

A Sicilian Connection



Donnafugata is the name of a leading winemaker from Sicily. A family enterprise since 1851, they are rapidly finding markets for their wines all over the world. In India they have appointed Aspri Spirits and distribute in Mumbai, Bangalore and Delhi through them, reports **IP Singh** who tasted the wines at a recent wine dinner organised by the Wine Society of Delhi. *Left: A bottle of Donnafugata Anthilia*

A delightful evening was organized by The Wine Society, Delhi, at Set'z, DLF Emporio on the 11th of June with the wines introduced by the charming Ms Giulia Lazzarini, export manager of Donnafugata.

The evening began at the bar with Anthilla IGT Sicilia, a light, fruity white wine served with canapés including bruchettas with Iberian ham. The guests mingled and interacted with Ms Lazzarini who enlightened us about the Sicilian wines, the history of the family and their rapid internationalization to meet growing demand.

We then moved to the tables which were strategically placed so as to give a view of the chefs who were skillfully putting together the various courses. A Chardonnay was served next along with a Mediterranean salad and goat's cheese. This was followed by a refreshing green apple sorbet. With our palates fruity fresh, we were ready to appreciate the main course.

The main course had three choices. Rottola of pasta - Porcini, Riccota, Parmesan, Baby spinach with Burnt butter for the vegetarians and Grilled Scampi, Rucola salad or Portuguese Piri Piri chicken and Green salad for the carnivores. The food was preplated and very artistically plated presented. Creamed polenta, Red wine Spinach Feta and Roasted Bell Pepper Risotto were served as side dishes. The accompanying red wine, comparable to good Bordeaux, was the excellent Sicilian IGT, Nero d'Avola.

The last course was truly memorable. The award-winning dessert wine Ben Rye, Zibibbo, Passito, from 100% Zibibbo grapes had a lovely apricot, floral finish and paired beautifully with Napoleon pastry and Walnut Gelato, the house specialty dessert. The meal was rounded off with a selection of French cheeses and homemade chocolates.

Truly a cordon bleu experience.