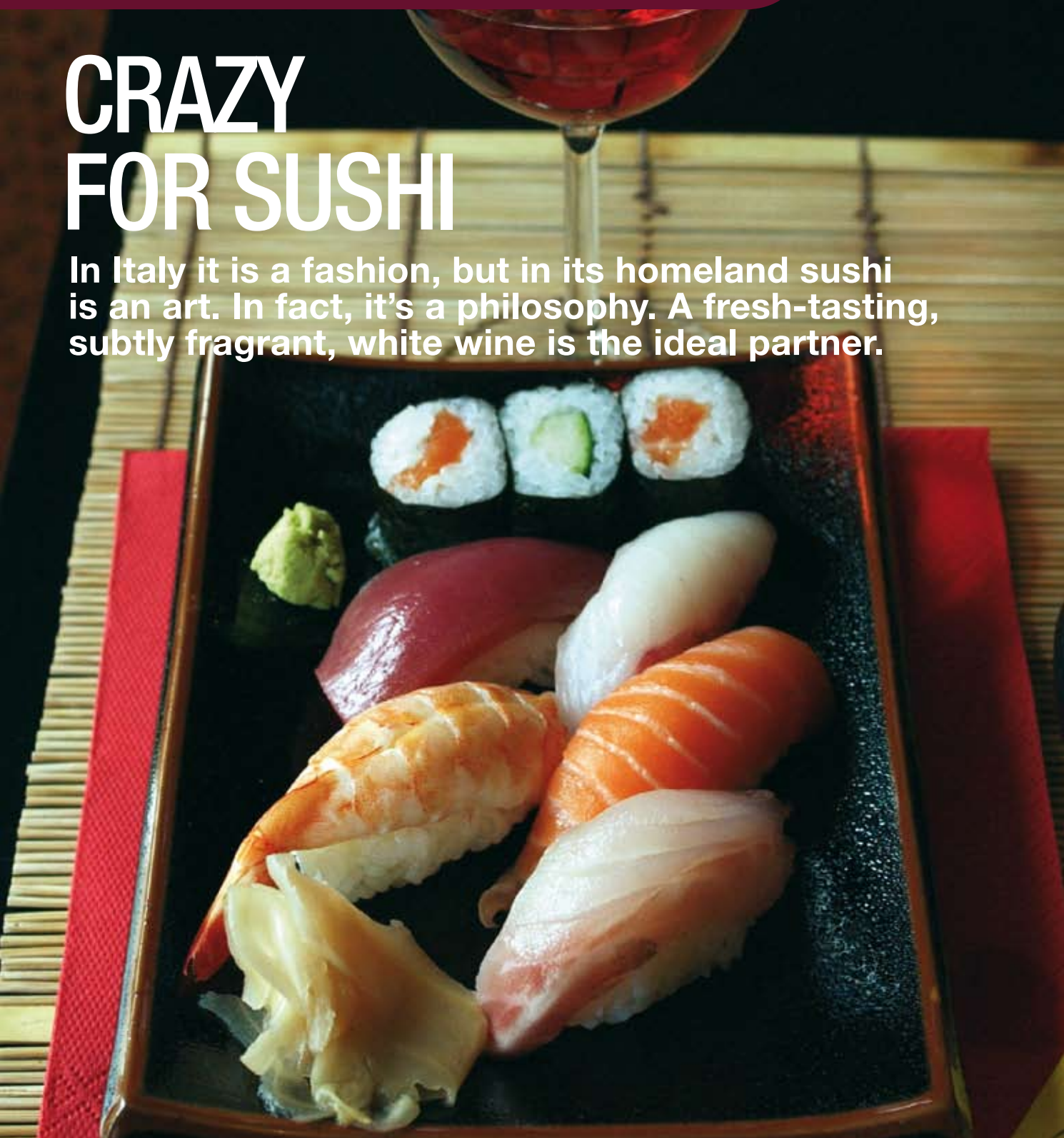


let's pair it with

# CRAZY FOR SUSHI

In Italy it is a fashion, but in its homeland sushi is an art. In fact, it's a philosophy. A fresh-tasting, subtly fragrant, white wine is the ideal partner.



