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Explore Italian wine in The English Grill at special dining event Aug. 18

Iconic Brown Hotel restaurant plans tour Italy's varied wine regions

LOUISVILLE, Ky. (Aug. 4, 2016) - - Explore Italy's diverse wine culture in The English Grill Thursday, Aug. 18 at **6:30 p.m.** Sommelier Troy Ritchie will pair wine from regions around the Italian peninsula with a four-course meal at the special dining event. From Piedmont in the north to Campania in the south, Ritchie and Vias Imports' Rudy Basile will showcase the finest of four regions alongside classic dishes like cioppino and Bolognese crafted by chef de cuisine Andrew Welenken. The cost is \$65 per person and includes a wine pairing for each course. For more information or to make reservations, call 502-583-1234.

"Italy produces more wine than any other country in the world and the variety is incredibly broad," said Ritchie. "I hope this will be the first of many educational dining events where I help enthusiasts explore new flavors, regions and varieties to understand and appreciate great wines from around the world."

Born in Pescara, Italy, Basile moved to the United States at a young age but returned for summers in Italy growing up. For more than 20 years, he's been dedicated to sharing the life and culture of his homeland in the wine and hospitality industries. Ritchie is a certified sommelier with more than two decades' experience in hospitality. He hand-selected the wine pairings for this event from Vias Imports Ltd., who provide a comprehensive wine portfolio that embodies the distinct terrain and character of each Italian region.

The Italian wine dinner menu includes:

Amuse Bouche

Compressed melon with prosciutto
NV Bisol Jeio Prosecco Brut (Veneto, Italy)

First Course

Buffalo mozzarella Arancini with crudité salad, confit tomato aioli and heirloom tomato crudité
Terredora di Paolo Falanghina Irpinia (Campania, Italy)

Second Course

Cioppino with scallop, shrimp and clams in tomato, bacon and saffron broth with
polenta
Pecchenino Dogliani San Luigi Dolcetto (Piedmont, Italy)

Third Course

Bolognese with braised short ribs, fresh pappardelle and Grana Padano
Colpetrone Sagrantino di Montefalco (Umbria, Italy)

Fourth Course

Raspberry bavaois
Citrus gelee
Bourbon caramel tuile
Araldica Brachetto d'Acqui Dolce Spumante (Piedmont, Italy)

Note: [Download information on each featured wine and a headshot of Troy Ritchie.](#)

About The Brown Hotel:

A Louisville tradition since 1923, The Brown Hotel is home to the four-star English Grill fine dining restaurant, quintessential Lobby Bar and casual breakfast and lunch venue J. Graham's Café, where guests can try the legendary Hot Brown sandwich. Located at the corner of Fourth and Broadway, the AAA Four-Diamond hotel is a member of Preferred Hotels and Resorts and Historic Hotels of America. Named to Travel + Leisure's World's Best list and one of Conde Nast Traveler's "Top 30 Hotels in the South," the 293-room luxury venue is part of 1859 Historic Hotels Ltd. For more information, visit brownhotel.com or call (502) 583-1234. Follow the Brown Hotel on [Facebook](#) and [Twitter](#).

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