



RESTAURANT SLASH BAR



AVA Year of the Horse
Wine Dinners begin with a
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**COTTAGE
VINEYARDS**

Discover the wine world's best kept secrets

For Immediate Release

MEDIA RELEASE

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AVA's 2014 Winemaker Dinner Programme begins with a Gallop with a Molino di Sant'Antimo Brunello di Montalcino Wine Dinner
Event features Chef Massimo Santovito's homemade specialties including a Horse Meat Ragout Orecchiette Apulia Style admist Tuscan, Piedmont and Sicilian fare

HKSAR, China, 14 February, 2014 – As their first Winemaker Dinner in 2014 ushering in the Year of the Horse at full gallop, Hotel Panorama by Rhombus' AVA Restaurant Slash Bar manned by Puglia native, Italian Hotel Chef Massimo Santovito, will present perhaps its boldest, most colourful and daring Italian winemaker dinner ever. A proud Italian winemaker dinner held in cooperation with food-pairing and boutique wines specialist wine merchant Cottage Vineyards (International) thrusting together the preparations and ingredients of Puglia, Tuscany, Piedmont, and Sicily, the masterpiece experience, entitled, *Molino di Sant'Antimo Brunello di Montalcino Gallop of Italy* to be held Tuesday 24 March 2014 is threaded together by the Tuscan wines of Brunello producer Molino di Sant'Antimo and led by the producer's two female winemakers themselves Giulia and Valeria Vittori.

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Known for his specialties in Mediterranean Cuisine and his strong passion for homemade food from his Italian roots, the colourful changes from one dish to the next points strongly Chef Massimo's supremacy in holding memorable dining experiences. Beginning with the light Antipasto/Appetizer *Carpaccio di spada con giardino di crescione, olio d'oliva al limone* (Swordfish Carpaccio with a garden of cress, lemon olive oil) Sicilian/Mediterranean style paired to the fresh, mineral Molino di Sant'Antimo Chardonnay IGT Toscana 2012, participants are quickly transported to inland Tuscany with a hearty *Zuppa di cipolle alla Toscana con patate e pecorino* (Tuscan onion soup complete with potato & pecorino cheese) paired to the Molino di Sant'Antimo Morellino di Scansano DOCG 2011.

But perhaps the most memorable experience, especially with this 2014 being the Year of the Horse will be Chef Massimo's Secondo Piato/Second Course, *Orecchiette Pugliesi con ragu di cavallo ai semi di fonocchio* (Orecchiette Apulia style with fennel seed horse meat ragout) paired to the Molino di Sant'Antimo Rosso di Montalcino DOC 2010, which many describe as being "more Brunello than many Brunello".

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Said Chef Massimo, “Horse meat is a specialty in Puglia where I come from. Known as the heel in Southern Italy, Puglia is a region rich in home cooked food. Here dishes such as *Pezzeti di Carne al pomodoro* where you find bits of meat in a tomato sauce are famous but what many people don’t know is that the bits of meat in there aren’t beef, but horse meat. High in iron, low in fat and cholesterol but just as tasty it is a great meat to use in Southern Italian cuisine. However, as I know this dinner may be many people’s first taste of horse meat, I have decided to prepare it as a pasta dish.”

Although this soulful horse meat second course will be bound to capture the attention of foodies, the *Piatto Principale/Main Course* in this adventurous winemaker dinner certainly keeps the momentum going and brings the dinner to its height – *Spezzatino di fagiano alle spezie e vino rosso, su polenta Bianca, castagne carota e tartufo nero* (Pheasant stewed in spices and red wine, on white polenta, chestnut & carrot and black truffle) paired to Molino di Sant’ Antimo’s TWO flagship wines: (1) the Molino di Sant’ Antimo ‘Romito dei Vittori’ Sant’ Antimo DOC 2007, the winery’s powerful “Super Tuscan” and (2) the winery’s version of the “King of the Tuscan wines” the Molino di Sant’ Antimo Brunello di Montalcino DOCG 2008.

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Said Cathy Mak, Restaurant Manager of AVA Restaurant Slash Bar, “This is an exciting event for AVA Restaurant Slash Bar, especially with the start of the Year of the Horse. Working together with Cottage Vineyards, who are bringing the best of Italian wine and AVA, bringing the best of authentic Italian cuisine prepared by our very own Chef Massimo, along with stunning views of Hong Kong, is simply unsurpassed”.

