



20 Savile Row, London W1X 1AE

Press Release

EXCLUSIVE BRUNELLO WINE DINNER FROM THE MASTROJANNI ESTATE

Sartoria in Savile Row, London is pleased to present an exclusive Brunello di Montalcino Wine Dinner on Wednesday 19th September 2007. The dinner is a welcome opportunity for customers to try the wines from Mastrojanni, a boutique family owned estate which has been producing red wines for two generations in Montalcino, in Southern Tuscany. This dinner marks the first time that Mastrojanni wines have been available in the UK.

Newly appointed Head Chef Alan Marchetti has created a special five course menu using classic Tuscan ingredients to complement the chosen wines. Sommelier Carlo Lupori and Wine Merchant Tom Harrow of A Moveable Feast Ltd, will be on hand to present each wine to customers; both Alan and Carlo will be available to discuss the food and wine matching. All wines are wholesaled exclusively in the UK by FortyFive10° Ltd.

Coppa con carciofini marinati al limone
Coppa with lemon marinated baby artichokes

Le Ginestre 2006 (Sauvignon, Chardonnay), Castellare

Lardo di Colonnata con pecorino rosso volterrano e
miele di acacia
Lardo from Colonnata with red pecorino cheese from Volterra and acacia honey

Rosso di Montalcino 2005, Mastrojanni

Risotto di funghi selvatici mantecato con pecorino maremmano al ginepro
Wild mushroom risotto with juniper pecorino cheese from Maremma

Brunello di Montalcino 2001, Mastrojanni

Petto di fagiano ripieno di castagne, arrotolato con prosciutto senese con polenta bianca
Breast of pheasant stuffed with chestnuts, wrapped in Tuscan ham, served with white polenta

Brunello di Montalcino Riserva 1998, Mastrojanni

Strudel di castagne e mele uvette e pinoli della pineta grossetana
Apple and chestnut strudel with sultanas and pine nuts from Grosseto

Vino Dolce 'Botrys'2005, Mastrojanni

The dinner is priced at £65 per person (excluding service charge) for the above menu and includes water and coffee.

The evening begins at 7pm and is held in the private dining room. Places are limited.

For reservations telephone 020 7534 7000

www.sartoriabar.co.uk

ends

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Notes

Brunello wine is made from 100 percent Sangiovese grapes grown in the Montalcino region by a handful of small producers.

Mastrojanni is a family owned estate and has been operating since 1975; it is located in the south eastern area of Montalcino. Gabriele Mastrojanni set up every part of the estate (vineyards, cellar, water) himself. Today Gabriele's son Antonio runs the estate and still practises with the same traditional philosophy and respect for the land as his father.

Mastrojanni owns 90 hectares of land, of which 24 hectares are used for wine production. Brunello is grown on 13.4 hectares of the estate on the slopes of the inactive Mount Amiata. The annual production is 45,000 bottles a year and for exceptional selected vintages, only 7,000 are produced.

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