



Ciao, my friend! Get ready for a first time MWFA event that will bring the Tuscan countryside to Venuti's Ristorante on Thursday April 11th. 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."

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

If you attended last year, you know you do not want to miss this event! If you missed this experience, don't miss out again.



Date: April 11th, 2024
Location: Venuti's (2251 W. Lake St., Addison, IL)
Registration: 6:00PM
Wine Tasting: 6:15PM
Fee: \$75 per person (includes tastings, appetizers, pasta)

Company Name _____

Company _____ Email _____
Representative

Additional Attendee Names:

_____ Email _____
_____ Email _____
_____ Email _____

To register online go to www.mwfa.net or use QR Code. 



Payment Enclosed: Bill Credit Card

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