

ChicaGourmets! & Dalla Terra Winery Direct

Invite You to
A Tuscan wine tasting featuring Guido
Stucchi Prinetti of Badia a Coltibuono

At 312 Chicago
136 N. La Salle St.
Chicago, IL 60602

March 10th 5-7 P.M.



Badia a Coltibuono (which means Abbey of the Good Culture), dates from the middle of the eleventh century. In 1051 the monks of the Vallombrosan Order, a Tuscan reform of the Benedictines, founded the Abbey and also began planting the first vineyards in the Upper Chianti area. Over the centuries they extended their vast land holdings to include many thousands of acres and developed a flourishing wine production and commerce.

Since 1846 Coltibuono has been in the care of the Stucchi Prinetti family. Piero Stucchi began to focus on wine as a business in the 1950's, and his wife Lorenza de Medici founded one of the first culinary programs of its kind. Piero and Lorenza's children maintain this family operation today.

The Villa Table cooking school is now under the direction of Guido Stucchi Prinetti, Lorenza's youngest son. Guido has a diploma from the Glion Hotel School in Switzerland and has been in charge of hospitality at Coltibuono since 2003. Guido, having inherited his mothers' passion for food, ensures the continuity of family traditions in the Coltibuono kitchen. He worked alongside Lorenza for many years and continues to offer her practical approach to cooking elegant Italian regional cuisine. With a perfect command of English, a natural easy going style and a hands on approach, Guido ensures that guests from all over the world are guaranteed to bring back great authentic Italian recipes and menus to be used year round for all occasions.

Coltibuono has earned a reputation for some of the finest wines in Chianti Classico, and the vines of the estate have been certified organic since 2003. Emanuela Stucchi oversees the wine production, and she was the first female President of the Chianti Classico Consorzio. There is a commitment at Badia a Coltibuono to shepherd the traditions of Chianti and Tuscany, and share these treasure with food and wine lovers all over the world.

312 Chicago



Award-winning Executive Chef Dean Zanella blends an Italian heritage filled with family recipes passed down from generations with his extensive and creative culinary experience, bringing to **312 Chicago** a menu rich with authentic Italian flavors.

If \$35 sounds like a great deal for this tasting, that is because it is! Chef Zanella is a longtime friend of ChicaGourmets! and his small plates of antipasti pair beautifully with the Coltibuono wines.



DallaTerra Winery Direct is changing the nature of the wine importing and distribution business. "Winery Direct" is our mantra--a more efficient, economical, and consumer-friendly way of shipping, distributing and marketing wine. "Winery Direct" bypasses the national importer level in the traditional three-tier system, allowing our distributors to buy directly from the producer. This highly efficient distribution model--combined with a focused and effective national management team--allows us to eliminate the usual high mark-ups and cost-consuming steps typically taken by a national importer. We can put a bottle of wine on the table for significantly less than a national importer. This means better wine everyday for the consumer--and means that our wines represent better value within any given category. All clear reasons why forward-thinking producers and distributors choose to partner with Dalla Terra.



Dean from Cellar Rat Wine Shop will be taking orders for the Coltibuono wines at the event. For more information about Cellar Rat's small producers, outstanding values and personalized service, please see www.cellarratchicago.com

Join *ChicaGourmets!* Membership is \$40 per year per household.

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by March 7, 2008; no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

E-mail: DonaldNewcomb@comcast.net Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave, Wilmette, IL 60091

312 Reserve _____ at \$35 per person, inclusive = \$ _____ enclosed.
3/10/08 _____ Membership/Renewal payment (\$40) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____

