

ICARIO THE WINERY

LUIGI PAGONI'S LOVE AFFAIR WITH WINE BEGUN IN THE 80S, WHEN HE DID HELP HIS GRANDMOTHER TO PRODUCE THE FAMOUS VIN SANTO OF TUSCANY OUT CENTURY OLD VINES. HIS FIRST MEMORIES OF WINE MAKING, THOUGH, GO BACK TO WHEN HE WAS JUST 6 YEARS OLD AND, ALREADY, SECRETLY, DURING CHRISTMAS HOLIDAYS, HE TOOK SOME GRAPES THAT HE HAD HIDDEN (WAITING FOR THEM TO TURN ALMOST INTO RAISINS), AND HE GROUND AND SQUEEZED THEM WITH HIS HANDS. THE LITTLE MUST OBTAINED COULD JUST FILL 2 OR 3 SMALL GLASS BOTTLES. AND EVERY TIME HE OPENED THOSE BOTTLES, IT WAS A MAGIC MOMENT TO SECRETLY TASTE THE FRUITS OF HIS EXPERIMENTS.

HE LIVED HIS CHILDHOOD AND TEENAGER YEARS IN THE DAILY TOILING OF A RURAL TUSCAN ENVIRONMENT MADE OF VEGETABLE GARDENS, OLIVE ORCHARDS, VINEYARDS WHICH BECAME HIS GYM, WHERE HE TRAINED FOR LATER LIFE. LUIGI FULLY REALISES ONLY TODAY HOW LUCKY HE WAS TO GET IN TOUCH WITH THE WORLD OF WINE JUST AS A CHILD LEARNS HIS LANGUAGE WITHOUT REALISING THAT HE IS LEARNING SOMETHING, BECAUSE IT SIMPLY BECOMES A NATURAL PART OF YOU.

NOW 48 YEARS OLD, LUIGI CAN PROUDLY CLAIM TO HAVE PERSONALLY LIVED MORE THAN 40 HARVESTS. WHILE MANY OF HIS COLLEAGUES CAME IN TOUCH WITH THE ACTUAL PRODUCTION PROCESSES ONLY AFTER YEARS OF HARD STUDY AND PREPARATION AND ONLY WHEN A CELLAR CHOSE TO EMPLOY THEM, LUIGI THANKS TO HIS FAMILY SITUATION HAD AN OPPOSITE EXPERIENCE. HE LEARNT NATURALLY AND WITH PASSION HOW TO PRODUCE WINE FIRST AND ONLY AFTER HE LEARNT AT THE UNIVERSITY EVERYTHING ELSE. LUIGI ATTENDED UNIVERSITY FOCUSED ON ECONOMICS AND AGRICULTURAL POLICY TO LEARN HOW TO MANAGE A WINERY ORGANICALLY.

HIS PROFESSIONAL ADVENTURE STARTED IN 2001, WHEN TWO WONDERFUL PERSONS, ALFIO AND URSULA, DID ASK HIM TO REORGANIZE IL CONVENTINO A MONTEPULCIANO, A SMALL ORGANIC WINERY, WHERE HE WAS ABLE TO EXPERIENCE, FOR THE FIRST TIME, A 360 DEGREE INVOLVEMENT IN THE WORLD OF WINE. AFTER TWO WONDERFUL YEARS HE JOINED THE GATTAVECCHI FAMILY, ONE OF THE HISTORIC FAMILIES OF MONTEPULCIANO, PRODUCERS FOR 4 GENERATIONS, WHERE HE WAS APPOINTED AS PRODUCTION AND ADMINISTRATIVE MANAGER UNTIL 2008.

IN 2008 HE EMBARKED ON A FASCINATING JOURNEY, CREATING A WINE PROJECT FROM SCRATCH: THANKS TO THE MANAGERIAL EXPERIENCE HE HAD DEVELOPED, HE CREATED THE ENTIRE POGGIO DEL MORO COMPANY IN CHIANCIANO TERME, WHERE HE MANAGED TO PLANT OLIVE GROVES AND TO CREATE A BEAUTIFUL AND INNOVATIVE CELLAR AND AN EXTRA VIRGIN OLIVE OIL MILL.

