



A Dinner with Andrea Franchetti from Tenuta di Trinoro Wednesday 11th January

Andrea Franchetti is a maverick Italian who creates sensational wines. He first established himself in southern Tuscany, in an area not traditionally renowned for wine making. Here he created the phenomenal wines Tenuta di Trinoro (taking the name of the estate) and Le Cupole (meaning Domes) both super-tuscans produced, predominantly, from Bordeaux varieties Cabernet Franc, Merlot and Cabernet Sauvignon. His next project led him to Mount Etna, Sicily and to the indigenous grape varieties of the region. He established, arguably, the most unusual vineyards in our portfolio on the ash covered slopes of the not-quite dormant volcano. The results are spectacular and the wines have become firm favourites of Corney & Barrow.

We are both honoured and excited to have Andrea Franchetti in Hong Kong to host this exclusive dinner at the fantastic restaurant awarded with Three Stars in 2012 Edition of Michelin Guide, 8 ½ Otto e Mezzo. We do hope you can join us for what is set to be a spectacular evening, showcasing some exceptional vintages of these truly great wines.

Wines:

Guardiola Bianco IGT, Tenuta di Passopisciaro, Sicily 2009
Passopisciaro, Tenuta di Passopisciaro, Sicily 2007
Le Cupole, Tenuta di Trinoro, Tuscany 2007
Franchetti, Tenuta di Passopisciaro, Sicily 2008
Tenuta di Trinoro, Tuscany 2000 Magnum
Palazzi, Tenuta di Trinoro, Tuscany 1997

Venue: 8 ½ Otto e Mezzo, Shop 202, Alexandra House,
18 Chater Road, Central, Hong Kong

Time: 7:30pm

Ticket Price: HKD 1,800 (Guest list on the door, tickets will be not be issued)

RSVP: winsie.chan@corneyandbarrow.com or +852 2537 3325