

# Gourmet food and Champagne: an Italian love story

The land of the *dolce vita* boasts countless Champagne connoisseurs. In Italy, Champagne is more a way of life than a status symbol and Italians enjoy sharing it with their loved ones or with friends in restaurants. Champagne lovers abound and the wine lists in certain restaurants are truly open books on the wide array of Champagne styles available. The same list can feature the most prominent Champagne houses alongside the boutique wine growers, whether you are in a simple trattoria or a Michelin-starred restaurant. Champagne, blended from various grape varieties, growths and/or vintages for the classic dry non vintage range, is an unrivalled partner for “basic” Italian cuisine where the quality of the ingredients is more vital than complex methods of preparation. Flavor intensity, savoriness, lush texture and balance between acidity and the sweetness of most Italian regional specialties - based on tomatoes and extra virgin olive oil - are the prerequisites for many food and Champagne pairings. Gourmet food from northern Italy tends to be creamy and smooth whilst the widespread Mediterranean style is one of long-lasting aroma and flavor.



Delphine Veissière

## RISTORANTE

### Il Convito di Curina

S.P.62 n.24 (Località Curina)  
 53019 Castelnuovo Berardenga (SI)  
 Tel. +39 0577 355630  
 Tel. +39 0577 355647  
[www.ilconvitodicurina.it](http://www.ilconvitodicurina.it)  
[www.villacurinaresort.com](http://www.villacurinaresort.com)

Just a stone's throw from Sienna, the “Il convito di Curina” restaurant located in the resort of the same name offers uninterrupted views of the Tuscan hills and a Champagne list featuring over 100 labels allowing a remarkable array of

Champagne and food pairings. The cuisine is traditionally Tuscan in style with typical dishes such as Pici alle briciole di pane, Pappa al pomodoro di pane or Tagliata di fiorentina from Val di Chiana. The Champagnes are blends (Champagne Ployez-Jacquemart), Blanc de Blancs

(Champagne Agrapart), Blanc de Noirs for gourmet pairings (Champagne Serge Mathieu) and vintages and pink Champagnes (Champagne Albert Le Brun) as an accompaniment to Italy's most famous ribsteak (la fiorentina) and guinea fowl served with the soft, fleshy olives of Cerignola. There are also highly unusual dishes such as tuna marinated in Chianti which is savory, fresh and well-structured and makes an ideal match for the oak-aged 1996 Champagne Henri Giraud. Average spend: 60€



Il convito di Curina: Tuscany's finest Champagne list



Stefania and Andrea De Agostini

**ENOTECA CON KUCINA**  
**Il giardino delle Esperidi**

Via G.Mameli, 1  
 37011 Bardolino (VR)  
 Tel. +39 0456210477

Suzanna Tezzon, owner of the restaurant “Il giardino delle Esperidi” - housing just ten tables in the heart of the old part of the famous wine town Bardolino - loves to tell her patrons that ten years ago she didn’t drink Champagne. Until, that was, she was lucky enough to taste some with Anselme

Sélosse. Champagne is a way of life for the restaurant - sitting alongside an impressive collection of teas - and is paired with local cuisine based on freshwater fish from Lake Garda, delicately-flavoured cold cuts and fried artichoke or courgette flowers depending on the season. Champagne Vouette-Sorbée Rosé accompanied by a fresh forest fruity fancy is her favorite pairing. A warm welcome is guaranteed and several languages are spoken. The food is delicious and the place has a homely feel to it. Average spend: 40€

**VINERIA**

**Quartino di Vino**

Via Roma, 23  
 15076 - Ovada (AL)  
 Tel. +39 0143 381155  
 www.quartinodivino.it

Set in the heart of the province of Alessandria, the Quartino di Vino is a typical, low-key trattoria offering a large selection of Piedmont cheeses to match internationally-acclaimed, well-structured Champagnes. Champagne Pinots take center-stage here. Access is easy for those taking a gourmet pause from a trip to the Italian riviera and Quartino di Vino offers traditional, country-style cooking as well as a warm, family welcome. The Champagnes have been selected for over twenty years by the restaurant’s owner, Giuseppe Martelli who takes great pleasure in sharing the best pairings. The two Blanc de Blancs Champagnes on the list are by Duval-Leroy and Jacques Sélosse. They make a delightful centerpiece for hot summer days amongst good company. Average spend: 20€



Il giardino delle Esperidi