

# Andreola Prosecco Wine Dinner @ Eastern & Oriental Hotel Penang

Wine aficionados gathered at Java Tree restaurant in **Eastern & Oriental Hotel Penang** on 1st June 2024, when the hotel hosted a **Andreola Wine Dinner** collaborating with The Wine Shop, bringing in the highest quality of Italian Wine - Prosecco to be paired with delicate food from their restaurant.

A total of 4 Prosecco were introduced to diners that night, including:

- AKELUM Asolo Prosecco Superiore DOCG
- Vigneto Dirupo Valdobbiandene Prosecco Sup Extra Dry
- 261 Rive Di Col San Martino Valdobbiandene Prosecco Sup DOCG Spu Brut
- Cartizze Valdobbiandene Superiore DOCG Spumante Dry

*Thanks to Eastern & Oriental Hotel Penang for extending the wine dinner invitation*





The night began with Export Director of Andreola, Mr Magnus Saccone greeted the diners and gave a detailing on the portfolio of Prosecco presented tonight. He can be seen busy the whole night, attending tables to tables to address questions from the diners.

Meanwhile, the hotel culinary team has curated a 4-course dinner, including an appetiser, a ore-entree, a main entree and dessert to be paired with each of the Prosecco.





The dinner began with **Hokkaido Scallop "Crudo"** as the appetiser. This scallop is served raw, and the exceptional topnotch quality of the scallops allow us to savour its dense texture and umami flavour. It is well complemented by aromatic and milky Harum Manis mango, an exquisite and one of the best mango in the world, which is produced exclusively in Perlis.

Accompanying the appetiser is **AKELUM Asolo Prosecco Superiore DOCG**, a refreshing prosecco with a classic green apple notes of the Glere vine.



Next up to the dinner is a **Green Peas Risotto**. I enjoyed the flavour of the green peas risotto and tiger prawns were cooked to perfection, but on a personal preference I would prefer a softer rice grains. The Prosecco served along the pre-entree is **Vigneto Dirupo Valdobbiandene Prosecco Sup Extra Dry**, which uses grapes

harvested from a single vineyard located on a steep hillside that has richer soil with minerals and better exposure to the sunlight.

The resultant Prosecco was a more solid structure, more complex and a slight acidity that goes well with the prawns. Having it along with the green peas flavour from the risotto gave an elevation to the Prosecco profile.



The entree of the night, **Butter Poached Alaskan Cod Loin** was definitely the star dish of the night. The fish was fresh, and has a firm texture, and the oozing egg yolk coating the protein gave it a smoother and creamier taste. I could feel like the piece of cod glides through my tongue when I scoop them in.

It was served along with **261 Rive Di Col San Martino Valdobbiandene Prosecco Sup DOCG Spu Brut**, a vintage-dated wine that is produced only in exceptional years. It has a crisp, refreshing and fine taste.



Finally, we were served with the dessert of the night - **Torta Della Nonna**, a homey Italian dessert. The mild-sweet dessert goes well with **Cartize Valdobbiandene Superiore DOCG Spumante Dry** that offers an intense floral and fruity aroma, along with a pleasant sweetness.



All in all, the food and the Prosecco tonight were impressive. We got to taste the finest of Prosecco, and get some good food for the dinner while further understand the wines better.

Do check out the social media of Eastern & Oriental Hotel for more similar events in near future. There are always interesting wine pairing dinner organized by the hotel, collaborating with reputable wine distributors in the region.

***Eastern & Oriental Hotel***  
*10, Lebuhr Farquhar, 10200, Penang, Malaysia*  
*+6016 - 419 8094 / +6016 - 419 8438 / +604 - 222 2151*