



C. G. Di Arie

VINEYARD & WINERY

MONDAY, FEBRUARY 25TH, 2008

DarDaNeLe

Goat cheese and escargot stuffed mushroom caps, in a garlic roasted red peppers, pepperonchinis, tarragon queso fresco cream sauce

2005 Di Arie Barbera

As the most widely-planted red grape in Italy's Piedmont region, it's rare to find good domestic versions, but this one has the telltale licorice aromas, red berry fruit notes and bright acid.

GRANDPERE

Grape tomatoes, black beans, feta cheese, red onions, cilantro, evoo-lime dressing, roasted cumin pork tenderloin, pepitas and garbanzo guacamole stuffed pita bread

2005 Di Arie Zinfandel

The black cherry flavors progress in the mid-palate to blackberry and plum and the bold finish of chocolate lingers pleasantly long after the wine is consumed.

Rata pe Varza

Roasted duck breast over stewed cabbage with leeks and black eye peas, whole garlic, broiled bacon wrapped apple, jalapeño fresh basil chutney

2005 Di Arie Petite Sirah

Inky dark purple in color the wine has an elegant nose that begins with blueberries and raspberries. Fruit gives way to cocoa and vanilla. On the palate notes of pencil shavings leads to mint, violets, smoked meats, and white pepper. The acidity in the long pleasant finish balances the tannins and ends with lingering fruit.

D Doble

2005 Di Arie Syrah

The dark berry flavors carry to the palate adding layers of cherry and pomegranate. This well balanced wine is full of bright fruit and very dry. The wine finishes with a long and lingering finish adding baking type spicy flavors combined with toasty and almost meaty notes.

Time 6.30 PM Price \$ 45.00 plus Tax & Gratuity E-Mail Romeo@EuroCafe.com

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