

52ND SCC WINE & GOURMET SERIES

ITALIAN Wine Pairing Dinner

Date: **Friday, 24 October 2025**

From 7pm onwards

Member: **\$128 per person** | Guest: **\$148 per person**

5 Course Dinner

AMANTI PROSECCO DOC SPUMANTE EXTRA DRY

Welcome Drink

PROSPETTI PINOT GRIGIO DOC HOKKAIDO SCALLOP & CAVIAR

Espuma Cauliflower Puree | Samphire |
Summer Truffles | Seafood Emulsion

PROSPETTI PINOT GRIGIO ROSATO MAINE LOBSTER

Saffron Carnaroli Rice | Parmesan Crackers |
Buerre Noisette | Garden Cress

BARBANERA AGLIANICO PRIMITIVO BREADED CHICKEN TENDER

Curry Aioli | Chives | Edible Flower | Chili Powder

GIORDANO CHIANTI DOCG RISERVA SELVATO

BLACK ANGUS BEEF MIGNON (GF)

Broad Bean Puree | Morel Mushrooms |
Sea Salt | Merlot Wine- Bitter Chocolate Reduction

GRANDE ALBERONE MOSCATO DOLCE BURGUNDY POACHED PEAR (V)

Raspberry Gel | Fresh Blueberry | Mint

SCC COFFEE & TEA

Petite Four

Degustation Wine Dinner Menu by
Chef de Cuisine Chef William Leong

*Vegetarian menu available upon request

Gluten Free (GF) Vegetarian (V)

Wine List

Special Take-Away \$

**Amanti Prosecco DOC Spumante
Extra Dry** \$28 (u.p. \$36)

Prospetti Pinot Grigio DOC \$27 (u.p. \$35)

Prospetti Pinot Grigio Rosato \$27 (u.p. \$35)

Barbanera Aglianico Primitivo \$31 (u.p. \$40)

Giordano Chianti DOCG Riserva Selvato \$42 (u.p. \$54)

Grande Alberone Moscato Dolce \$27 (u.p. \$35)

About Agnese Barbanera

Agnese Barbanera holds a degree in Oriental Cultures and Languages and a second degree as Interpreter for Chinese and English, achieved in 2014. Coming from a family winery founded in 1938, she grew up surrounded by vineyards and winemaking, acquiring hands-on experience and a deep passion for wine.

She worked for Barbanera Winery from 2015 to 2022, managing the development of international markets until the winery became part of Italian Wine Brands, the largest private wine group in Italy. Today, as Export Manager, she focuses primarily on Asia, overseeing markets such as China, Hong Kong, Singapore, Malaysia, Indonesia, Taiwan, and Nepal, while also managing key European markets including Romania and Bulgaria.

Her multicultural background and language skills allow her to bridge business and cultural contexts, while her passion for Italian wine drives her to share its stories through tastings, masterclasses, and international events.



Agnese Barbanera