

# *Insieme*

## *Wine Dinners*

We are pleased to announce the **Spring Series of Wine Dinners at Insieme** beginning Wednesday, April 8<sup>th</sup>, 2009. Wine Director Greg Majors will lead you through a fascinating evening of history, culture and sublime wines and foods from various regions of Italy. Each dinner will be composed of 4 courses (3 savory + cheese/dessert) with multiple matching wines. We plan to tour through each region with vigor and gusto, leaving no vinous stone unturned.

To reserve a seat, please call our sister restaurant Hearth at 646-602-1300 or email Paul Grieco at [pgrieco@restaurantinsieme.com](mailto:pgrieco@restaurantinsieme.com) and provide a credit card to secure the reservation.

The cost for each dinner is all-inclusive.

### **Wednesday, April 8<sup>th</sup>, 7:00pm \$110.00 per person**

#### **Sicily**

Our exploration tonight will lead us from the incredible coastline of this glorious island to the heights of Mt. Etna. What was once a most-backward region now counts itself as one of the coolest places in Italy to grow and make wine. And forget about international varieties; the only grapes hitting the table tonight are the super cool indigenous ones, including Nerello Mascallese, Nero d'Avola, Inzolia and Zibbibo. Only a few miles separate Sicily from the mainland but in wine terms, we are a world away from the rest of the Boot.

### **Wednesday, April 22<sup>nd</sup>, 7:00pm \$110.00 per person**

#### **Emilia-Romagna**

The stomach of Italy resides in this region, with the classic Italian gravy emanating from Bologna, the Parmigiano from Parma and the Aceta Balsamico from Modena. Wine-wise, the growers walk a beautiful path between the robust red wines of the northern regions and the terroir-driven reds of its Tuscan neighbor. The most underappreciated wine is the sparkling Lambrusco...forget about Riunite (the bastardized version of this wine) and revel in one of the coolest Spring/Summer wines you have ever tasted.

### **Wednesday, May 6<sup>th</sup>, 7:00pm \$110.00 per person**

#### **Friuli**

In the northeast of Italy resides a coven of magical / mystical winemakers who are causing consumers to re-think what a white wine should be. In their mono-varietal wines and field blends come a range of flavors and textures unseen in any other wine area. The red wines may not measure up to the funky factor of the whites with their focus on indigenous varietals (Refosco, Marzemino, Tazzelenghe) but the cool factor is just as huge. For this dinner, a seatbelt may be necessary to best enjoy a wild ride through one of the most traditional and modern regions.

**Wednesday, May 20<sup>th</sup>, 7:00pm \$110.00 per person**

**Sardinia**

The French have Corsica and the Italians have Sardinia...a place of wild and majestic landscapes; a people of indeterminate origin who are oh-so-comfortable in their own skin; and foods and wines unique to their terroir. The Spanish, the French and the Italians have all laid claim to this land and the grapes grown here reflect this varied patrimony. The white wines find a voice in the Vermentino, Nuragus and Nasco grapes and the red wines thrive wearing the cloak of Carignano (Carignan), Cannonau (Grenache), Bovale and Monica.