

Umbria ~ Sagrantino Wine Dinner

March 20, Tuesday, at 6:30pm

The wines are from the *Arnaldo-Caprai Winery* in the Montefalco area of Umbria. Montefalco is the de-facto wine center of Umbria and main center of production of Sagrantino grape based wines. Arnaldo-Caprai is recognized, along with Palo Bea, as the top producers of Sagrantino. These dark, inky purple and tannic grapes produce powerful wines with great depth and are one of Italy's most prestigious wines, along with Barolo, Brunello and Chianti. Three of the wines in this dinner contain Sagrantino, including the "Passito" dessert wine where the grapes are dried on straw mats before pressing. The crisp, refreshing and floral Grechetto grape represented in the first two wines is only produced in central Italy, and has a long history as producing some of the best white wines of the area.

The cost is \$45/person for dinner, with an additional \$34/person for the wines (+ tax and tip). Reservations are required. Call 303.443.5100.

THE MENU

White Balsamic dressed frisee, sugar snap peas, salted almonds and
Fresno pepper confetti; topped with a sous-vide egg*
Anima Umbra Bianco (Grechetto & Trebbiano grapes) I.G.T. 2009

Seared speck wrapped sea scallop over tomato and clam braised cannellini beans
Grecante Grechetto Colli Martani (100% Grechetto grape), D.O.C. 2010

Bucatini pasta with wild boar sausage, broccolini, peas and oregano in
Tuscan olive oil sauce; topped with grated young Pecorino cheese
Montefalco Rosso (Sangiovese, Sagrantino & Merlot grapes), D.O.C.G. 2007

Braised Colorado lamb shank*, root vegetables*, rosemary, pine nuts, roasted olives & black lentils
Sagrantino di Montefalco Collepiano (100% Sagrantino grape), D.O.C.G. 2005

Apple, walnut, raisin and fig strudel
Sagrantino di Montefalco "Passito" (100% Sagrantino grape), D.O.C.G. 2006

*denotes local products