

Wine Pairing with Fattoria Betti

Imagine sitting down to dinner in one of the hippest restaurants in Brooklyn, Le Fond. Chef Jake Eberle greets you, and walks you through his four course menu. Then Guido Betti offers up his namesake brand, Fattoria Betti wines, to pair! Eberle's four course menu for the evening was, of course, designed to complement the selected wines.

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Course 1 / appetizer: **Spring Vegetable Carpaccio, with "Creto De' Betti" 2016**, our first wine; a white blend of 70% chardonnay and 30% trebbiano (aka ugni blanc) at 13% ABV.

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Color is light gold, tiny green tinge. The nose shows light citrus with pineapple, white pear, and wildflowers. On the palate: white stone fruit, a hint of white flower, and white pepper. Medium mouthfeel, hint of savory meets firm acidity, green apple, crisp finish with clay and chalk. A lovely opening salvo of citrus that matched up beautifully with the vegetable carpaccio, a series of delicate flavors designed to tease the tongue.

Course 2 / Pasta: **Cavatelli in a spinach emulsion, served with wine# 2, Chianti Montalbano, 2016**, blended from 85% sangiovese, 8% canaiolo nero, and 2% cabernet sauvignon. 14% ABV; the color is a translucent ruby; the nose presents stewed red fruit, eucalyptus, saline, black cherry, with a hint of plum. On the palate: red plum, black cherry, sodium, pepper, and clove. Finish is medium long with lasting fruit and medium tannin. A perfect pairing with the pasta, the spinach, mushroom / cavatelli. *Bravo! This was my favorite dish and wine pairing for the evening. Both the dish and the wine were stunning individually, but together they were masterful.*

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Course 3/Entree: **Braised lamb shoulder, paired with wine # 3: 2016 “Prunideo”**– 14%ABV, the wine is composed of 90% sangiovese grapes and 10% cabernet sauvignon grapes. **Color is deep ruby with a magenta center; the nose is strong, showing dark red fruit, menthol, and eucalyptus. On the palate, a powerful combination of red and black plum, sour cherry, and cassis. With a medium-long finish, showing remnants of fruit with long heat, acid, and brawny, muscular tannins.** A solid pairing for the braised lamb shoulder, which melted in the mouth. Decadent and savory, the wine is succulent and robust. A very nice pairing!

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Course 4/Dessert: **Chocolate crémeux, paired with wine#4, “Caprone”** a rosé of Sangiovese, 13.5% ABV. **Color is a luscious deep pink/dusty rose. The nose is a delicate balance of strawberries and fresh cut grass. On the palate: cut red fruit- bright strawberry, watermelon, raspberry, and yellow peach, with a tart finish, showing off bright, fresh acidity and subdued tannins.** The rosé paired beautifully with the vanilla custard in the dessert and was both tasty and fun.

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Guido Betti, proud of his namesake & heritage!

Finally, over the course of the last week, I have been cooking and tasting a fifth wine from Fattoria Betti! **The 2015 “Semel” is 100% merlot, with 14% ABV. The color is medium ruby with purple center. The nose offers black plum, cassis, and black cherry. On the palate, it is a big, bold wine with a strong mouthfeel of black and red fruit, and solid tannin backbone.** I paired this one the course of a week with chicken chili, fajitas, several cheeses, and finally with Szechuan chicken- the wine’s massive mouthfeel is ideal to match up with strong flavors, and it does not shy away from cleansing the palate!

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Overall, I was impressed with how well a historic Tuscan winery stood up to such a bevy of worldwide flavors and influences, and how flexible and universal sangiovese can become. With a knowledgeable winemaker, sangiovese can become a wine chameleon with the ability to blend and shift to match any cuisine. I quite enjoyed trying the various pairings of “Semel” with my culinary dishes, and my overall experience has introduced me to another lovely winery in Tuscany, as well as to strengthen my love of Sangiovese, no matter where I am, or what I am eating.

And of course, if you have a chance to try La Fond (<http://www.lefondbk.com>) in Brooklyn or to taste Fattoria Betti (<http://www.fattoriabetti.it>) wines, I recommend both experiences!

Whats in your glass tonight? #WIYG? Please leave a comment below and share your thoughts, comments, or just what you're drinking!

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