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SLOCUM & SONS SHOWCASES BRANDS ON-PREMISE IN DECEMBER

Slocum & Sons, along with Max a Mia in Avon, hosted a Badia a Coltibuono wine dinner on December 6, 2016. Featured selections included Adriano Adami Prosecco Garbel Valdobbiadene; 2010 Badia a Coltibuono Chianti Classico Cultus Boni; 2014 Badia a Coltibuono Chianti Classico; 2011 Badia a Coltibuono Chianti Classico Riserva; and 2008 Badia a Coltibuono Vin Santo del Chianti Classico. Emanuela Stucchi, Owner and Managing Partner of Badia a Coltibuono, spoke about the wines during the event. The featured wines were paired with creations by Executive Chef Stephen Lundgren, including tomato bruschetta, rabbit porchetta, lamb carpaccio, porcini mushroom risotto, and cannoli for dessert. Closing out the year, Farmington Gardens of Farmington hosted its fifth annual New Year's Eve celebration with Veuve Clicquot to ring in 2017. Guests sampled Veuve Clicquot and other premium selections during the night. The midnight toast featured pours from a 15-liter bottle of Veuve Clicquot.

1. Kat Cassidy, Della Terra Wines; Emanuela Stucchi, Owner and Managing Partner, Badia a Coltibuono; and G. Pate, Avon Bottle Shop, during the wine dinner.
2. Brian Mitchell, Beverage Director, Max Restaurant Group, pouring wine selections.
3. Guests during the wine dinner.
4. Phil Chabot, Owner and General Manager, Farmington Gardens, holding the 15-liter bottle of Veuve Clicquot, which was poured for the midnight toast on New Year's Eve.
5. Bottles of Veuve Clicquot decorated the tables while branded balloons drew attention aloft during the New Year's Eve celebration at Farmington Gardens.

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