

# Baroncini

## Ristorante Italiano

You are invited to Baroncini's il primo wine tasting event. Guest Mirco Biliorisi, from 'the land kissed by the sun', and our very own Chef Gianluca Baroncini pair six courses of Tuscan delights with six of Borgo Scopeto e Caparzo's most exquisite wines.

CAPARZO

## Baroncini

### Ristorante Italiano



## Tastes from the Land Kissed by the Sun

Tuscan wine and cuisine tasting event

Wednesday, September 7th

5pm to 7pm

104 South Linn Street

Iowa City, Iowa

Please RSVP before September 2nd to request a seating

baroncinirestaurant@gmail.com subject: Tuscany RSVP

\$35 Ticket per person. Limited seating available.

## Vino

2007 Borgo Scopeto Chianti Classico

2005 Caparzo Brunello Montalcino

2006 Caparzo Brunello Montalcino

2008 Caparzo Rosso Di Montalcino

2009 Caparzo Sangiovese Toscano

2008 Doga Delle Clavule, Morellino Scansano

## Menu

Piatto di salumi con formaggio grana  
(Selection of Italian salami with Parmesan cheese)

Crostini Toscani  
(Chicken liver crostini)

Zuppa Toscana  
(Tuscan style white bean soup served over a slice of grilled bread, sprinkled with Parmesan cheese and an olive oil drizzle)

Risotto con i carciofi  
(Risotto with artichoke)

Arista alla Fiorentina con patate e spinaci  
(Fresh herb infused pork loin, slowly baked and served over potatoes and spinach)

Tiramisu avvolto nel cioccolato  
(Marscarpone cream with lady fingers dipped in espresso)

## A little about our guest speaker Mirco Biliorisi

*Biography of*

**MIRCO BILIORISI**



I was born in Montalcino (Siena, Italy) on April 20th, 1975 and I have always been surrounded by vineyards producing quality wine.

On 2003, I obtained a degree in International Political Science at the University of Siena.

I am Sommelier A.I.S. (Associazione Italiana Sommelier) since 2003.

From 1996 – 1997 I was responsible for hospitality and business-client relations and Italian sale person Italia at Tenuta Col d'Orcia spa, Montalcino (Siena).

In 2003, I ran the Liberamente Osteria Wine Bar in Siena.

From 2006 to 2009, I was responsible for hospitality at Borgo Scopeto e Caparzo srl, a wonderful tuscan wine group which includes: **Caparzo** (Brunello di Montalcino), **Borgo Scopeto** (Chianti Classico) and **Doga delle Clavule** (Morellino di Scansano).

In 2009, I became the Export Manager Assistant at Borgo Scopeto e Caparzo srl.

Since 2010, I am the Area Sales Manager for different key markets in Europe and areas of North Italy for Borgo Scopeto e Caparzo srl.

I am very lucky to express my passion for the wine with this job!

Grazie, from all of us here at Baroncini Ristorante