Said Valeria Vittori of Molino di Sant’Antimo, “We do many Tuscan cuisine winemaker dinners with our Tuscan wines at home and abroad but the other regional Italian cuisine elements in this wine dinner combining cooking and ingredients from the North to the South of Italy is for us an experience we really look forward to.”

“We believe such an approach better matches with our wines as our vineyards are located in Castelnouvo which gives us such a variety in red and black fruit flavours and a warmer structure and earthiness, making them particularly at home with also the flavours and textures of Southern Italy.” Added Giulia Vittori, Valeria’s sister and co-winemaker.

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The courageousness of this wine dinner continues to the end with Massimo's dessert, *Duo di Panna cotta alla liquirizia e semifreddo di cioccolato e olive nere* (Duo of liquorices panna cotta and semifreddo of chocolate & black olives) where the rich northern Italy Piedmont classic dessert meets the warm southern Italian Mediterranean tradition of black olives.

This culminating course is paired to a wine just as audacious, the Molino di Sant'Antimo 'a quattro mani' Vendemmia Tardiva IGT 2010, a mildly sweet red wine created by Giulia and Valeria Vittori themselves, as a project independent from their father Vittori where a late harvest Cabernet Sauvignon (80%) is blended with Sangiovese (20%) which has gone through a second fermentation on the skins of the Cabernet Sauvignon using the Ripasso method.

Priced at HK\$738 +10% service charge per person, the event includes an Early Bird offer at only HK\$658 NET per person for prepaid bookings on/before 14 March 2014. Interested parties can call to make their reservations at Tel. (852) 3550 0262 or by E-mail to ava@hotelpanorama.com.hk.

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About Hotel Panorama by Rhombus

Hotel Panorama by Rhombus was awarded the 'Most Outstanding Corporate Hotel' at the GHM Golden Awards 2013, 'Best Business Hotel in Guangdong Hong Kong Macau' by Let's Go Magazine 2009-2012, and the 'Certificate of Excellence 2012-2013' by TripAdvisor. AVA Restaurant Slash Bar, located atop Hotel Panorama by Rhombus, was recently recognised at the 'Hong Kong Top 10 Wine Pairing Restaurant Awards 2013', in conjunction with Wine.LUXE Magazine, named one of the 'Best Restaurants in Hong Kong & Macau' by Asia Tatler 2012-2014 and 'Best Restaurant' at DiningCity Hong Kong Restaurant Week Winter Edition 2012. Hotel Panorama by Rhombus, with its distinctive triangular architecture, is the tallest deluxe business hotel overlooking Victoria Harbour in Tsim Sha Tsui. It is located a mere 2-minute walk from the MTR East Tsim Sha Tsui Station, one stop from the MTR Hung Hom Station and a 5-minute drive from the Hong Kong China Ferry Terminal. Hong Kong's trendiest shopping district, malls and attractions, including K11 Art Mall, iSQUARE, DFS Galleria, The ONE and IMAX Theatre, are all within walking distance.

www.hotelpanorama.com.hk

About Massimo Santovito Hotel Chef, Hotel Panorama by Rhombus

Chef Massimo Santovito is native Italian from Puglia Region in the south east of Italy. Mr. Santovito completed a Diploma in Food Preparation & Hospitality Academy in Italy along with an Associate Degree in Nutritional Science at Cambridge University. He has over 20 years of food & beverage experience in Italy, the United Kingdom and



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Hong Kong. Having held Chef de Partie, Sous Chef and Executive Chef positions at various fine dining restaurants, including Osteria Tre Bicchieri located at the Benanti Winery in Sicily, Italy, he is experienced in menu planning, food quality and cost control. Mr. Santovito relocated to Hong Kong in 2010 to join the Café Deco Group as Head Chef at Peccato Italian Restaurant before being promoted to Group Head Chef at iL Bel Paese Italian Restaurant in charge of outlet operations. Throughout his career, Mr. Santovito has been dedicated to sharing, training and teaching Italian and western cooking classes. In September 2013, Mr. Santovito joined AVA Restaurant Slash Bar at Hotel Panorama by Rhombus as Restaurant Chef. He was promoted to Hotel Chef in February 2014, where he leads the dynamic culinary teams at both AVA Restaurant Slash Bar and Café Express, committed on creating innovative international modern cuisine. Mr. Santovito has featured in TV programs on TVB, NOW TV 100. Specialising in Mediterranean Cuisine, he has a strong passion for homemade food, real food that can satisfy guest's needs and palates.

