

## ITALY AT YOUR TABLE FOR THE SUNDAY SUPPERS IN WASHINGTON DC

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### ABOUT ITALY AT YOUR TABLE

**Benedetta Vitali** and **Filippo Bartolotta**, Italian masters in cooking and wine respectively, are coming to America and bringing with them the Italian culture of fresh local ingredients, traditional foods, seasonal eating and pairing of healthy food with good wine. They will be hosting events organized throughout January and February to highlight Italy as THE place to go to experience enogastronomic travel and to learn about healthful, sustainable eating. The knowledgeable and entertaining duo will serve up fresh, authentic Tuscan cooking classes accompanied by hand selected fine Italian wines. Each event will immerse participants in Italian food and wine culture with a slideshow and tips for planning a trip to Italy.

These events are organized in collaboration with **Le Baccanti**, an Italian travel and event planner for true wine and food lovers. The events will take place in the private homes of famous celebrities and in prestigious venues across the US, among others, **Quince restaurant in San Francisco**, the **Kenwood Club in Cincinnati**, the **Culinary Center in Kansas City**, **Rialto restaurant in Boston**, **Jan Buhman's Martha's Vineyard Kitchen Porch** and the **Nutrition Center in Great Barrington**.

### SUNDAY SUPPERS in WASHINGTON

Le Baccanti are also teaming up with **Alice Waters** and other fifteen glitterati chefs for the Sunday Supper fundraising events that will be held in fifteen private Washington DC Villas on January 24th, 2010. The dinners at \$500 per person will benefit **D.C. Central Kitchen** and **Martha's Table** and their efforts to feed the needy by using locally sourced ingredients.

For this very special occasion Filippo Bartolotta has selected thirty-five top rated, small family-run and in many cases organic wineries. These fine wines will be paired with the amazing menus prepared by America's top sustainable chefs. Chefs include: **Cathal Armstrong from Restaurant Eve**, **Todd Gray from Equinox**, **Jamie Leeds from Hank's Oyster Bar**, **Brian McBride from Blue Duck Tavern** and **Nora Pouillon from Nora**, **Fabio Trabocchi from Four Seasons** and of course **Alice Waters from Chez Panisse**.

The wine list is unbeatable, showcasing world class traditional Italian wines that have deep roots in the Italian history and culture: **Amarone**, **Barolo**, **Barbaresco**, **Brunello di Montalcino**, **Chianti Classico**, **Vino Nobile di Montepulciano**, **Vernaccia di San Gimignano**, **Sagrantino di Montefalco** and **Super Tuscan wines**. The list of wineries donating their wines includes: **Arnaldo Caprai**, **Bindella**, **Boscarelli**, **Castell'in Villa**, **Castello di Banfi**, **Castello di Monsanto**, **Cecchi**, **Cesani**, **Cogno**, **Col d'Orcia**, **Collemassari**, **Fattoria di Cusona**, **Fattoria di Valiano**, **Fontodi**, **Fratelli Revello**, **Gigi Rosso**, **Grattamacco**, **Il Palagione**, **Isole e Olena**, **Latium**, **Lunelli-Ferrari**, **Mauro Molino**, **Massolino**, **Montevetrano**, **Panizzi**, **Punset**, **Solatione**, **Tassi**, **Tenuta delle Ripalte**, **Tenute Friggiali**, **Tenute Nardi**, **Tenute San Leonardo**, **Terre al Sole** and **Tornesi**.

In addition to Filippo's amazing wine selection guest will be able to savour two of Italy's most traditional and deeply rooted food products: **Prosciutto di Parma DOP** and **Traditional Balsamic Vinegar from Modena**.

### Wineries

#### Selected by Filippo Bartolotta

#### Cogno Elvio

Valter has been making Barolo all his life, but has now achieved incredible standards following Master Elvio's path with four single estate wines.