive Chef Relais & Châteaux
Ristorante Do Leoni, Venezia, Italia

Execution time: 2 hours

Wine tasting

Pinot Bianco Villa Russiz
Friuli Venezia Giulia, Italy

Classification: V.Q.P.R.D.D.O.C. Collio

Grape varieties: 100% Pinot bianco

Geographic area: Vineyards located on the hills around the centre, facing various directions, but mainly south, on land entirely composed of marl soil.

N° vines per hectare: 4,500 – 5,000 with double arched-cane (cappuccina) and Guyot training systems.

Vinification: When fully ripe, the grapes are hand-picked in the coolest hours of the morning. They quickly reach the cellar, where the whole grapes are lightly pressed. The free-run must produced is first decanted then collected in temperature-controlled fermentation tanks. The wine remains on its fine lees for at least 8 months and is then bottled 8-9 months after harvesting.

Organoleptic characteristics: Straw-yellow color, delicate nose with nuances of white flowers and fruits, and a strong note of golden delicious apple.

Price : 120,00€ per person followed by lunch