

WINE & FOOD & OLIVEOIL

2019 Tenute Rubino Olio d'oliva Fruttato intenso (Coratina) & Ciabatta + Tomatoes + Burrata

Dear wine lovers,

Io bevo e mangio italiano = I drink and eat Italian

today I would like to introduce you to Poderi Marcarini Roero Arneis 2019DOCG from Piedmont &

2019 Tenute Rubino Olio d'oliva Fruttato intenso (Coratina) from Apulia &

Introduce ciabatta + tomatoes + burrata + gooseberries + spring onions + basil.

In order to assess the importance of the Marcarini company, it is not enough to grasp its most recent aspects, such as the modernisation of the vineyard farms, modern production technologies or the international distribution of its wines, but one must also know its traditions. Today, as then, the Marcarini family, now in the sixth generation, continues to run their vineyards with passion and vinifies the grapes according to the dictates of the strictest Piedmontese tradition, especially the Langhe. This is the Marcarini company: the owners, the vineyards, the cellars, the wines, their history.

A story made up of smart choices and hard work, technology and intuition; a story that is lived modest and far away from the glamour: a story for all lovers of things properly done, for friends.

In La Morra, in the Langhe, where the vine has always dominated other cultures, the oldest rite of the winemaker and cellar master is renewed every day, perhaps with a further claim: to make the quality of the wines perfect.

Technical specifications:

☞ 13% alcohol by volume

☞ 5.27 g / l acid

☞ <0.4 g / l sugar

The name "arneis" can be traced back to the dialectal word that refers to a subject with a difficult character, sullen: however, some of these properties are well suited to as much as the wine that bears his name.

TASTING NOTES: Roero Arneis is a pleasant white wine with a straw yellow color with golden reflections. Its scent is rich, fragrant, with memories of fresh fruit, acacia flowers, honey. The taste is dry, harmonious, of good body and taste.

GOES WITH: Roero Arneis by Marcarini is an excellent accompaniment to starters, to mild dishes such as simple risotti or asparagus risotto, gnocchi alla bava, pasta dishes with seafood. These delicate dishes are glorified by the bouquet, taste and enchanting harmony of this magnificent local Piedmontese wine. The delicacy of these dishes is enhanced by the subtle bouquet, the palatability and the captivating harmony of a delicious Piedmontese wine.

Today for the 2019 Poderi Marcarini Roero Arneis &

2019 Tenute Rubino Olio d'oliva Fruttato intenso (Coratina) Lotto: 55011219C &

Ciabatta + tomatoes + burata + gooseberries + spring onion + basil

We are happy to have wine and olive oil in our range.

Recipes are for advanced users. Only certain preparation steps are mentioned. Quantities are not given.

The components of the meal are:

Rye flour and water to prepare the sourdough. After 2 days, the sourdough is kneaded with ciabatto bread flour, yeast, salt and sugar to form a dough and left for another 2 days. With dried tomatoes, thyme and walnuts dressed in olive oil come in one bread and pitted black and green olives in the other.

Other ingredients are tomatoes + burrata + gooseberries + spring onions + basil and the most important olive oil.

Good ones!

Stay healthy and happy

Salute

Ihr vinvinowein-Team aus Lehel

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