



**Mastroberardino**  
1878

## Mastroberardino Wine Dinner

2024 年 6 月 27 日(星期四) | Thursday, 27 June 2024

### About Mastroberardino 關於馬斯特巴迪洛酒莊

Mastroberardino is a revered Italian wine producer with a rich heritage spanning over 200 years. Known for championing Campania's local varieties, it has played a pivotal role in obtaining DOCG status for several sub-regions. The estate encompasses 250 hectares of vineyards in Greco di Tufo, Fiano di Avellino, and Taurasi, and is renowned for its Aglianico-based wines under the Taurasi DOCG. Guided by Piero Mastroberardino's artistic vision, this family-owned estate embodies the excellence and legacy of Southern Italian winemaking.

馬斯特巴迪洛酒莊 (Mastroberardino) 是一家備受尊崇的知名意大利葡萄酒莊，擁有 200 多年的豐厚歷史。它以倡導坎帕尼亞(Campania)的原生葡萄釀酒而聞名，在多個產區獲得 DOCG 地位方面發揮了關鍵的作用。酒莊在 Greco di Tufo、Fiano di Avellino 和 Taurasi 擁有 250 公頃葡萄園，並在 Taurasi DOCG 以艾格尼科 (Aglianico) 釀製的葡萄酒而聞名於世。在家族第十代成員 Piero Mastroberardino 的指引下，完美地體現家族式酒莊南意大利釀酒業的卓越與成就。

### 關於 About Mastroberardino Radici Taurasi Riserva Antonio DOCG 2008

This wine has a rich and complex aroma, with hints of tobacco, spices, berries, and balsamic. On the palate, it is both wide and refined, offering a delightful fruitiness of cherry, plum, and strawberry, accompanied by flavours of liquorice and pepper. It is an excellent choice to enjoy with truffles, porcini mushrooms, or game dishes. Additionally, it pairs nicely with red meats and spicy foods.

這款葡萄酒具有濃鬱而複雜的香氣，略帶煙草、香料、漿果和香醋的味道。口感豐富而精緻，除了有櫻桃、梅子和士多啤梨的果香，亦伴隨著微微甘草和胡椒的味道。適合搭配松露、牛肝菌蘑菇或野味菜餚。與紅肉和辛辣食物配搭，味道相得益彰。



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餐前酒 Aperitivo

*Fiano di Avellino 2022*

Warm salad with scallop, octopus, prawn and cuttlefish, semi-dried cherry tomatoes,  
arugula and pesto potatoes

海鮮沙律配帶子、八爪魚、大蝦、墨魚、車厘茄乾及羅勒薯片

*Greco di Tufo Nova Serra 2022*

Roasted pigeon with shallot confit, lentil, celeriac purée and morel sauce

烤乳鴿配燴紅蔥、扁豆、根芹菜蓉及羊肚菌汁

*Taurasi 2018*

Paccheri pasta with veal shank ragu, pumpkin and parmesan shaves

意大利大通心粉配燴牛仔膝、南瓜、巴馬臣芝士片

*Radici Taurasi 2019*

Grilled beef tenderloin, porcini mushroom and asparagus, truffle crushed potatoes, black pepper jus

扒牛柳配牛肝菌、蘆筍、黑松露薯蓉及黑胡椒汁

*Radici Taurasi Riserva Antonio 2008*

Jasmine exotic mousse with citrus dew and raspberry sorbet

茉莉慕絲配柑橘汁及紅桑子雪葩

*Melizie Irpinia Fiano Passito 2016*

Coffee and Petit Fours

特色甜點配咖啡

每位 HK\$1,288 per person

晚宴只有少量名額，請盡快與 Angelini 聯絡留座。

Seats are limited and are allocated on a first-come, first-served basis.

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