



The International Wine & Food Society

Toronto Branch

An Evening in Tuscany with La Gerla, October 19th, 2015

HEADS UP!



An Evening in Tuscany with La Gerla **Monday, October 19th, 2015**

Cocktail: 6:30PM

Members & Guests : \$140

Last day to Register October 17th, 2015

Balsamico

2029 Yonge Street, Toronto, ON M4S 2A2

647-348-0337

How to get there [Balsamico](#)

Yes, I will join my IWFS friends at the La Gerla event at Balsamico on October 19th!

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

Chris Tierney

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Thanks to the leadership of Elayne Bassett, we will be heading to the hills of Tuscany for an evening of iconic Italian reds, as Alberto Passeri, director of La Gerla, uncorks a selection of intensely complex Brunello di Montalcino, made exclusively from the Sangiovese Grosso grape. Founded in 1976 by the late Sergio Rossi, La Gerla is now run by Passeri and winemaker Vittorio Fiore.

Balsamico is a cosy and elegant family owned restaurant with a charming atmosphere that makes you feel like you're right at home.

Located at east side of Yonge street south of Eglinton north of Davisville in Toronto's Midtown neighbourhood.

Please ensure your safe and responsible transportation.

Menu

Freshly baked herb focaccia served with mixed olives
Cantina Produttori Cormons Prosecco NV

Hand-made garganelli with scallions and black olives in arrabiata sauce
La Gerla Rosso di Montalcino 2013

Grass-fed 10-oz. veal chop grilled to perfection and served with wild mushroom sauce and seasonal grilled vegetables
La Gerla Brunello di Montalcino 2010

Cheese and fruit platters (served family style)
La Gerla Briba 2011