



FLICKINGER WINES

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



Andrea Sottimano

Flickinger Wines is proud to welcome Andrea Sottimano to Chicago to share his family's portfolio of outstanding Barbarescos. 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 at The Bristol, with whom we've partnered for many of our events in the past. Chef Todd Stein will be creating a special four-course menu to accompany the wines being poured.

**Wednesday September 6<sup>th</sup>, 2017**

**The Bristol**

**2152 N. Damen Avenue Chicago**

**6:30pm Reception - 7pm Dinner**

### **Canapés**

Potato croquettes

Gougeres

Olive tapanade with whipped cheese

*2015 Sottimano Brachetto Mate*

### **First Course**

Raviolo, ricotta, farm egg, brown butter

Endive salad, manchego cheese, toasted pistachio, citrus vinaigrette

Monkey bread with dill butter

*2014 Sottimano Barbaresco Fausoni*

*2014 Sottimano Barbaresco Pajore*

### **Second Course**

Amish half chicken, mustard dill spätzle, crunchy salad, chicken jus

*2013 Sottimano Barbaresco Curra*

*2012 Sottimano Barbaresco Curra*

### **Third Course**

Pork shank, carrot, green bean, turnip, fennel-chili aioli

*2012 Sottimano Barbaresco Cotta*

*2010 Sottimano Barbaresco Cotta*

*1998 Sottimano Barbaresco Cotta*

### **Dessert**

Flourless chocolate cake, zabaglione, raspberry compote

Basque cake, seasonal jam, candied walnuts, vanilla chantilly

*2010 Sottimano Barbaresco Riserva- Magnum*

Surprise library selection

**\$175 per person (all inclusive)**

**SOLD OUT**

Reservations are limited, and a valid credit card is required to confirm your seat. Please contact Susie Mesrobian at [susie@flickwine.com](mailto:susie@flickwine.com) or call our office on 312 471 9463 for further information. Cancellations with refund after 5pm CST on 9/1/17 will only be made if we are able to fill your spot from the waiting list. **Please let us know any dietary restrictions by 9/1/17**