About Cottage Vineyards (International) Limited

Cottage Vineyards (International) Limited is a wine merchant established by wine lover, Ada Leung, with the mission of helping wine lovers in Hong Kong and Greater China “discover the wine world's best kept secrets” and to discover these paired with food. Specialized in the offerings of food-friendly and chef-friendly wines produced by boutique wineries focused on creating and producing premium wines with unique characters, the company is the realization of Ms. Leung's dream after her founding of Hong Kong-listed company, *Finet Holdings Limited (E-finet.com)* (HKEx: 8317),



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where as the company's Chief Operating Officer, she helped devise and execute the business, marketing and Public Relations strategy which made the E-finet.com website Hong Kong's leading financial portal.

About Molino di Sant'Antimo

Located on the slopes which lead from Castelnuovo dell'Abate to Monte Amaia Station, Molino di Sant'Antimo, a boutique wine estate established by Carlo Vittori comprises about 40 hectares of land facing south to southwest from 200-250 metres above sea level down to the river Orcia, 15 of which are inhabited by vineyards. The land, a mixture of clay, marl and classic " Galestro ", intermixed with ferrous clay and gravels, now houses 11 hectares of vineyards subdivided into Brunello di Montalcino DOCG, Rosso di Montalcino DOC, Chianti Colli Senesi DOCG with the remaining to Sant'Antimo DOC which are divided into Sangiovese, Cabernet Sauvignon, Merlot and Chardonnay. In 2000 Carlo added 3 hectares in Maremma, planting there Sangiovese, Petit Verdot and Syrah to produce Morellino di Scansano DOCG. The cellar is brand new and equipped with medium-size wooden barrels, for a most traditional yet clean vinification protocol, thoroughly respectful of both Sangiovese's varietal character and the unique mineral signature of the Montalcino terroir. Though originally all aspects of wine production are personally overseen by Carlo Vittori, since the 2011 harvest, his daughter Valeria Vittori, the 3rd generation, has joined the winemaking.



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'Molino di Sant'Antimo Brunello di Montalcino, Gallop of Italy'

Winemaker Dinner

AVA Restaurant Slash Bar

**(38/F., Hotel Panorama by Rhombus,
8A Hart Avenue, TST)**

Tuesday 24th March 2014

7:30pm Reception; 8:00pm Dinner

Advanced Payment Required. Interested parties should contact AVA Restaurant Slash Bar at **Tel. (852) 3550 0262** or by **E-mail** at ava@hotelpanorama.com.hk to make their reservations.

Antipasto/Appetizer

Carpaccio di spada con giardino di crescione, olio d'oliva al limone

Swordfish Carpaccio with garden of cress, lemon olive oil

旗魚薄切配水芹及檸檬橄欖油

Molino di Sant'Antimo Chardonnay IGT Toscana, 2012, Toscana, Italy

Primo Piatto/First Course

Zuppa di cipolle alla Toscana con patate e pecorino

Tuscany onion soup with potato & pecorino cheese

洋蔥湯配馬鈴薯及意大利羊奶芝士

Molino di Sant'Antimo Morellino di Scansano DOCG, 2011, Toscana, Italy

Secondo Piatto/Second Course

Orecchiette Pugliesi con ragu di cavallo ai semi di finocchio

Orecchiette Apulia style with fennel seed horse meat ragout

意大利貓耳朵麵配茴香籽及燉馬肉蔬菜

Molino di Sant'Antimo Rosso di Montalcino DOC, 2010, Toscana, Italy

Piatto Principale/Main Course

Spezzatino di fagiano alle spezie e vino rosso, su polenta bianca, castagne carota e tartufo nero

Pheasant stewed in spices and red wine, on white polenta, chestnut & carrot and black truffle

紅酒香草燉雉雞配白粟米餅, 栗子, 紅蘿蔔及黑松露

Molino di Sant'Antimo "Romito dei Viottori" Sant'Antimo DOC, 2007, Toscana, Italy

Molino di Sant'Antimo Brunello di Montalcino DOCG, 2008, Toscana, Italy

Dolce/Dessert

Duo di Panna cotta alla liquirizia e semifreddo di cioccolato e olive nere

Duo of liquorices panna cotta and semifreddo of chocolate & black olives

意式流心奶凍及朱古力黑橄欖雪糕

Molino di Sant'Antimo "a quattro mani" Vendemmia Tardiva IGT, 2010

HK\$738 +10% service charge per person

EARLY BIRD: HK\$658 NET per person