

Soroptimist International of La Jolla
and
Soroptimist International of Mission Valley
Dreams of Italy Wine Tasting

Presented by

Stefano Poggi, West and Central U.S. Brand Ambassador of GioWine
– the Italian link to the Americas.

CSW – Italian Wine Specialist (North America Sommelier Association)

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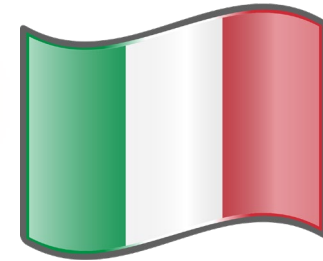
Wine and Pairing Suggestions

Dreams of Italy Wine Tasting

Wine suggested below should be purchased, in advance, starting May 8th.

Bird Rock Fine Wines, 5687 La Jolla Boulevard., La Jolla, CA 92037, 858 230-6956

White wine



Duca Carlo Guarini "Taersia" Negroamaro in Bianco

- Price: **\$20 per bottle**

If it's not possible to find this wine, ask for a full dry-vinified white wine version of a grape like a white Merlot, or white San Giovese, white Tempranillo, or white Pinot Noir. The important aspect is that it is a DRY (not sweet) version.

"Small bites" pairings:

- CHEESES: soft or semi-soft cow's cheese with lots of fat like burrata, swiss, gouda (Venissimo and Small Goods offer many cheese options.)
- COLD CUTS: mortadella or other baked ham
- FRESH FRUITS & VEGETABLES: cut up to bite size.
- OLIVES: mild, such as green.

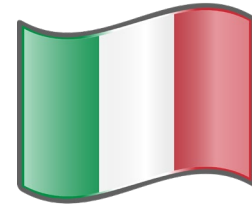
White Wine Meal Pairings:

- CUISINES: Salento region cuisine, Italian, Greek, Persian, Indian
- PASTA: Any Pasta with fish or veggie toppings
- SEAFOOD: Baked, grilled, or fried like Calamari or any firm white fish such as swordfish, cod, or sea bass.
- MEAT: Chicken or pork
- VEGETABLES: Baked, grilled, or fried

Dreams of Italy Wine Tasting

Wine suggested below should be purchased up to two weeks before the May 22 event at [Bird Rock Fine Wines, 5687 La Jolla Boulevard., La Jolla, CA 92037, 858 230-6956](http://BirdRockFineWines.com)

Red Wine



Duca Carlo Guarini " Vigne Vecchie Primitivo

- Price: **\$20 per bottle**

If it is not possible to find a Primitivo from the Salento or the greater Puglia region, ask for a cool climate, “old world style” Zinfandel.

“Small bites” pairings:

- CHEESES: fresh semi-soft cow or goat cheese, aged goat, cheddar, or pepper jack cheese. (Venissimo and Small Goods offer many cheese options.)
- COLD CUTS: Spicy Salami or Prosciutto
- DRIED FRUITS & ROASTED VEGETABLES: cut to bite size.
- OLIVES: Ripened, bold such as Kalamata or brine-cured olives from Puglia.

Red Wine Meal Pairings:

- CUISINES: Salento region, Italian, Greek, Persian, Indian
- SOUP: fish stew or savory soups like vegetable stew
- PASTA: Any pasta with tomato sauce base or with vegetables
- SEAFOOD: heartier fish like grilled tuna or salmon.
- MEAT: braised red meat like lamb, short ribs, barbeque glazed chicken, or teriyaki style meats
- VEGETABLES: roasted or grilled tomatoes, onions, bell peppers, or eggplant parmigiana