

# RISO E VINO

7th to 20th April

The VIETTI, “Derthona” - Colli Tortonesi 2022 wine is an excellent match for the Risotto all'Arancia, Scampi, Melissa. The wine's fruitscents of pear and peach complement the citrus notes of the orange butter in the risotto. Its floral nuances of acacia and hawthorn enhance the delicate flavors of the langoustine crudo. The typical honey notes in the wine add a touch of sweetness that balances the dish's savory elements. On the palate, the wine's dry, warm, and soft characteristics, along with its good fresh acidity, provide a refreshing contrast to the rich and creamy texture of the Carnaroli rice. This pairing creates a symphony of flavors, elevating the dining experience to a new level of sophistication.

## RISOTTO ALL'ARANCIA, SCAMPI, MELISSA

Carnaroli rice, orange butter, langoustine crudo, lemon balm

Featured wine

VIETTI, “Derthona”- Colli Tortonesi 2022

Grape variety: Timorasso

480



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Artwork by @hkeurbanwarrior for Grissini

