




CONTE
EMO CAPODILISTA
22 GENERAZIONI
LA MONTECCHIA

PHOTO: VILLA EMO CAPODILISTA – ARCH. DARIO VAROTARI 1568

An Italian Wine and Food Experience

A CONVIVIAL AFTERNOON HOSTED BY THE ROYAL ST. GEORGE YACHT CLUB
TO WELCOME OUR SPECIAL GUEST N.H. CONTE GIORDANO EMO CAPODILISTA
WHO WILL GUIDE US THROUGH A DISCOVERY EXPERIENCE OF HIS OWN FINEST WINES
FROM THE COLLI EUGANEI AND ARTISANAL FOOD FROM THE VENETO REGION.
A RARE OCCASION TO MEET A MEMBER OF ONE OF THE FOUNDING FAMILIES OF
LA SERENISSIMA REPUBLIC OF VENICE

FRIDAY 28TH APRIL





CA EMO,  
COLLI EUGANEI, DOC 2014
IN NORTHERN ITALY,
CABERNET GENERALLY
REFERS TO CABERNET
FRANC RATHER THAN
SAUVIGNON BUT THIS WINE
IS A BLEND OF BOTH AND
MERLOT. MADE IN A FRESH,
FRUITY, QUAFFABLE STYLE, IT
IS, NONETHELESS, A SPICY,
FRUIT-DRIVEN ALMOST NEW
WORLD STYLE, A PARTNER
FOR RED MEATS AND
VENISON.



LA MONTECCHIA  
"VILLA CAPODILISTA",
COLLI EUGANEI, DOP THIS
WINE IS A CLASSIC BORDEAUX
BLEND OF CABERNET
SAUVIGNON, MERLOT AND
CABERNET FRANC. IT IS A FULL-
BODIED, ROBUST BUT ELEGANT
WINE, PACKED WITH BLACK
CURRANT, CHERRY AND PLUMMY
FRUIT, WITH SPICE AND WELL-
MODULATED OAK AGEING. THE
PERFECT PARTNER FOR A BIG
STEAK OR CELEBRATORY ROAST
OR GAME DISHES.



LA MONTECCHIA
"IRENEO"  
CABERNET SAUVIGNON, COLLI
EUGANEI, DOP, 2012
A CLASSIC CABERNET SAUVIGNON,
THIS SINGLE VINEYARD WINE HAS
WON MANY PRIZES INCLUDING
THE PRESTIGIOUS "TRE
BICCHIERI" GAMBERO ROSSO. IT
HAS A SMALL PERCENTAGE OF
MERLOT AND ALSO, UNUSUALLY,
CARMENERE, WHICH IS GROWN AT
GIORDANO'S OTHER ESTATE A
LITTLE FURTHER SOUTH AT
BAONE. IT HAS ELEGANT, FIRM
STRUCTURE AND A LONG FINISH.

FORZATE, RABOSO, 2013,
VENETO IGP
WITH THIS WINE, WE ARE
GOING LOCAL WITH THE
RABOSO GRAPE VARIETY.
UNMISTAKABLY ITALIAN, WITH
CHERRY, BLACK CURRANT AND
WILD FRUIT FLAVORS, IT IS A
STRAPPING WINE, WHICH
BLOSSOMS WHEN PAIRED
WITH WILD BOAR, LIVER AND
ONIONS, GAME AND STRONG
HARD CHEESES.



  **GODIMONDO,**
CABERNET FRANC, 2015,
VENETO IGP THE STRIKING
LABEL ON THIS WINE DEPICTS
GIORDANO'S COLOURFUL
ANCESTOR ON HORSEBACK. IT
IS EQUALLY STRIKING IN
FLAVOUR, AS A 100% CABERNET
FRANC. IT HAS A RICHNESS
AND DEPTH OF FRUIT NOT
OFTEN FOUND IN CABERNET
FRANC FROM THE LOIRE, BUT
PERHAPS ECHOING SOME
SUPPLE WINES FROM THE
RIGHT BANK IN BORDEAUX.



LA MONTECCHIA
MERLOT, 
COLLI EUGANEI, DOP, 2014 THIS
IS A BIG, VELVETY, WINE, PACKED
WITH PLUMMY, INTENSE BLACK
FRUIT, QUITE DIFFERENT FROM
MANY MERLOT WINES FROM
NORTHERN ITALY WHICH TEND TO
BE LIGHTER IN STYLE. IT HAS
SPICE, PEPPER AND EVEN NUANCES
OF LEATHER, COATING TANNINS
AND EXCELLENT BALANCE. IT
DEMANDS SERIOUS RED MEAT
DISHES AND ASSERTIVE CHEESES.



