

Italian Wine Dinner on July 15 from 6:30 - 9:30 pm

Location is Bartolai Winery, PA 2377, Rt. 92 Hwy. Coolidge Ave. Exeter twp. Harding, PA 18643

Pairing of Italian Wines with Food. Please join myself, Sommelier Susan Hudanich, as we taste wines

of Italy, each with a different food. Wines will include: Kris, Pinot Grigio paired with Fresh Mozzarella &

Tomato. Kris 2006 Merlot from Vigneti Delle Dolomitti, paired with Old Forge Pizza. Fattoria Di Magliano Heba, Morellino Di Scansano 2007, 90 pts. Paired with Pasta Carbonnara, served Family

Style. Antinori Scaliabione Guado Al Tasso Riosato 2007, paired with Chocolate Covered Strawberries.

As an added special surprise, Ray Bartolai will be pouring his Winery made Trippignanna which is 100%

Cabernet Sauvignon paired with a Gruyere Cheese !

The cost is \$40 per person.

Call me at (570) 228-1382 or Ray Bartolai @ (570) 388-8466