



CONSTANCE
Halaveli Resort
MALDIVES



WINE PROMOTION WITH
MARCHESI DE FRESCOBALDI

WEDNESDAY 28TH JULY 2010



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**WINE PROMOTION AT CONSTANCE HALAVELI RESORT MALDIVES
With Marchesi de Frescobaldi**

Erika Ribaldi from Marchesi de Frescobaldi will be at Constance Halaveli Resort on Wednesday 28th July 2010.

Wine tasting for our sommeliers and a special evening for the guests will be organized on this occasion.

Targets of the wine promotion:

- Discovery and knowledge of Marchesi de Frescobaldi wines.
- Constant and regular training at Constance Hotels Experience to ensure the sommeliers are the best in their field of competence.
- Reinforcement of the level of wine knowledge given to the sommeliers of Constance Hotels Experience.
- Meet the owners and understand the company's philosophy and products better.
- Provide an outstanding Wine & Dine experience to the guests

**PROGRAM AT
JING RESTAURANT**

Wednesday 28th July 2010

19h30 – 22h30

Gala evening and wine promotion with Erika Ribaldi

THE MENU

Poach Maldivian Lobster served with petals and caviar of Tomato

Attems, Pinot Grigio - 2007

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French Duck Brest marinated in Soy
and Liquorices served on the top of a mushrooms and Red Wine Risotto

Marchesi de Frescobaldi, Mormoreto – IGT Castello di Nipozzano - 2007

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Angus Beef tenderloin matched with a Sundried Tomatoes mash,
Asian Spices Asparagus and served with Shallots in Jus

Marchesi de Frescobaldi, Giramonte - 2006

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Cheese brochette served with Chutney, fresh & dry fruit, Home-made fresh Bread
and a nice selection of Home-Made Italian Grissini cooked by our Pastry Chef

Marchesi de Frescobaldi, Castel Giocondo – Brunello Di Montalcino – 2005

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Iced Tiramisu served with Vanilla lady fingers

Marchesi de Frescobaldi, Luce Luce Dellite - 2005

Menu at USD\$ 145 + 10% service charge per person

Wine Promotion, 28th July 2010

STARRING...

MARCHESI DE FRESCOBALDI



700 YEARS OF WINE HISTORY

A Florentine family with thirty generations dedicated to the production of great Tuscan wines, 5,000 hectares of estate properties, over 1,000 hectares of estate vineyards, five estates in Tuscany, and a quality distribution network in over 65 countries worldwide.

A Frescobaldi style that brings together tradition and innovation.

With the goal of being the most prestigious Tuscan wine producer, Frescobaldi firmly believes in respecting the local land, focusing on the highest quality for its grapes, and investing in communications and in the professional calibre of its personnel.

Wine Promotion, 28th July 2010

STARRING...

ERIKA RIBALDI



Erika was born in 1975 in Mantua, a small provincial capital of Northern Italia; she pursued her university path in agriculture, turning her back on the family construction business.

At 22 she graduated as a winemaker from the University of Milano in Viticulture and Oenology. After her graduation, she went to France to gain experience but was caught and intrigued by the world of sales in the industry.

She moved soon after to USA. By the time she was 24 she was trading top brand wines in NYC, and appointed as a key accounts sales manager for the Big Apple. With her competence and meticulous knowledge of wine production she distinguished her self in this field. She says “ it was natural for me to sell wines, as I know both the technicality and the commercial strong points of the brands, where they came from and the people making them” and then “ I craved this business, and enjoyed closing deals “ it was her true nature to be in sales and marketing.

In 2005 she went back to Italy and become sales and marketing manger for one of the top cult wineries, Tenuta di Trinoro and Passopisciaro, sparing no energies to make sure all efforts and investments would bring more notoriousness and prosperity to the winery. In nearly four years she opened 20 addition markets, implement customers service and the awareness about this micro winery with the press.

In 2009 she decided to move back to Asia, where she could express herself professionally synergizing all her skills.

In October 2009 she joined Marchesi de' Frescobaldi with the role of Area Manager Asia-Pacific, reporting to the Export Director Giuseppe A. Pariani. Based in Bangkok, she is now the proud representative in Asia for this historical house, and she will put her passion and knowledge at the service of our wide customer basis.

THE WINES...

ATTEMS PINOT GRIGIO 2007

WINEMAKER'S TASTING NOTES

Attems Pinot Grigio, which reaches the peak of its expressiveness in the Collio, is characterised by a copper-tinged straw yellow. Its bouquet is marked by a impressive fruitiness, and the palate demonstrates all of the amazing qualities of the Collio: superb weight and viscosity, mineral-edged, savoury, tangy, and lively.

MARCHESI DE FRESCOBALDI CASTEL GIOCONDO BRUNELLO DI MONTALCINO 2005

The wine appears a garnet-edged, deep ruby red, notably luminous and vibrant. A multi-layered, rich nose first offers a broad array of aromas, including wild red berry, and darker-fleshed fruit such as dried plum, blackcurrant, and blackberry, nicely lifted by subtle hints of sweet violets, dogwood blossom, vanilla and other spices. Last to emerge are pungent nuances of roasted espresso bean, cocoa powder, and tobacco leaf. The palate is alcoholically warm, with a velvety mouthfeel, while a lively acidity and tasty, fine-grained tannins contribute to an exemplary balance. Subtle fruit notes enrich a very long-lingering finish.

MARCHESI DE FRESCOBALDI MORMORETO IGT CASTELLO DI NIPOZZANO 2006

WINEMAKER'S TASTING NOTES

Bright straw green in colour. The 2008 opens with intense aromatics: the perfume of lime and citrus flowers in general are immediately apparent. There is also a fruity fullness like sweet grapefruit underpinning the lift adding volume and depth to the nose. The palate is richly citrus and clean with the natural acidity perfectly balancing the fruit. This wine is great drinking now and though lovely and fresh on its own, pairs brilliantly with some delicately flavoured seafood. The 2008 wine we believe compares very well with our renowned 2002 vintage.

THE WINES...

MARCHESI DE FRESCOBALDI GIRAMONTE, 2006

WINEMAKER'S TASTING NOTES

Appearance: A purple-rimmed ruby red, so intense as to be almost opaque. Bouquet: Intense aromas of wild cherry and blackberry, both fresh-picked and as preserves, in addition to roasted hazelnuts, espresso beans, chocolate, vanilla, and cocoa butter, with spicy impressions of clove. Palate: Rich and smooth in the mouth, with an emphatic suite of smooth, velvety tannins and very lengthy development and finish.

MARCHESI DE FRESCOBALDI LUCE LUCE DELLA VITE, 2005

WINEMAKER'S TASTING NOTES

Shows aromas of blackberry, dark chocolate and roasted coffee. Full-bodied, with velvety, almost chewy tannins and lots of rich fruit that finishes with a vanilla bean and coffee aftertaste. Rich and delicious, but should be better with a few years of bottle age.

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