

2005 Rosato

Some wine lovers might think it absurd to utilise the best sangiovese grapes to make a rosé of Castello di Ama. But that source has been, right from the beginning, the secret of the utter pleasure this wine brings. A crisp wine with rich nuances of tropical fruit, displaying the elegance that is born in superbly-exposed hillside vineyards, our Rosato conjures up the fragrances of a spring day in Ama.



2004 Al Poggio

Al Poggio, a white wine made of chardonnay, malvasia bianca, and Pinot grigio, is the result of twenty years' research and experimentation with the sole purpose of crafting a wine that would exalt varietal characteristics and perfectly reflect the terroir of Ama. Al Poggio is a beautifully balanced wine, with elegant fragrances and palate.

2004 Castello di Ama

Right from the founding of our winery, we studied the characteristics of the sangiovese grape, testing new training systems, improving clonal selection, and above all singling out the best vineyard plots to source for our wine. Castello di Ama is the truest expression of Chianti Classico from our superb terroir, a land that yields wines with remarkable cellaring potential.



2003 Castello di Ama

Right from the founding of our winery, we studied the characteristics of the sangiovese grape, testing new training systems, improving clonal selection, and above all singling out the best vineyard plots to source for our wine. Castello di Ama is the truest expression of Chianti Classico from our superb terroir, a land that yields wines with remarkable cellaring potential.

1999 Castello di Ama

Right from the founding of our winery, we studied the characteristics of the sangiovese grape, testing new training systems, improving clonal selection, and above all singling out the best vineyard plots to source for our wine. Castello di Ama is the truest expression of Chianti Classico from our superb terroir, a land that yields wines with remarkable cellaring potential.



2001 Vigneto Bellavista

First released in 1978, Bellavista is a special selection from our oldest vineyard, and has always been our flagship wine. Thanks to its distinctive personality, it faithfully expresses the superb qualities of terroir of Ama. This austere, elegant Chianti Classico is a long-time resident in the Olympus of the world's greatest wines.

2001 L'Apparita

L'Apparita became a cult wine right from its first vintage in 1985, and brought Castello di Ama to the attention of wine collectors throughout the world. An impressively-structured monovarietal merlot, it is immediately recognisable for its truly extraordinary elegance.



1999 Vinsanto

A wine with ancient roots, but all too often crafted a bit hit and miss. Thus we set about developing vinification practices that would bring to the fore savoury richness but respect its cardinal principles: loff-drying of the best malvasia bianca and trebbiano clusters, then pressing of the must and transfer to barriques, fermentation and subsequent ageing for five years. The result is a sensational nectar, worthy to entrust to the future.



CASTELLO DI AMA
WINE DINNER

Thursday 7.30pm, February 1st, 2007

WINES

2005 Rosato
2004 Chardonnay Al Poggio
2004 Chianti
2003 Chianti
1999 Chianti
2001 Bellavista
2001 L'Apparita
1999 Vin Santo

CANAPES AT THE BAR

ARAGOSTA ALL'ARANCIA, CROSTINO DI FEGATINI , POLENTA FRITTA CON FUNGHI
Lobster & Orange tartellette, Chicken Liver Bruschetta, Fried Polenta with Mushrooms

MENU

CAPASANTA INFUSA ALL'ANGUILLA AFFUMICATA E SCAMPO GRIGLIATO
Grilled Scampi and Grilled Sea Scallop with Smoked Eel Infusion

GARIBALDI

CANNELLONE DI CINGHIALE CON FONDUTA DI PORRI OLIVE NERE E POMODORI SECCHI
Gratinated Wild Boar Stuffed Pasta with Leeks Fondue Black Olive and Sun Dried Tomatoes

GARIBALDI

MERLUZZO IN Crosta di Prosciutto , Cannellini al Rosmarino e Tartufo Nero
Roast Cod Fish Wrapped in Ham, Black Truffle and Rosemary Cannellini Beans Sauce

GARIBALDI

STUFATO DI GUANCIA WAGYU CON RISOTTO AGLI SPINACI E PECORINO TOSCANO
Six Hours Slow Braised Wagyu Beef Cheek with Spinach & Aged Goat Cheese Risotto

GARIBALDI

TORTINO DI NOCI CON ZABAIONE AL VIN SANTO E GELATO AL LAUDEMIO
Walnuts Cake with Vin Santo Sabayon and Laudemio Olive Oil Gelato

GARIBALDI

CANTUCCI CON CAFFE
Almond Biscuit with Coffee

\$S158+++

Price includes complete selection of wine and food
Price does not include service and prevailing government charges

Reservation please call: 6837 1470

GARIBALDI
ITALIAN RESTAURANT & BAR

36 Purvis Street