**S**ushi has found a place in Western cuisine thanks in part to its fascinating rituals and in part to the healthfulness of its simple, fresh ingredients. Rice and fish are

protein-rich and low in fats and calories. Originally, sushi was made with fish fermented under the rice with which it was eaten. In the 17th century, the flavor was

## DID YOU KNOW?

Choosing a wine for sushi is a question of balancing the neutral flavor of the rice with the very distinctive, and sometimes sweetish, taste of the raw fish. A white or blush wine is a good selection in order not to smother the delicate taste of the fish. The main thing is that the wine should be fresh, with fruit-led fragrances, but not too structured.

imitated by mixing vinegar into the rice and today's sushi was born. The colors, shapes and flavors of the simple, artfully presented dishes reflect the Japanese preoccupation with formal beauty. Preparation is rigorous. It takes ten years for chefs to learn how to slice and present fish in hundreds of different ways, exploiting decoration, alignment and position to enhance the texture of the main ingredient. In the West, "sushi" refers to sliced raw fish dishes, but in Japan, it indicates fillets of raw fish on cylinders of vinegar-aromatized rice. The maki variant →

## THE SUSHI MAN'S ART

The first step in the preparation of sushi is to choose a nice cut of fresh fish, in this case salmon, and clean it thoroughly. The sushi chef then uses a very sharp knife to trim the fish and make the surface perfectly smooth.



Next, the salmon is deftly sliced into identical slivers, maintaining the proportions as far as possible. Finally, the knife is used as a spatula to pile the slices on top of each other, ready to be combined with the cylinders of vinegar-flavored rice.



## OUR SELECTIONS



**\$15**

### NOZZOLE

Toscana IGT Chardonnay "Le Bruniche" 2008

Owned by the Folonari family since 1971, Tenuta di Nozzole has 385 hectares, 90 planted to vine, in the heart of Chianti Classico.

#### APPEARANCE

Gold-veined straw yellow

#### NOSE

Banana and pear aromatics with balsamic hints of aniseed


#### PALATE

Soft and lingering, signing off with tropical fruits

#### CONTACT:

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of sushi is a rice wrap containing raw, or raw and cooked, fish with fruit or vegetables. Sashimi is raw fish served with soy sauce but without rice. Soy sauce has a salty taste that goes well with fish and it is also used to dilute wasabi, a pungent Japanese root. Thin slices of vinegar-steeped ginger root may be served to clean the palate. Traditionally, sushi is accompanied by sake, a very salty rice wine, or green tea, but a soft, alcoholic white wine is a fine partner for raw fish. Rice will require a wine with more body, soy sauce and wasabi require a more intense white and vinegar-marinated ginger needs a less acidic wine. 



**\$15**

### TERRA D'ALIGI

Terre di Chieti IGT Pecorino 2008

The Spinelli family's Terra d'Aligi estate at Atessa, in the province of Chieti makes wines from native Abruzzo grapes.

#### APPEARANCE

Star-bright straw yellow

#### NOSE

Pears and peaches nuanced with balsamic aniseed

#### PALATE

Good balance, minerality, fruit-led finale

#### CONTACT:

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**\$25**

### VITIVINICOLA FERRUCCIO DEIANA

Vermentino di Sardegna DOC Raccolta Tardiva "Arvali" 2008

Ferruccio Deiana farms 31 hectares of typical Sardinian vines at Su Leunaxi, near Settimo S. Pietro in the province of Cagliari.

#### APPEARANCE

Golden straw yellow

#### NOSE

Grapefruit-veined papaya and pineapple

#### PALATE

Soft and fresh with almost salty minerality

#### CONTACT:

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