HOWEVER, THE CROWNING GLORY OF LUIGI'S CAREER TOOK PLACE IN 2020, WHEN HE CAME ACROSS DR. HELMUT ROTHENBERGER, THE OWNER OF THE BEAUTIFUL ICARIO WINERY IN MONTEPULCIANO. IT WAS LOVE AT FIRST SIGHT: BOTH HELMUT AND LUIGI ARE EXTREMELY PASSIONATE ABOUT WINE AND BOTH WERE SEARCHING THE FULFILLMENT OF A DREAM. HELMUT HAD BEEN LOOKING FOR MANY YEARS FOR A FIGURE WHO HAD THE MANAGERIAL AND PRODUCTION SKILLS FOR HIS CELLAR, LUIGI WANTED TO DEVELOP A PROJECT THAT WAS HIS BRAINCHILD.

STARTING MAY 2020 LUIGI BECAME ICARIO'S GENERAL MANAGER. TAKING ADVANTAGE OF THE LOCKDOWN, LUIGI FOCUSED ON RAISING THE QUALITY OF THE ESTATE, TRAINED THE PEOPLE, TRANSFORMED THE WINERY THROUGH ORGANIC MANAGEMENT. BESIDES THAT, HE DEVELOPED A SUSTAINABILITY PROTOCOL ACCORDING TO THE EQUALITAS MODELS, STRUCTURING AN ECO-SUSTAINABLE PRODUCTION MODEL FROM AN ENVIRONMENTAL, HUMAN AND INCLUSIVE POINT OF VIEW WHERE HE ENJOYED CREATING NEW WINES AND NEW PRODUCTION CONCEPTS. TODAY THE BORDERS HAVE REOPENED, AND ALONG WITH FOCUSING ON PRODUCTION AND REORGANIZATION, LUIGI SEEKS TO PHYSICALLY GET IN TOUCH WITH ICARIO'S WINE LOVERS, ALL OVER THE WORLD, WITH THE MISSION TO CREATE AN EMOTIONAL, INTIMATE, UNIQUE TASTING EXPERIENCE SHARING THE RARE PRIVILEGE TO BE GUIDED BY THE WORDS AND EMOTIONS OF THOSE WHO PERSONALLY CREATE THE WINE.



24th August 2022
Dinner 1930hrs
@45 Syed Alwi Road
(S207636)



MENU

1ST COURSE

Compressed Watermelon
with Home Made Ricotta cheese

NYSA IGT TOSCANA BIANCO

45% Pinot Grigio, 45% Gewurztraminer & 10% Riesling
13% Alc. 2019 Vintage

Tasting Notes:

Crystalline colour, straw yellow.

Intense, persistent bouquet of lush flowers and citrus fruits.

Remarkable intensity and aromatic persistence, rich in ripe flowers & yellow fruits

2ND COURSE

Roasted Cauliflower Puree
with pine nuts & basil oil

ROSE NYSA 2021 IGT TOSCANA ROSATA

95% Sangiovese & 10% Pinot Noir
12.5% Alc. Vintage Year 2021

Tasting Notes:

Colour : Vibrant pale rose colour

Nose : Fragrant bouquet with an impressive sensory explosion of cherry & pomegranate.

Palate: Soft and delicate at mouth with great persistence

3RD COURSE

Pistachio Crusted Lamb Medallion
with Espresso Jus and Prunes

ICARO VINO NOBILE DI MONTEPULCIANO DOCG

90% Sangiovese & 10% Colorino.
14.5% Alc. Vintage Year 2017.

Colour : Ruby Red colour tending to garnet.

Nose : Remarkable Rose balance & persistence

Palate: In the Mouth it is broad and enveloping with a balance and fine body.

Cherry Marinated in spirits, Prune, espresso & liquorice alongside velvety tannins

4TH COURSE

Fillet Mignon with Cabernet Sauvignon Jus
Whipped roasted garlic potato, grilled asparagus

VITAROCCIA RISERVA VINO NOBILE DI MONTEPULCIANO D.O.C.G

95% Sangiovese & 10% Cabernet Sauvignon
14.5% Alc. Vintage Year 2016

Tasting Notes:

Colour : Intense ruby colour, almost impenetrable with slight garnet hues.

Nose : Intense and complex bouquet, characterized with red berry fruits, sweet violet and exotic spices.

Palate: Smooth & elegance with tannins makes it suitable even for very long aging

\$108+/PAX

10% Service Charge Applies

