



The Ladies Wine and Food Society of Melbourne (Inc.)
REG. No. A0022942F

Combined Birthday and Christmas Celebration Dinner

Tuesday 23rd November, 2021

Trattoria Emilia

Food master – Julee Andersen

Wine Master – Jenny Pullar

After a long time as we waited with bated breath we were finally able to find and secure a restaurant for our last dinner for 2021.

We were able to celebrate our combined 54th Birthday and Christmas dinner at Trattoria Emilia in Little Collins St. The restaurant opened especially for us and we were treated to a private function. We enjoyed the full ambiance, hospitality and traditional Italian food that is rustic yet refined. Chefs Francesco Rota and Luca Flammia use the best ingredients and respect the true flavours of their ingredients and present them in the way that their grandmothers would be proud of.

With 34 members and guests we had the restaurant to ourselves. Members and guests were able to mingle and catch up with others, share stories of the last twelve months and plan for the future.

MENU

Canapé

Tigelle with mortadella, ricotta & parmesan mousse

Gnocco fritto with stracciatella prosciutto di Parma

Taittinger Brut Reserve is a blend of Chardonnay (40%), Pinot Noir and Pinot Meunier (60%) wines from over 35 different vineyards and vintages. I have always found this delicately balanced champagne with it's high proportion of Chardonnay a reliable choice to serve with canapes

Entrée

Carpaccio of marinated kingfish, vongole, bottarga, zucchini, lemon, fermented chilli

Asparagus, sesame dressing, almond cream

Petaluma Riesling 2002 (under cork closure)

A highly regarded vintage from the Clare Valley region. Pale golden colour, a nose of tropical fruit with orange and lemon peel and a gentle overlay of petroleum and lanolin After nineteen years, the acid still supported the fruit. Excellent wine for it's age.

Petaluma Riesling 2012 (under screw cap closure)

Pale yellow colour. Citrus, orange blossom, lime and just a hint of petroleum on the nose. Loads of limey acid in the mouth. In my view still quite youthful and under screw cap should age well for a further 9-10 years.

Pasta

Ricotta & pea filled ravioli, broccoli, salted ricotta

Domaine Christian Moreau Chablis Grand Cru Les Clos 2010 (magnum)

Beautiful wine! It showed citrus notes, minerality and chalky notes with a good amount of fruit and acidity. A rich and complex wine that has matured gracefully.

Domaine Bouchard Pere & Fils Volnay 1er Cru Clos des Chene 2010

Earthy, mineral, bold fruit and floral notes with medium acidity and good length on the palate.

Main

Balsamic pork ribs & neck, roasted sugar loaf, pickled apple

Domaine du Vieux Telegraphe Chateauneuf-du-Pape La Crau 2007

Beautiful wine! Brooding rich nose dominated by dark blackberry fruit with notes of tobacco and leather. Very full, ripe and fruity on the palate, but not lacking freshness. Nicely integrated.

Rocco di Montegrossi Chianti Classico San Marcellino DOCG 2010

Showing notes of dark plum, dark cherries, leather and cedar wood. It's medium-full bodied, medium-high acidity and good grip of medium+ tannin. Long finish with nice complexity. This is really starting to get into the zone and in my view will keep and get even better for another 10 years or so.

Dessert

White chocolate & pistachio Semifreddo, confit strawberries

Reinhold Haart Piesporter Domherr Riesling Spatlese 2007

I really liked this wine. In my view it had perfect integration of fruit, sweetness, and acidity. Lovely on its own however got a bit lost with the dessert.

The menu was designed to show case what the region in Italy Emilia-Romagna is renowned for: Balsamic Vinegar, Mortadella and Gnocco Fritto. There were no flash cars like Ferrari, Maserati or Ducati bikes to be seen (by the way, Emilia-Romagna is also home to these magnificent vehicles), just delicious food and hospitality.

Final word from the Wine Master – What a showcase of wines from the Ladies cellar.