

Feb 24–Mar 3, 2024

DISCOVER ITALY

# Scopra L'Italia – Discover Italy!

## Bacchanalia GALA DINNER + AUCTION

PRESENTED BY



**Saturday, February 24**

6-11 p.m.

Fairmont Hotel Vancouver

\$600 / \$4,800 table of 8

To purchase single tickets or tables contact [gala@vanwinefest.ca](mailto:gala@vanwinefest.ca)

An evening of incredible wine, inventive food pairings, and unparalleled opportunities to enhance your wine cellar through auctions of rare, valuable and unusual wines. Proceeds benefit **Bard on the Beach**, a perfect pairing of the culinary and performing arts.



### Auctions

Congratulations to Tim Ellison, auction chair, and his team for gathering an amazing selection of auction wines and packages. The spectacular live auction items include:



#### 2015 DOMAINE DE LA ROMANÉE-CONTI ECHEZEAUX GRAND CRU

VALUE: \$7,650

One 750 ml bottle

A gorgeous, scented nose combines flowers and wild raspberries. The palate is sweet and succulent, with boysenberries, strawberries and yet more voluptuous raspberry with some delectable oak and spice in the background. It's very vivacious and expressive, with some heft, flesh and density. Long, mineral finish. Drinking window, now to 2040. 97 points *Decanter*



#### 1996 CHÂTEAU LAFITE ROTHSCHILD

VALUE: \$5,700

Three 750 ml bottles

Château Lafite Rothschild is one of the five Bordeaux first growths and among the most famous and collected wines in the world. This is compelling, with a bright, forward currant fruit that is opening well now to show the nuance of game, earth, and gunflint to the ripe, dark fruit. The texture is tannic and fresh, with tannins starting to loosen but still in evidence. A luminous, radiant wine that will doubtless improve for another half-century. 99 points *Decanter*



#### 1999 CHÂTEAU PETRUS

VALUE: \$7,065

One 750 ml bottle

The colour is bright and the aroma is precise and extremely pleasing. The bouquet has notes of blueberry, blackberry and juniper, all topped with a balsamic touch. The mouthfeel is extraordinarily soft, this is balanced by a lively acidity. It is decidedly impossible not to like this wine.

All values estimated

And dozens of other renowned wines, trips and culinary experiences in the live and silent auctions.

### Dinner

A Prosecco reception is followed by a five-course dinner, imaginatively created and expertly paired with eight Italian wines by **David Baarschers**, executive chef, Fairmont Hotel Vancouver.

Thank you to the wineries and their proprietors/winemakers, many of whom will be present, for donating these outstanding wines.



#### Prosecco Reception

**Tommasi Viticoltori** Filodora Prosecco DOC NV, Veneto, Italy

**Vini Tonon** Camùl Valdobbiadene Prosecco Superiore Millesimato Brut D.O.C.G. 2022, Veneto, Italy

#### Primo Corso

**Cappelletti al Formaggio**  
Cheese Cappelletti, Extra Virgin Olive Oil, Oro Saffron Broth, French Served

**Cantine Volpi** La Zerbera Colli Tortonesi DOC Timorasso Derthona 2021, Piedmont, Italy

**Azienda Agricola Bocale di Valentini**  
Bocale Spoleto DOC Trebbiano Spoleтино 2021, Umbria, Italy

#### Secondo Corso

**Polpo**  
Octopus, Toasted Almond, Citrus Marinated Baby Tomato, Olive Crumble, Flat Leaf Parsley, Jerusalem Artichoke, Almond Romesco Sauce

**Il Molino di Grace** Il Margone Chianti Classico DOCG Gran Selezione 2019, Tuscany, Italy

**Azienda Agricola Marziano Abbona**  
"Papà Celso" Dogliani D.O.C.G. 2021, Piedmont, Italy

#### Portata Principale

**Costola Corta**  
Short Rib, Soft Polenta, Tallegio Cheese, Braised Radish, Roasted Carrot, Toasted Pine Kernels, Jus

**Tenuta di Arceno** Strada al Sasso Chianti Classico D.O.C.G. Gran Selezione 2019, Tuscany, Italy

**Altesino** Brunello di Montalcino D.O.C.G. 2018, Tuscany, Italy

#### Corso di Formaggio

Rosemary and Parmesan Sable, Pecorino, Honey Gelle, Truffle Pearls

**Giuseppe Campagnola** Caterina Zardini  
Amarone della Valpolicella D.O.C.G. Classico Riserva 2018, Veneto, Italy

#### Dolce

**Panna Cotta al Gorgonzola**  
Gorgonzola Panna Cotta, Clove Craquelin Nibs, Cedarwood Cassia Bark Truffle, Candied Fig, Green Apple Gel

**MASI Agricola** Mezzanella Recioto della Valpolicella D.O.C.G. Classico Amandorlato 2017, Veneto, Italy



**Howard Soon, C.M.**  
Honorary Chair



**Sophie Lui**  
Global BC anchor / Emcee



**Christopher Gaze**  
Emcee



**David Baarschers**  
Executive Chef

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