

Wednesday, January 14, 2009

In the Rombone region of Piedmont, in 1919, Carlo Nada acquired the property that now makes up the greater estate of Ada Nada, tucked into the beautiful landscape of Barbaresco. In what became an instant tradition in the family, his son Giovanni further developed his father's work, later handing the torch on to his son Gian Carlo. The vineyard is now owned by fourthgeneration Anna Lisa who, along with help from her husband Elvio, her sister Sara, and the continued contribution of Gian Carlo, directs and manages the ever-blooming estate. Today, Ada Nada continues to earn its acclaimed reputation, producing a diversity of consistently high-quality wines, including the estate's long-standing pride and joy, the superb Barbaresco single-vineyard crus.

Join us as we delve deeper into the distinct nuances of Piemonte winegrowing through a comparison of Anna Lisa's Dolcetto d'Alba "Autinot" 2007 and Barbaresco "Cichin" 2003 paired with some of Otto's signature cured meats and specialty pizzas crafted by Executive Chef Dan Drohan. Winemaker Anna Lisa will be on hand to explain the intracicies of each wine as dinner is served.

Anna Lisa and the wine staff of Otto hope you can join us for this special dinner and wine pairing!



Price is \$85 inclusive of tax and gratuity and includes a selection of gelato and *Brachetto*, a customary dessert wine from the heralded region of Acqui in Piemonte.









THE ADA NADA FARM IN PIEDMONT

READ MORE ABOUT THIS EXCITING **EVENT!** 

- **Group Dining**
- **Enoteca Events**
- Wine Tastings
- Wine Classes

For more information on Group Dining, Enoteca Events or Wine Tastings, please contact the Events Manager, Jessica Reuben, at 212-995-9559x101, or send as an e-mail at Otto

For more information on Wine Classes or to reserve your spot in one of our upcoming classes, please call our Events Manager, Jessica Reuben, at 212-995-9559x101, or send us an e-mail at Otto Events.

## **FEATURED EVENT!**

## ADA NADA WINE DINNER

We are pleased to announce the arrival of Anna Lisa Nada of the award-winning Piemonte winery, Ada Nada. We are preparing a special three-course dinner to pair with her handcrafted wines served in the dining room throughout the evening.

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\$85/person (tax & gratuity included)