

MAY 2017
\$8.50
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IN THIS ISSUE: LONG BEACH SEAFOOD
RESTAURANT DINING VOUCHERS

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FOOD MAGAZINE
OF THE
YEAR 2016

life's refinements

LET'S GO

Italian!

UNUSUAL PASTA DISHES
TO MAKE NOW

SERIOUSLY
GOOD
OSSO BUCCO

MUST-DRINK
SICILIAN WINES

BEST FRUTTI
DI MARE

Plus, the
restaurant that
should have
won a
Michelin
star

TUSCANY IN A GLASS

Represented by Culina, wines from Ornellaia and Ruffino are sought after by gastronomes to pair with fine foods.

In Italy and around the world, wines from Toscana, or Tuscany, occupy a cherished niche. Not only is this region lush with historic ruins, fairytale landscapes and distinctive cuisine, it also holds some of its most famous wine appellations.

Just look at the Bolgheri, on the western coast south of Livorno, where the perfect soil characteristics and micro-climate has made it the ideal site for Bordeaux-style plantings. Or look to the hills of Chianti, where the Sangiovese vine is king, and blends are made with both local and international varietals.



Ruffino Lodola
Nuova Vineyards



"A good Chianti is very definitely an agricultural product. There's a hint of autumn mulch or sometimes prunes, and there should always be some distinctively tangy freshness and bite."

—JancisRobinson.com

Over in Chianti, Ruffino has been making magic in a bottle for over 130 years. Besides its classic Riserva Ducale, Ruffino has brought its blending expertise to more modern expressions such as the Lodola Nuova and Modus, first produced in 1988 and 1997 respectively. Each bottle has a proprietary recipe of Sangiovese, Merlot and Cabernet Sauvignon. The Lodola Nuova estate is in the Nobile di Montepulciano DOCG, and has records dating back to the mid-1200s.

Impress your guests at your next hosting event with these four outstanding bottles, available from Culina, which will elevate the cuisine to *la dolce vita*. Alternatively, you can dine at Culina's own bistro, and pair the wines with hearty meat dishes such as the Maori Lakes lamb chops with rosemary jus.



LE SERRE NUOVE DELL'ORNELLAIA 2013

Grape variety: 36% Cabernet Sauvignon, 32% Merlot, 20% Cabernet Franc, 12% Petit Verdot

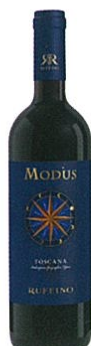
Pairing suggestion:
A pasta with rich, savoury elements, such as rigatoni with Wagyu beef ragu in tomato sauce.



ORNELLAIA BOLGHERI DOC SUPERIORE 2013

Grape variety: 45% Cabernet Sauvignon, 38% Merlot, 10% Cabernet Franc, 7% Petit Verdot

Pairing suggestion:
You won't go wrong with red meat, such as a steak or Maori Lakes lamb chops with rosemary jus.



RUFFINO MODUS 2013

Grape variety:
34% Sangiovese, 33% Cabernet Sauvignon, 33% Merlot

Pairing suggestion:
This soft, rounded wine is versatile with a variety of meats such as grilled steak, duck leg confit, or braised beef cheeks.



RUFFINO LODOLA NUOVA VINO NOBILE DI MONTEPULCIANO DOCG 2011

Grape variety:
85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon

Pairing suggestion:
Classic dishes such as spaghetti with spanner crab meat in spicy tomato sauce, or grilled brined Kurobuta pork rack.

"Bolgheri is, above all, a state of mind, a way of life, the rarefied atmosphere of a world thought to no longer exist" —The Bolgheri Consortium

In the DOC Bolgheri, on the coast, Tenuta dell'Ornellaia was established in 1981 by Marchese Lodovico Antinori of the famed Italian wine family. Its superb terroir and winemaking prowess have propelled both the flagship Ornellaia and second label, Le Serre Nuove, to the top of any wine list. The DOC Bolgheri was established in 1994, within which the DOC Bolgheri Superiore category allows for the use of international grapes such as Cabernet Sauvignon and Merlot.

Culina
Quality Food & Beverage

#01-13, 8 Dempsey Road.
Tel: 6474 7338