



CONSTANCE  
Halaveli Resort  
MALDIVES



**WINE PROMOTION WITH**

ANTICHE CANTINE  
**MARCHESI di BAROLO**  
GIÀ OPERA FIA BAROLO - BAROLO - ITALIA

**ON MONDAY 27TH SEPTEMBER 2010**

## **CONTENT**

• Press Release	3
• Program	4
• Starring Marchesi di Barolo	5
• Anna Abbona from Marchesi di Barolo	6
• The wines	7 - 8
• Contact	9

**WINE PROMOTION AT CONSTANCE HALAVELI RESORT MALDIVES  
With Marchesi di Barolo**

Anna Abbona from Marchesi di Barolo will be at Constance Halaveli Resort on Monday 27<sup>th</sup> September 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 di Barolo 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

*Wine Promotion, 27<sup>th</sup> September 2010*

**PROGRAM AT  
JING RESTAURANT**

**Monday 27<sup>th</sup> September 2010**

**19h30 – 22h30**

Gala evening and wine promotion with Anna Abbona

**THE MENU**

*Crab Fritters served with avocado and tomato Salad*

***Marchesi di Barolo Gavi Di Gavi DOC, 2009***

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*Asian Style Angus beef tartar and Carpaccio with Coriander and Lemon dressing, Truffle  
Mayonnaise, and Parmesan Crisp.*

***Marchesi di Barolo Dolcetto d'Alba Boschetti, 2008***

~ ~ ~

*Combination of Crispy Skin Duck Breast and Confit of Duck Legs served with duck jus, warm  
potato and seasonal vegetables.*

***Marchesi di Barolo Cannubi, 2005***

~ ~ ~

*Warm Goat Cheese Bruschetta and Rocket Salad*

***Marchesi di Barolo Sarmassa, 2006***

~ ~ ~

*Variation of Jing Style Panna Cotta (Raspberry, Pistachio and Mocha )*

***Marchesi di Barolo Barbera d'Alba Paiagal, 2008***

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

## **STARRING...**

### **MARCHESI DI BAROLO**



The history of Marchesi di Barolo and of their winery is worth telling, if only briefly, because their roots go back to 1246.

In that year, the family was granted under the name Barolo its patents of nobility and it survived until 1861 when the last of the line, the Marchesa Giulia Falletti, died without heirs. "...For the creators of the type of wine that now goes under the name of Barolo were the Marchesi Falletti at the beginning of the 1800s and they produced it with great care at their extremely vast estate at Barolo". That statement appears in "Il paese del Barolo ("The Land of Barolo"), written by Canon Domenico Massè, a serious historian and expert on local tradition, who served as rector of the College of Barolo from 1924 to 1945. After the Fallettis, the winery of the marchesi was taken over by the Opera Pia Barolo, a charity Foundation. The Barolo wine continued to mature in the same ancient casks. In 1929, the Opera Pia ceded the cellars and vineyards in the heart of the commune of Barolo to the families Abbona and Scarzello, that retains it to this day, keeping faith with the production standards of aristocratic origin. With the property, the family obtained all rights to the name "Marchesi di Barolo". Precious Barolo wine still matures at a slow and leisurely pace in the same casks, which were already ancient a century ago, under the same vaults heavy with age.

## **STARRING...**

### **ANNA ABBONA**



After the marriage with Ernesto Abbona, President of Marchesi di Barolo, she had the opportunity and the need to cooperate with her husband to restore and design the reception area of Marchesi di Barolo cellars, and to create a restaurant activity where very professional tastings could take place, matching their wines with typical Italian cuisine dishes.

Anna accepted with enthusiasm this new task and, in order to improve her skills in this sector, she entered the “Movimiento del Turismo del Vino” (Movement of Wine Tourism), where the President, Mrs. Donatella Cinelli Colombini convinced Anna to take on the vice-presidency of this Organization, appointing her to create the “Guida del Movimento del Turismo del Vino” (= Guide of the Movement of the Wine Tourism), issued by T.C.I..

In those years the presence of women in “wine world” was developing more and more. Thanks to her great character and hardworking skills, she distinguished herself with the nomination of “Women of Wine”, entering the “Associazione delle Donne del Vino” (Women of Wine Association).

The presence of wines and cellars increased a lot but also in Food press, travels, tourism and women magazines; this evolution brought to the realization of a lot of events in Barolo and in several principal Italian cities; therefore, together with her public relation activity, Anna started to deal with the management of Marchesi di Barolo agents network.

She received the award “Premio Terziario Donna Piemonte” as hard-working woman entrepreneur in Piemonte in 2002 and in 2006 the “Associazione Piemontesi nel mondo” (= Association of Piemontesi in the world) and San Paolo Groupe gave her the award “Piemontese a Roma” (Piemontese in Rome) together with champions like Gianni Riviera.

All these awards wanted to recompense the hard work of someone who wanted to guarantee the tradition of a family devoted to his cellars and vineyards, even trying always to renovate more and more with a constant research of the quality.

*Wine Promotion, 27<sup>th</sup> September 2010*

## **THE WINES...**



## **MARCHESI DI BAROLO GAVI DI GAVI DOC**

### **WINEMAKER'S TASTING NOTES**

Tenuous straw-yellow colour with greenish reflections. An intense and fine odor with persistent fruity and flowery scents similar to those of Golden apples and green almonds as well as a clean aroma of chamomile flowers. The flavour is full-bodied and remarkably sapid, balanced, harmonious and persistent

### **SERVING SUGGESTIONS**

A classic wines for fish, seafood and appetizers in general. Because of its sturdy structure, the wine can also accompany delicate introductory dishes.

## MARCHESI DI BAROLO CANNUBI

### WINEMAKER'S TASTING NOTES

Garnet-red in colour with ruby reflections. Intense perfume with clean scent of roses, vanilla, liquorice, spices and toasted oak. Gentle notes of absinth and tobacco. The flavour is full and elegant, good-bodied and austere with recurring olfactory sensations. The spicy note and the hints of wood blend perfectly.

### SERVING SUGGESTIONS

With its big structure, this wine is particularly adapted to red meats, braised dishes and game in general. It is an ideal accompaniment for cheese and our typical local cuisine.

## MARCHESI DI BAROLO SARMASSA

### WINEMAKER'S TASTING NOTES

Garnet-red in colour with ruby reflections. An intense odor with clean scents of roses, vanilla, liquorice and spices. The flavour is full and elegant with a good body and recurring olfactory sensations. The perfectly blended goudron and hints of wood are extremely appealing.

### SERVING SUGGESTIONS

With its big structure, this wine is particularly adapted to main courses of red meats, braised dishes and game in general. An ideal accompaniment for cheeses.

## MARCHESI DI BAROLO BARBERA D'ALBA PAIAGAL

### WINEMAKER'S TASTING NOTES

A purplish ruby red colour with a fresh bouquet of currants and fruits of the wood. A pleasant robust flavour, lively and full - bodied with appealing vanilla overtones.

### SERVING SUGGESTIONS

This wine makes a delightful accompaniment to roasts and most meats.

**CONSTANCE HOTELS EXPERIENCE  
COMMUNICATION DEPARTMENT**

Tel: (230) 402 2919

Fax: (230) 415 1082

E-mail: [comm@constancehotels.com](mailto:comm@constancehotels.com)