

THE FINEST CHAMPAGNE & SPARKLING WINES

With their recommended food pairings



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Foreword by
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Dish by Chef Luca Comerlati, Il Convivio, Monteforte d'Alpone

BLACK TRUFFLE OF LESSINIA & MONTE VERONESE RISOTTO

& Giannitessari 36 Mesi Lessini Durello

INGREDIENTS

- 1 black truffle
- 250g Vialone Nano rice
- ½ white onion
- 2tbsp olive oil
- 40g butter
- 50g Monte Veronese Vecchio cheese
- 800ml stock
- ½ glass Durello wine
- Salt & pepper

METHOD

1. Chop the onion, while heating the olive oil in a large, high-sided pan then fry the onion over a low heat.
2. Stir in the rice to toast. Pour in the wine and stir until absorbed.
3. Add the stock a ladleful at a time. Stir constantly until the rice is cooked, pay attention to the

cooking time on the package.

4. Turn the heat off, then throw in little pieces of cold butter and little nuggets of Monte Veronese. Grate half of the black truffle and mix it in.

5. Sprinkle the truffle slices over the dish and serve.

SPARKLING WINE INFO

By Stefania Ruffo

This wine is produced from 100% Durella, an ancient grape variety cultivated in the Monti Lessini area. It is particularly rich in malic acid, the acid mostly present in the apple fruit, which allows the wine to stand out for its zesty taste and to perfectly age maintaining unchanged all its features for a long time. Here is the signature wine of Giannitessari.

Wine Tasting Notes

It has a bright and vivid yellow colour with very fine perlage. Reminiscent of white flowers, pineapple and toasty bread with a sweet almond note. Full and dry it presents remarkable salinity with creamy yet crisp richness. A signature salty sign-off reflecting the strong identity of the Monti Lessini area for real connoisseurs.

Food Pairing Notes

This is a wonderful combination of food and wine. The risotto presented here with the aromatic flavours given by the presence of the truffle requires a wine with a strong personality and acidity, both represented by this Lessini Durello. The Monte Veronese cheese added at the end of cooking for the 'mantecatura' adds a creaminess that is balanced by the softness of the sparkling wine.

