

Angelo's

RISTORANTE

Monday 6:30
June 18, 2018
80.00 Per person
Masi Wine Dinner
With Tony Apostolakos
US Director for Masi



Masianco Pinot Grigio della Venezie

Pinot Grigio, Verduzzo

Golden yellow with greenish reflections, citrus fruit, white flowers and honey, refreshing taste of lemons with peach and apricot fruitiness; attractive hints of honey

Reception Wine



Rosa Dei Masi, Rosato Trevenezie Igt

Refosco

Salmon pink with cherry-coloured reflections. intense aromas of just ripened berry fruit on the nose, especially raspberries and wild cherries soft and well balanced with lively and refreshing acidity. Long and attractive finish.

Served with
Antipasto Misto



Campofiorin Rosso Del Veronese Igt

Corvina, Rondinella, Molinara

intense ruby red.ripe cherries and sweet spices. Rich, intense cherries and berry fruit; good length and soft tannins.

Served with
Tagliatelle with Morel Mushrooms
and Wild French Asparagus



Costasera, Amarone Della Valpolicella Classico Docg

Corvina, Rondinella, Molinara.

very dark ruby red. baked fruit, plums and cherries, fruity tastes, with hints of coffee and cocoa. Very well balanced.

Served with
Pheasant Breast with Moscato Grappa



Vaio Armaron Amarone Della Valpolicella Classico Docg

Corvina, Rondinella, Molinara (Serego Alighieri clone).

deep, bright, ruby red.complex, super-ripe cherries with baked plums.“illusions of sweetness”, cherry and berry fruit tastes.Spicy hints of cinnamon and vanilla.

Served with
Beef Tenderloin In a Red wine Sauce Topped
with Shaved Parmigiano Sauce