

Accademia del Barolo Auction & Truffle Dinner Dec 3 Gattopardo at Hotel Fort Canning - Singapore

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This has to be the **‘Wine Dinner of the Year’**, both in theme and value. If you know your Barolo, \$258 per person for this line up of top-of-the-line producers is ludicrously cheap – indeed one bottle of any of these wines would be more than the cost of the whole package and there are some excellent vintages being served up, most now unavailable in current markets. And there is there opportunity to bid for some even rarer wines.

If you don't know your Barolo, then this dinner is even more strategic – that is you will not come across a better opportunity to discover the nebbiolo grape – and the beguiling wines of Barolo that exude such hedonistic aromas and complexities, they even garner the utmost respect from burgundy and pinot noir fanatics – actually one can draw many similarities in the secondary aromas and ethereal complexity of fine pinot noir, only nebbiolo or Barolo as it were, has its unique earthy, cedar forest stamp and unparalleled in its ‘tar and roses’ nuance.

For further reading on nebbiolo – follow the links

<http://www.thewanderingpalate.com/wine-route/metamorphosis-of-piedmont/>

<http://www.thewanderingpalate.com/profiled-wineries/barolo-red-harvest/>

For full details on the Accademia del Barolo - Auction & Truffle Dinner - Dec 3, visit

<http://www.thewanderingpalate.com/?p=7462>