



Ciao, my friend! Get ready for a first time MWFA event that will bring the Tuscan countryside to Venuti's Ristorante on **Thursday, March 30**. Join us and the 300 year old Tenuta Torciano Winery Estate from Tuscany, as we enjoy a culinary event you won't want to miss.

Invite your friends, colleagues and family members to join us for this unique Wine School event that will create lasting memories.

All of the Torciano Wine School Wine Instructors actually work at Winery, in Tuscany, during the rest of the year and between harvest and the growing season and will provide an authentic Tuscan experience.

Pierluigi Giachi, president of Tenuta Torciano Winery near San Gimignano says, "Our Wine Instructors have a genuine passion for wine education, exceptional people skills, and extensive wine knowledge. And, as you know, the products that they will share with you are exclusive: they are not sold in any stores, anywhere in the world. They can only be purchased during a visit to our Winery in Tuscany, at one of our Italian Wine School Events, or through our Website **www.torciano.com**

The MWFA Italian Wine School Event includes:

- Antipasto Station - Capicola, Prosciutto, Soppressata, Parmesan Reggiano, Grilled Vegetables, Green and Black Olives, Artichoke Hearts, Pepperoncini, Fresh Baked Italian and Focaccia Bread-Bruschetta
- Complimentary tasting of 10 Tuscan Tenuta Torciano wines, oils and balsmic vinegar
Vernaccia of San Gimignano D.O.C.G. | Morellino di Scansano D.O.C. or Malbec IGT Tuscan Red
Chianti or Chianti Classico D.O.C.G. | Bartolomeo Super Tuscan IGT | Baldassare Super Tuscan IGT
Cavaliere Super Tuscan IGT | Brunello di Montalcino D.O.C.G. | TT Extra Virgin Olive Oil
TT Truffle Olive Oil | TT Balsamic Vinegar Aged Select | Rosato Wine
- Lesson on how wine is made in Tuscany: how the soil, climate and traditions converge
- Lesson on the etiquette of wine tasting, such as how to hold the glass and swirl the wine
- Explanation as to why certain foods are paired with certain wines

**After the tasting you will have the opportunity to purchase anything you enjoyed or nothing at all.
Ciao and Saluti**



Wine School Event Registration

Date: March 30, 2023

Location: Venuti's | 2251 W. Lake St., Addison, IL

Registration: 6:00

Wine Tasting: 6:15 p.m.

Fee: \$65 per person (includes tastings, appetizers, pasta)

Company: _____

Company Representative: _____ E-Mail: _____

Additional Attendees:

Names:

E-Mail:

To register online go to **www.mwfa.net** or scan the QR Code

Payment Enclosed: _____ Bill Credit Card: _____

Credit Card Number: _____ Exp. Date: _____

Signature: _____

Amount: _____



Reservations must be placed prior to March 17th in order to place accurate reservations.

Mail form to: MWFA | P.O. Box 5 | Lake Zurich, IL 60047 or fax to 847-438-7580

Reservations placed, but not filled will be invoiced-we are billed for guarantee given to restaurant.



Mid-West Fastener Association
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