LA MONTECCHIA 
PINOT BIANCO, 2016, IGP.
THIS QUITE FULL-BODIED
WINE HAS A COOL, CITRUS
MINERALITY, ROUND AND
SMOOTH ON THE PALATE,
WITH AN ABUNDANCE OF
COOL CLIMATE FRUIT. IT IS
THE IDEAL ACCOMPANIMENT
TO CREAMY, BUTTERY FISH
DISHES AND WHITE MEATS.
TRY ALSO WITH HARD OR
SEMI-HARD. CHEESES SUCH
AS GRUYERE OR FONTINA.



PIUCHEBELLO, 
BIANCO DELLE VENEZIA,
IGP, 2016 THIS CRISP,
FRUITY AND AROMATIC WINE
IS A BLEND OF MOSCATO
GIALLA AND MOSCATO
BIANCO, WITH FLORAL
AROMAS AND AN OFF-DRY
GRAPEY SUBTLETY, IDEAL
FOR SIPPING ON DECK IN
THE HARBOR ON A SUMMER
AFTERNOON.



FIOR D'ARANCIA 
SPUMANTE,
COLLI EUGANEI, DOCG
THIS LIGHT, REFRESHING AND
VIVACIOUS WINE IS A WELCOME
CHANGE FROM THE UBIQUITOUS
PROSECCO! IT HAS MORE IN
COMMON WITH MOSCATO D'ASTI,
BEING MADE FROM THE MOSCATO
GIALLA, A LOCAL SPECIALITY
GRAPE. GENTLY SWEET AND
AROMATIC IT HAS NUANCES OF
ORANGE BLOSSOM ON THE NOSE,
CITRUS AND ORCHARD FRUIT AND
A FINE MOUSSE. DELICIOUS AS AN
APERITIVO, IT CAN ALSO PAIR
WITH A WIDE RANGE OF DESSERTS.

WINES RATINGS AND AWARDS

-  GAMBERO ROSSO (1 TO 3 GLASSES)
-  LUIGI VERONELLI (1 TO 3 STARS)
-  ASSOCIAZIONE ITALIANA SOMMELIER (1 TO 4 CIRCLES)

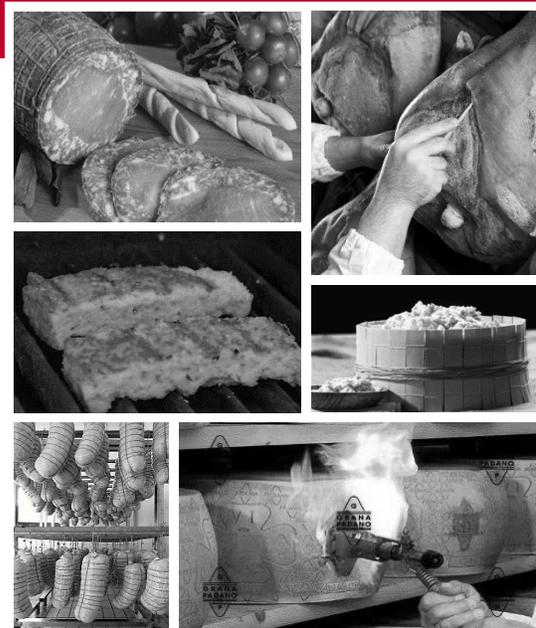


THE ARTISANAL VENETO FOOD PAIRINGS

SAN DANIELE PROSCIUTTO DOP STAGIONATO (AGED) 18 MONTHS, ON THE BONE, HAND-SLICED IN FRONT OF THE GUESTS, HAS A DELICATE TASTE IDEAL FOR PAIRING WITH WINE.
A WHEEL OF GRANA PADANO DOP CHEESE STAGIONATO (AGED) 12 MONTHS.
GORGONZOLA CREMOSO CHEESE AL CUCCHIAIO.
SOPRESSA VICENTINA DOP SALAME, THE MOST TRADITIONAL AND YET UNUSUAL SALAMI FROM THE VENETO REGION. THIS WAS DEPICTED IN 1577 AD. BY JACOPO DA PONTE IN ONE OF HIS POPULAR PAINTINGS. WE WILL TASTE THREE DIFFERENT VARIETIES: DOLCE, AL FILETTO AND AL TORCOLATO.

