



FLICKINGER WINES

**Winemaker Dinner Series: Andrea Sottimano
Azienda Agricola Sottimano, Barbaresco**



Andrea Sottimano

Flickinger Wines is proud to welcome Andrea Sottimano to Chicago to introduce his family's portfolio of outstanding Barbaresco. The Sottimanos have been making wine since the late 1960's, when patriarch Rino Sottimano purchased his first lands in the Neive commune of Barbaresco. Through what he describes as "many efforts (and some luck too)", Sottimano now owns 18 hectares of some of the finest land in Barbaresco, including holdings in the famous vineyards of Cotta, Pajore, Fausoni, and Curra. Today, his son, Andrea, and daughter, Elena, continue their father's passion for producing classic examples of Barbaresco at its best, with rich, full fruits coupled with outstanding structure and balance.

Antonio Galloni: "I can't say enough good things about the Sottimano family and the work they have done over the years to firmly establish themselves among Barbaresco's top growers. This is one of the few places in Piedmont where every wine is consistently delicious. The only question is how delicious."

We take great pleasure in hosting this special event with Chef Cameron Grant who recently came to Chicago from his successful restaurant in Alba, where he became firm friends with Andrea. Chef will be creating a special four-course truffle menu to accompany the wines being poured.

Thursday October 29th, 2015

Osteria Langhe

2824 W. Armitage Avenue

Chicago

6pm – 8pm Tasting

8pm Winemaker 4 Course Truffle Dinner with wine pairings

\$275 per person (all inclusive)

Limited to 12

Antipasto: Fried mixed mushrooms, leek fonduta

2012 Sottimano Barbera d'Alba Pairolero

Primo: Butter poached lobster tail, sunny yolk, creamy polenta, white truffles

2013 Sottimano Langhe Nebbiolo

Secondo: Piemontese beef grilled NY strip, seared escarole, nebbiolo reduction, white truffles

2011 Sottimano Barbaresco Cotta

2011 Sottimano Barbaresco Curra

2010 Sottimano Barbaresco Riserva

Dolce: Panna Cotta, candied hazelnuts, chocolate, raspberries

Revisit favorites

Reservations are limited, and a valid credit card is required to confirm your seat. Please contact Susie Mesrobian at susie@flickwine.com or call our office on 847 920 5046 for further information or to make a reservation. Cancellations with refund after 5pm CST on 10/22/15 will only be made if we are able to fill your spot from the waiting list. **Please let us know any dietary restrictions by 10/22/15.**