

Gewürztraminer RENAISSANCE



Gewürztraminer belongs to the Alto Adige/Südtirol, and it always has. The wine radiates a seductive and bewitching aromatic profile like no other, in the way its scents evoke roses, lychee and cloves. And thanks to our climate – Alpine-Mediterranean – the wines have an elegance and freshness about them as well.

For many years Gewürztraminer has been an insider's tip shared by connoisseurs, but now it's become one of the most eagerly demanded wines in Italy. And in America as well, more and more wine-aficionados are asking for an aromatic 'Gewürz...'

One of the most fascinating facets of the Gewürztraminer is its strength and versatility as a table wine, the terrific pairing-partner for a great diversity of dishes coming out of sophisticated kitchens. Its distinctive aromas make a wide variety of exciting combinations come to life, whether it's to accompany Mediterranean cuisine, or alongside Asian, American and Scandinavian dishes.

The **Cantina Tramin** has set great store by this grape variety, and offers two very special Gewürztraminers in their programme. But with which dishes will these wines pair the most effectively? Top chefs from New York to Tokyo show us how it's done, and offer gourmets truly memorable culinary moments with these ingenious Gewürztraminer accompaniments.

Saffron Risotto

Restaurant Le Calandre, Sarmeda di Rubano, Italy

Chef de Cuisine Massimiliano Alajmo says: 'It's very rare that we encounter a wine with such personality. The **Gewürztraminer Nussbaumer** is a veritable kaleidoscope of aromas: notes of roses, mango, lychee, honey and orange – in combination with a wide spectrum of refined herbal spices – just simply radiate from the glass.

The wine shows rich body and a fine structure, leading into a magnificently long finish. It posed a bit of a challenge for us, to find the ideal corresponding dish to go along with it.

Chef Alajmo continues enthusiastically: 'Fish, meat... – there were many possibilities. But the intensity of the wine demands an appropriate fencing-partner. Together with sommelier Angelo Sabbadin, I decided on a saffron risotto with a touch of liquorice – **and with this combination we set off some culinary fireworks!**'

'In order to more effectively convey the character of the wine, we serve the Gewürztraminer just a little bit warmer than we normally pour the white wines,' explains Sommelier Angelo Sabbadin.



**Chef de Cuisine Massimiliano Alajmo
& Sommelier Angelo Sabbadin**

The restaurant Le Calandre near Padova is, with its three Michelin stars, one of the most highly-rated restaurants in Italy. Chef Massimiliano Alajmo is famous for his lightly-textured – and at the same time intensely aromatic – culinary stylings. And Sommelier Angelo Sabbadin has plenty of surprises in store for connoisseurs of wine.



Restaurant LE CALANDRE

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Chef de Cuisine: Massimiliano Alajmo

RISOTTO WITH SAFFRON AND LIQUORICE POWDER

Recipe for 4 persons:

200 ml chicken broth

4 g saffron powder

Dissolve saffron in hot chicken broth. Simmer until reduced by two thirds

2 litres chicken broth

320 g Carnaroli rice

80 g grated Parmigiano

70 g dry white wine

60 g butter

50 g saffron reduction

15 g white onion, minced

12 ml extra virgin olive oil

5 ml fresh lemon juice

4 g dark liquorice powder

1 g saffron threads

pinch of salt

pinch of caster sugar

Sauté rice in a wide-mouth pot with olive oil and onion; add wine and let the rice absorb it, stirring frequently.

Add salt and saffron threads, continue cooking, adding 30 ml of the saffron reduction and then the broth, one ladle at a time. Once cooked, remove from heat and energetically stir in butter, Parmigiano and lemon juice. Emulsify with a little broth and ladle onto a flat plate, allowing the risotto to spread out.

Sprinkle with liquorice powder and garnish with a few drops and brush strokes of the saffron reduction.

