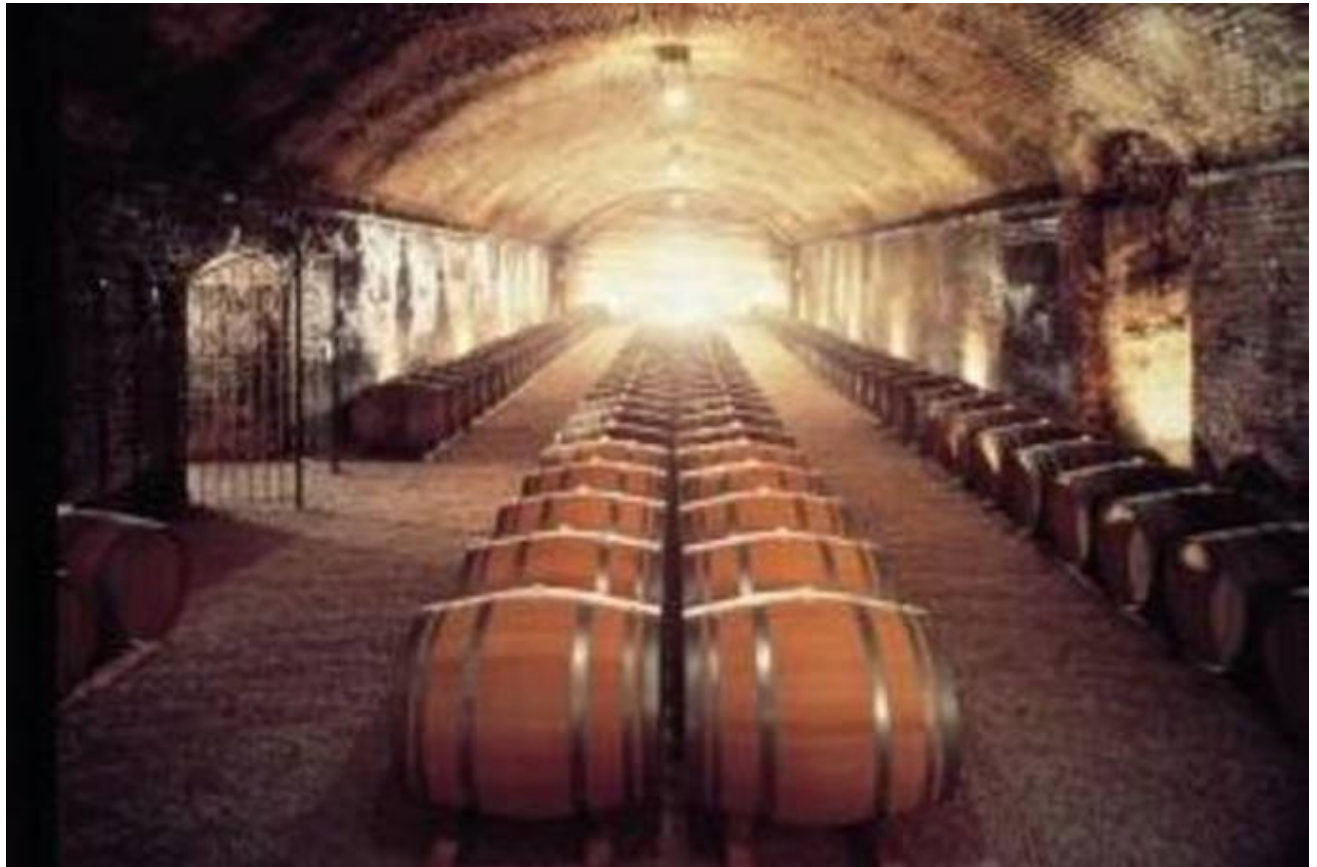




## Holiday Toasting with the Wines of Asti

N.L. (December 01, 2011)



The classic wines of Piedmont will be brought to NYC by Cantina Sociale di Canelli. In partnership with the Italian Trade Commission, they have organized special tasting opportunities for the trade and the press in some of the city's top Italian restaurants

**Toast the holidays with the wines of Asti, brought to New York City by [Cantina Sociale di Canelli](#) [2].**

Located between the Langhe and Monferrato, in the Asti region, an area with a strong tradition of winemaking, home to some of Italy's finest red wines, plus some famous whites, the Cantina Sociale di Canelli has been producing the classic wines of Piedmont since 1933.



Working with absolute respect for tradition and integrating the latest innovations, Cantina Sociale di Canelli brings together the production and resources of over 200 vine-growers. Their ample range of products includes the most prestigious appellation wines of the Asti area, including light, fresh and fruity whites, sweet and dry sparkling wines and world class reds obtained from the grapes of mature vines.

Cantina Sociale di Canelli, in partnership with the [Italian Trade Commission of New York](#) [3], has organized a series of Wine Pairing Dinners, for the trade and press, in some of the city's top Italian restaurants.

On December 12 at 1.00 PM, lunch is served at [Serafina](#) [4], where journalist and sommelier Anthony Giglio will present the wines and show how to pair them with the food. On the 13th, at the same time, Giglio will do a similar presentation at [Tony May's SD26](#) [5]. On the 13th there will be another event in the evening, at 6.30 PM, at [The Leopard at des Artistes](#) [6] featuring wine expert and teacher Kevin Zraly. On the 14th at lunchtime it is the turn of Zraly again who will be presenting at [Le Cirque](#) [7] while at dinnertime, he will be at [Barbetta Restaurant](#) [8]. Everything will come to an end on the 15th at the Italian Trade Commission with a special holiday reception.

The wines that will be featured at these events are:

[Barbera d'Asti](#) [9] D.O.C.G. Albarelle, made with 100% Barbera grapes. This wine is deep ruby red, with a full and dry body. Its bouquet is ethereal and pleasant. It must be served at room temperature, and it pairs well with red meats, cheeses and game.

Piemonte D.O.C. Chardonnay is a light straw yellow wine with green nuances. It is velvety and balanced on the palate, and has a light floral bouquet. It must be served at 10 °C. It is ideal for light dishes, appetizers, fresh water fish and snacks. It also is an excellent aperitif.

Duebollicine Pinot Chardonnay, Vino Spumante Brut, is a deep straw yellow blend of Pinot and Chardonnay that is dry and fruity and with a delicate floral bouquet. It is characterized by the perfect balance between white and red grapes. It must be served at a temperature of 8-10 °C. In addition to being an excellent aperitif wine, it pairs well with refined dishes.

Bricco Sant'Antonio Moscato d'Asti D.O.C.G. is sweet, aromatic, with the typical bouquet of just harvested grapes. It must be served at a temperature of 8-10 °C. Naturally sweet, it pairs well with desserts and fruit.

Cantina Sociale di Canelli has two labels: Vignaioli di Canelli and Antica Cantina. Under the former we find Asti D.O.C.G., Brachetto Piemonte D.O.C.G., Moscato d'Asti D.O.C.G., and Barbera del Monferrato D.O.C., while under the latter we find Bricco Sant'Antonio Moscato D.O.C.G., Dolcetto d'Asti D.O.C. and Pinot Chardonnay Brut.

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### Links

[1] <http://test.casaitaliananyu.org/files/cantina1322848603jpg>

[2] <http://www.cantinacanelli.it/en/index.html>

[3] <http://www.italtrade.com/countries/.../newyork.htm>

[4] <http://www.serafinarestaurant.com>

[5] <http://sd26ny.com>

[6] <http://www.theleopardnyc.com>

[7] <http://www.lecirque.com>



[8] <http://www.barbettarestaurant.com>

[9] <http://www.viniastimonferrato.it>