



  
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 28<sup>TH</sup> 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.






**PIUCABELLO,**   
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.

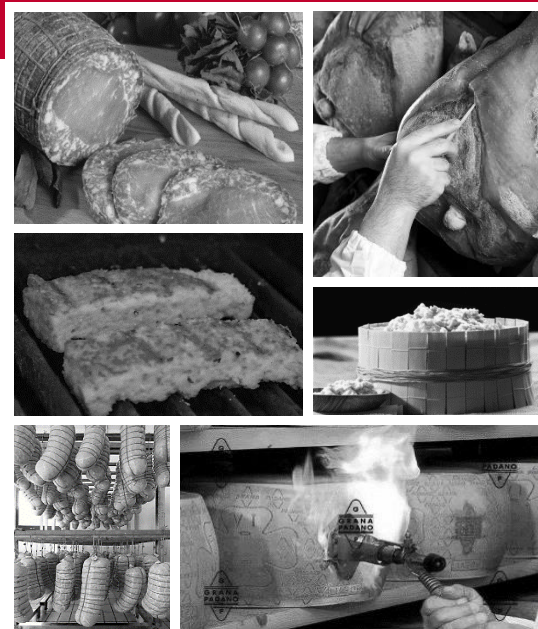
A WHEEL OF GRANA PADANO DOP CHEESE STAGIONATO (AGED) 12 MONTHS.

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.

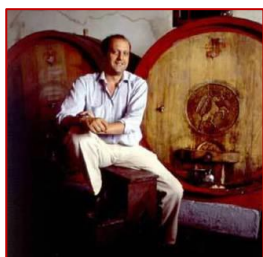
THIS IS ALL ACCOMPANIED BY LINGUE DI SUOCERA (MOTHER-IN-LAW'S TONGUE) FLAT BREAD, IDEAL WITH GORGONZOLA AND A SLICE OF HAM.

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 FORZATÈ



CARLOTTO CAPODILISTA



PIETRO CAPODILISTA



GIOVAN FRANCESCO CAPODILISTA





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*Friday, 28<sup>th</sup> 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](http://WWW.RSGYC.IE)

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

LIMITED SPACES AVAILABLE, SO BOOK EARLY TO AVOID DISAPPOINTMENTS

