

# Flights & Bites

**Wine #1** - Cecchetto, Manzoni Bianco, 2023 BTG 16 BTL 48

Treviso, Italy

Notes: Extra Floral, Orange zest nose. White Peach and Pear round out the palate. With a hint of Salt on the Finish. This Pinot Blanc/Rhine Riesling blend was named after the professor who created it!

**Bite #1**—Burrata with local Citrus, Basil & lemon olive oil

**Wine #2** - Camparo Rosso, Nebbiolo Blend, 2019 BTG 15 BTL 45

Langhe, Piedmont, Italy

Notes: Nose of a mossy forest floor lined with rose petals. Acid dances on the tongue as dried red fruits and cedar finish it off. Light up front yet bold in the middle. Perfect Holiday Wine!

**Bite #2**—Mini Roasted Butternut Squash & Gruyere hand pie

**Wine #3** - Poggio le Volpi, Baccarossa 2021 BTG 18 BTL 68

Lazio, Italy I.G.P.

Notes - This full flavored wine has an Herbal nose, full of Blackberries and Currants. Wild Cherry lifts the palate as sage and underbrush add to the slightly peppery, long drawn out; almost meaty finish.

**Bite #3** - Deep Fried, Stuffed Olive, with a savory Beef and Veggie filling

**Wine Flight 22**

**Add Bite Flight 10**