



FLIGHT NIGHT FEATURING:

Italian Wine Part 2

WEDNESDAY, NOVEMBER 4, 2026 • 4PM - 7PM



 **HOSTED BY GIANPAOLO PATERLINI, AQUARELLO & SORELLA RESTAURANTS**

Given the incredible depth of knowledge that Gianpaolo has to offer, we are welcoming him back for a second week. Whether or not you attend Part 1 does not matter. Come and enjoy Part 2 of exploring Italian wine.

Gianpaolo Paterlini’s wine career began at 21 years old when he worked under Rajat Parr at San Francisco’s famous Restaurant Michael Mina. A few years later, he assumed the responsibilities of running the wine program at his family’s restaurant, Acquerello. At 27 years of age, Paterlini became the youngest wine director ever to earn Wine Spectator’s Grand Award, an honor the restaurant still holds today. His drive to promote Italian wine and Champagne has led to countless other awards, including Best Italian List in the World 2026 from Star Wine List and Best Champagne & Sparkling List in the World 2026 from World of Fine Wine. Today, Gianpaolo oversees the wine programs at Acquerello and Sorella and loves sharing his experiences and passion with fellow wine enthusiasts. And he is a GREAT all-around person!

For this flight, we begin on Mount Etna in Sicily. The active volcano is home to a white grape called Carricante, and Federico Curtaz crafts a textbook example whose minerality and acidity recall great Chablis. Curtaz is also a consultant for Frisinō, a project in Puglia that puts the spotlight on native varieties. This Verdeca is vinified in stainless steel, but some gentle skin contact adds color and texture to its citrus and herbal flavor profile. Abruzzo is famous for the Montepulciano grape, which makes deep dark red wines. Their rosés can be so dark that a DOC was created specifically to highlight their unique style. Tenuta I Fauri makes a Cerasuolo d’Abruzzo that walks the line between being a dark rosé and a light chilled red. It is purely delicious regardless of how you choose to categorize it. One of Italy’s longest-lived red wines comes from the volcanic soils of Taurasi, where Aglianico makes powerful earthy reds. Boccella’s is traditional yet relatively approachable, with just enough fruit to soften the wine’s massive structure. There may be no better way to finish than with Amarone della Valpolicella, one of Italy’s most distinctive wines. A blend of native varieties that grow outside the town of Verona are intentionally dried for 3-4 months after they are harvested. This leads to a concentrated wine with a velvety texture and a complexity of flavors few dry reds can achieve.



The flight wines are served as two-ounce pours & 5-oz glasses.
\$25 PER PERSON / \$22 FOR WINE CLUB MEMBERS

- 2022 Federico Curtaz- Etna Bianco 'Gamma'— \$59
- 2024 Frisinō- Verdeca Puglia 'Lègami'—\$24
- 2025 Tenuta I Fauri, Cerasuolo d'Abruzzo 'Baldovino'—\$25
- 2020 Boccella- Taurasi 'Sant'Eustachio'—\$59
- 2022 Luciano Arduini- Amarone della Valpolicella Classico 'Vigneto di Christine'—\$59

 *Optimize your tasting experience by adding a specially curated cheese and charcuterie plate, selected to compliment the flavor profiles of the wines. Available with the flight for an additional charge of \$14.*

IF QUANTITIES ALLOW, THE FLIGHT WINES WILL BE ON SALE
FOR THE EVENING AT 15% OFF TO THOSE WHO PURCHASE A FLIGHT.