



*The International Wine & Food Society*

**Toronto Branch**

IW&FS Coppi Ristorante Monday, January 21st, 2013

# MONTHLY HEADS UP



Explore The Best of Europe A Tasting Event With Alf Wirth and a Light Dinner. Space is limited to 25. FCFS, with member priority booking.

Monday, January 21st, 2013. Time: 6:30-11:00PM  
Members \$95, Guests \$115

-Coppi is an authentic Italian food restaurant named after a very revered Italian cyclist.

We have been there before and service was excellent. The IWFS Toronto has been at Coppi's for some years to offer a sincere tasting event at a reasonable price including a full three course dinner that will match the wines and the flavour of the Evening. Our experience is always good and with an educational under tone of learning about the wines presented. Definitely an event not to be missed. The tasting and discussion starts at 6:30 sharp followed by dinner.

Event: IW&FS Coppi  
Ristorante The Best of  
Europe

Location: Coppi Ristorante  
3363 Yonge Street  
Toronto, ON 416.484.4464

**Transit:** Young Subway Line  
Information: <http://www.coppiristorante.com>

Bring a Guest the venue is not wheelchair accessible.

[A how to get there MAP <<Click here>>](#)

[To register & Pay automatically <<Click here>>](#)

# IW&FS 2010-2011 Planned Program

While the first focus for this evening is on rare wines from our cellar (the tasting from 6:30 to 7:45 will be lead by expert David Jarvis), we'll also enjoy a full dinner at one of Toronto's very fine Italian restaurants.

We'll be tasting the following wines from the highly regarded turn-of-the-century vintage:  
 Chateau Belgrave 2000 Chateau Camensac 2000 Chateau Haut Bages Liberal 2000,  
 Chateau La Couronne 2000, Canada's Pelee Island Meritage 2000.

To give us further insights into how Cabernet blends from great years can age, we'll also taste the 22 year old Chateau Calon Segur 1990, with these great 12 year olds,

Dinner will be accompanied by an Italian red from our cellar, Cesari's Ripasso. Definitely not a Cab, it's also from the 2000 harvest:

Antipasto  
 smoked prosciutto, pear and parmigiano shavings

Primo  
 risotto porcini (carnaroli rice with porcini mushrooms, served from Coppi's 35 kg wheel of parmigiano reggiano)

Secondo  
 osso buco alla milanese (braised veal shank) with seasonal veges

Dolce  
 raspberry sorbet & coffee

Date	Time	Location
<u>Monday, February 18, 2013</u>	6:30PM-10:30PM	Catch
Monday, March 25, 2013	6:30PM-10:30PM	TBD
Monday, April 22, 2013	6:30PM-10:30PM	TBD
Monday, May 20, 2013	6:30PM-10:30PM	TBD
<u>Monday, June 17, 2013</u>	<u>AGM 5:30PM Recp.</u> <u>6:30PM-10:30PM</u>	<u>Toronto Hunt</u>

