

[FOR IMMEDIATE RELEASE]

## ESCAPE TO TUSCANY AT THE FRESCOBALDI TOSCANA WINE DINNER AT THE CLIFF



**SINGAPORE, 28 December 2023** – On 29 January 2024, join us for a Magnifique night of Tuscan gastronomy at The Cliff at Sofitel Singapore Sentosa Resort & Spa, paired with fine wines from Frescobaldi Toscana.

This marks the start of a series of wine dinners in 2024 held at The Cliff, with panoramic views of the South China Sea.

Chef de Cuisine Paolo Benedet presents a five-course menu, with well-loved dishes from Tuscany. Alberto Oreggia, Asia-Pacific Manager at Marchesi de' Frescobaldi will also be present to share about the uniqueness of Frescobaldi Toscana wines at the dinner.

The wine-pairing dinner begins with an amuse bouche, with the Castello Pomino – Pomino Metodo Classico DOC Brut “Leonia” 2019, which has a clean and fresh palate.

The first of two antipasti is the Panzanella Toscana Invernale & Batturo Di Manzo, or beef tartare with sourdough. This is paired with the Maremma Toscana Terre More Ammiraglia 2021, a Cabernet with a long and persistent finish.



Complementing the second antipasti, the Cacciucco Livornese, a traditional Tuscany seafood soup, is the Castello Pomino - Pomino Bianco DOC 2022, a fresh and citrusy wine.

Next is the Pappardelle Con Guncia Di Maiale Di Cinta Senese, pasta that is stewed in Senese pork cheek ragout. Complementing this is the Castello Nipozzano - Chianti Rufina Riserva DOCG 2020, which has fruity scents of wild berries and cherries.

Chef Benedet's main dish is the Tagliata Di Costata Di Manzo, the grilled Tuscany Ribeye with Sautéed Mushrooms, and Rosemary, which pairs beautifully with the Tenuta CastelGiocondo - Brunello di Montalcino DOCG 2018.

The night ends on a sweet note with the Schiacciata Alla Fiorentina, or Carnival Sweet Flatbread Cake with Chantilly Cream. The Tenuta CastelGiocondo - Grappa di Brunello Montalcino is the well-balanced accompaniment.

### **Frescobaldi Toscana Wine Dinner**

Date & Time: 29 Jan, from 7pm to 10pm

Venue: The Cliff, Sofitel Singapore Sentosa Resort & Spa, 2 Bukit Manis Road, Sentosa, Singapore 099891

Price: \$158++ per adult, subject to 10% service charge and prevailing GST.

For reservations, please click [here](#) or email The Cliff at H9474-FB6@sofitel.com.

Images of Chef de Cuisine Paolo Benedet, Alberto Oreggia, Asia-Pacific Manager at Marchesi de' Frescobaldi, and dishes of the Wine Dinner are available [here](#).

Please refer to Annex A for the menu. Please refer to Annex B for the wine tasting notes.

### **ABOUT SOFITEL SINGAPORE SENTOSA RESORT & SPA**

A hidden gem located in the southernmost tip of the island, amid 27 acres of tropical woodlands and atop a cliff, is the luxurious Sofitel Singapore Sentosa Resort & Spa.

Established as an Accor flagship property, the Resort invites guests to retreat to a sanctuary of palatial outdoor spaces surrounded by lush greenery and enjoy the refreshing breeze, gently wafting from the South China Sea.

Featuring architecture inspired by Paris' Jardin du Luxembourg and reminiscent of a Balinese resort, the Resort features 211 well-appointed rooms and suites, four opulent villas, the largest Sofitel SPA, three dining establishments with alfresco dining options and a dedicated Celebrations & Events Centre, with 12 meeting rooms and two ballrooms, making the Resort the ideal destination for business, leisure, meetings and gatherings. The Resort also offers direct access to the acclaimed Tanjong Beach as well as an award-winning golf club.

The Resort is pet-friendly and FurKids are welcome at the dining outlets' alfresco areas.

### **ABOUT FRESCOBALDI TOSCANA WINERY**

Frescobaldi embodies the essence of the Tuscany region, its extraordinary vocation for viticulture and the diversity of its territories. A commitment to viticulture and to agriculture has been a prominent hallmark of the Frescobaldi family, who have been producing wine since the early 1300s.

Frescobaldi's uniqueness stems from the representation of this diversity, from its estates and from wine that express a kaleidoscope of aromas and sensations, springing from the characteristics of each individual terroir.

Behind every Frescobaldi wine, lies the passion of its agronomists and oenologists, who know the vineyards and terroir down to the fine details.



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Annex A

Frescobaldi Toscana Wine Dinner

Five-course Menu with Wine Pairing

Amuse Bouche

*Castello Pomino - Pomino Metodo Classico DOC Brut "Leonia" 2019*

Antipasti

Panzanella Toscana Invernale & Battuto Di Manzo

Sourdough, Red Onion, Pumpkin, Beef Tartare

*Maremma Toscana Terre More Ammiraglia 2021*

Cacciucco Livornese

Prawns, Clams, Mussels, Crab Meat, in Traditional Tuscany Seafood Soup

*Castello Pomino - Pomino Bianco DOC 2022*

Pasta

Pappardelle Con Guancia Di Maiale Di Cinta Senese

Pappardelle Pasta in Stewed Senese Pork Cheek Ragout

*Castello Nipozzano - Chianti Rufina Riserva DOCG 2020*

Main

Tagliata Di Costata Di Manzo

Grilled Tuscany Ribeye Tagliata Style, Sautéed Mushrooms, Extra Virgin Olive Oil & Rosemary

*Tenuta CastelGiocondo - Brunello di Montalcino DOCG 2018*

Dessert

Schiacciata Alla Fiorentina

Carnival Sweet Flatbread Cake, Chantilly Cream

*Tenuta CastelGiocondo - Grappa di Brunello di Montalcino*



Annex B

Wine Tasting Notes

*Castello Pomino - Pomino Metodo Classico DOC Brut "Leonia" 2019*

Colour: Beautiful, brilliant straw-yellow

Nose: A complex bouquet, with notes of cedar and bergamot, while hints of passion fruit blend with floral notes of iris, acacia and orange blossom

Palate: Clean, fresh and minerally, and the final taste is very persistent

*Maremma Toscana Terre More Ammiraglia 2021*

Colour: Intense and vibrant ruby-red with violet highlights

Nose: Intense fruity notes, reminiscent of wild berries, with spiciness, and light earthy notes

Palate: A long and persistent finish

*Castello Pomino - Pomino Bianco DOC 2022*

Colour: Brilliant straw yellow with slight greenish reflections

Nose: Hints of green apple and pear, with a rich bouquet of white and yellow flowers

Palate: Very fresh, slightly tangy and minerally, with an emphasis on a freshness with citrus overtone

*Castello Nipozzano - Chianti Rufina Riserva DOCG 2020*

Colour: Ruby red of medium intensity and very clear

Nose: Intense fruity scents of wild berries and cherries, followed by clear floral notes of violet

Palate: Satisfying, harmonious, fresh, fruity and minerally

*Tenuta CastelGiocondo - Brunello di Montalcino DOCG 2018*

Colour: An intense shade of ruby red

Nose: Fruity berry notes, with floral hints, and spicy notes of black pepper

Palate: Tannins are dense, accompanied by delicate mineral notes with a persistent finish

*Tenuta CastelGiocondo - Grappa di Brunello di Montalcino*

Colour: Clear

Nose: Offers delicate perfumes, intense and persistent

Palate: Clean flavour and well balanced, with creamy smoothness