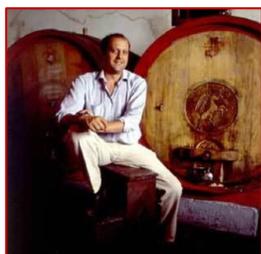
THIS IS ALL ACCOMPANIED BY LINGUE DI SUOCERA (MOTHER-IN-LAW'S TONGUE) FLAT BREAD, IDEAL WITH GORGONZOLA AND A SLICE OF HAM.

GRILLED/FRIED POLENTA CROSTINI ALONG WITH A SELECTION OF GRILLED VEGETABLES WITH A RANGE OF VENETIAN CICCETTI, THE MOST TYPICAL FOOD TO ACCOMPANY A GLASS OF WINE IN THE VENETO. CICCETTI ARE SMALL CROSTINI OR SIDE DISHES, TYPICALLY SERVED IN TRADITIONAL "BÀCARI" (CICCETTI BARS).



THIS CONVIVIAL AFTERNOON WILL LAUNCH THE GEORGE WEEKEND WITH A SPLASH, COMMENCING WITH A SPUMANTE APERITIVO AT 1PM IN THE CLUB'S FORMAL BAR, FOLLOWED AT 1.30PM, BY THE WINE AND FOOD PAIRING, IN THE CLUB'S DINING ROOM, ORCHESTRATED BY N.H. CONTE EMO CAPODILISTA. THE AFTERNOON WILL THEN DRIFT INTO A FULL VENETIAN BUFFET WITH MORE WINES.

OUR GUEST, N.H. CONTE GIORDANO EMO CAPODILISTA



N.H. CONTE GIORDANO EMO CAPODILISTA HAS A HISTORIC MARITIME BACKGROUND. HIS ANCESTORS WERE FOUNDING FATHERS OF LA SERENISSIMA REPUBLIC OF VENICE, THAT GREAT SEAFARING CITY STATE, AS WELL AS ADMIRALS OF THE FLEET.



FOLLOWING IN THE NAVAL TRADITION, GIORDANO WAS A NAVAL CADET ON THE AMERIGO VESPUCCI, THE SPECTACULAR ITALIAN SAIL-TRAINING VESSEL WHICH HAS VISITED IRELAND DURING DUN LAOGHAIRE FESTIVALS SOME YEARS AGO. HOWEVER, WHEN HIS FATHER BECAME A ROMAN SENATOR, GIORDANO WAS SUMMONED HOME TO RUN THE LEGENDARY FAMILY ESTATES CLOSE TO PADUA IN THE COLLI EUGANEI. HE HAS SUCCEEDED ADMIRABLY WITH THRIVING VINEYARDS AND WINERY, A UNIQUE TOURISM OFFERING AT THE SAME TIME AS SAFEGUARDING THE SIGNIFICANT CULTURAL HERITAGE OF HIS FAMILY AND REGION. HE IS A LEADING LIGHT IN THE AGRICULTURAL, VITICULTURAL, MARITIME AND ARTISTIC LIFE OF THE VENETO, INCLUDING AN ACADEMIC LIAISON WITH LA CUCINA ITALIANA AND THE SLOW FOOD MOVEMENTS.



GUGLIELMO CAPODILISTA



BEATO GIORDANO FORZATE



CARLOTTO CAPODILISTA



PIETRO CAPODILISTA



GIOVAN FRANCESCO CAPODILISTA





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Friday, 28th of April 2017 at 4pm
Aperitivo with Fior d'Arancio Spumante La Montecchia
Followed by an afternoon of quality wine, tasty food and good company
Ticket Price is €60

EARLY BIRD PRICE OF €55 IF BOOKED & PAID BY FRIDAY APRIL 21ST

FOR MORE INFORMATION,
VISIT OUR WEBSITE WWW.RSGYC.IE

TO BOOK A PLACE CALL THE CLUB ON (01) 280 1811 OR EMAIL US AT BOOKING@RSGYC.IE

LIMITED SPACES AVAILABLE, SO BOOK EARLY TO AVOID DISAPPOINTMENTS

