

[FOR IMMEDIATE RELEASE]

CHEF PAOLO BENEDET AND ROBERTO BAVA PRESENT PIEDMONTSE CUISINE AND WINES WITH A PERSONAL AND HISTORICAL TOUCH



SINGAPORE, 18 September 2023 – On 25 October 2023, be transported to Northern Italy at the Bava Piemonte Wine Dinner at The Cliff, held in collaboration with Bava Winery from Piedmont.

Indulge in an exclusive menu of Piedmontese cuisine, curated by Chef de Cuisine Paolo Benedet. His deep-rooted connection to North Italy adds a distinctly personal touch to this menu, where each dish will be paired with fine wines from Bava Winery.

Wine maker and sixth generation Bava family member Roberto Bava will also be present to share more about the winery and vineyard's rich history, which spans over 400 years.

This evening marks the third of our wine pairing series held at The Cliff. Located atop a cliff, the panoramic views of the South China Sea parallel the rolling hills of Piedmont – especially when viewed from the Bava Winery.

The Bava Piemonte Wine Dinner features a five-course menu of Piedmontese cuisine, complemented by five wines from Bava Winery. This dining experience begins with the Insalata Di Granchio & Misticanza, or crab salad, with apple, mixed greens and a "Bagnet" salsa. This is paired with the *Bava Cor De Chasse Gavi D.O.C.G. Del Comune Di Gavi 2021*, a medium-bodied wine of a dry and fresh palette.

The second antipasto is the Vitello Tonnato - veal loin in traditional tuna sauce with crispy capers. This Piedmontese dish is a childhood favourite of Chef Paolo's, and will be paired with the *Bava Thou Bianco Piemonte D.O.C. Chardonnay 2022*, a dry, savoury chardonnay with a nose of orange blossoms, acacia, linden, banana and honey.

Following this is the Gnocchi Castelmagno & Tartufo, a gnocchi pasta tossed in Castelmagno cheese fondue with shaved truffle. Chef Paolo decided to pair this with the *Bava Libera Barbera D'asti D.O.C.G. 2021*, crafted using the vineyard's Barbera grapes. The ruby red wine has a balanced palate, with notes of red berries.

The main dish – and fourth course – is the Brasato al Vino Rosso, slow braised beef short rib, polenta, green asparagus and natural reduction sauce. This will be paired with Bava Piemonte's world-renowned *Bava Barolo D.O.C.G. Del Comune Di Castiglione Falletto 2017*, with tannins that soften over time.



Lastly, diners can end on a sweet note with the Bonet, or a traditional chocolate semifreddo, served with amaretti biscuits. The final wine pairing features the *Bava Moscato D'asti D.O.C.G.* – made with 100% Canelli White Moscato grapes. Its palette is sweet and persistent, its fragrance one of flowers and fruit.

Bava Piemonte Wine Dinner

Date & Time: 25 October 2023, from 6pm to 10pm

Venue: The Cliff, Sofitel Singapore Sentosa Resort & Spa, 2 Bukit Manis Road, Sentosa, Singapore 099891

Price: \$138++ per adult, subject to 10% service charge and prevailing GST.

For reservations, please email The Cliff at H9474-FB6@sofitel.com.

High-resolution images are available [here](#).

Please refer to Annex A for the menu.

Please refer to Annex B for the wine tasting notes.

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ABOUT SOFITEL SINGAPORE SENTOSA RESORT & SPA

A hidden gem located in the southernmost tip of the island amid 27 acres of tropical woodlands and atop a cliff, is the luxurious Sofitel Singapore Sentosa Resort & Spa.

Established as an Accor flagship property, the Resort invites guests to retreat to a sanctuary of palatial outdoor spaces surrounded by lush greenery and a refreshing breeze that gently wafts in from the South China Sea.

Featuring architecture inspired by Paris' Jardin du Luxembourg and reminiscent of a Balinese resort, the Resort features 211 well-appointed rooms and suites, four opulent villas, the largest Sofitel SPA, three dining establishments with alfresco dining options and a dedicated Celebrations & Events Centre with 12 meeting rooms and two ballroom; making the Resort the ideal destination for business, leisure, meetings and gatherings. The Resort also offers direct access to the acclaimed Tanjong Beach as well as an award-winning golf club.

The Resort is pet-friendly and FurKids are welcome at the dining outlets' alfresco areas.

ABOUT BAVA PIEMONTE WINERY

The Bava family's rich winemaking legacy began in Cocconato, perched atop the Monferrato hills in the Asti region. Since the 1600s, they have nurtured vineyards here, establishing their first cellar in 1911. Across six generations, they have crafted exceptional Barbera Bava wines, renowned globally for their quality.

Today, their vineyards span Monferrato and Langhe, covering 50 hectares. With a commitment to sustainable agriculture and environmental preservation, they continue their legacy with the same care and attention as their forebears.



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Annex A

Bava Piemonte Wine Dinner
Five-Course Menu with Wine Pairing

Antipasto

Insalata Di Granchio & Misticanza
Crab Salad, Apple, Mixed Greens & "Bagnet" Salsa
Bava Cor De Chasse Gavi D.O.C.G. Del Comune Di Gavi 2021

Vitello Tonnato

Veal Loin in Traditional Tuna Sauce & Crispy Capers
Bava Thou Bianc Piemonte D.O.C. Chardonnay 2022

Pasta

Gnocchi Castelmagno & Tartufo
Gnocchi Pasta tossed in Castemagno Cheese Fondue & Shaved Truffle
Bava Libera Barbera D'asti D.O.C.G. 2021

Piatto Principale

Brasato al Vino Rosso
Slow-braised Beef Short Rib, Polenta, Green Asparagus & Natural Reduction Sauce
Bava Barolo D.O.C.G. Del Comune Di Castiglione Falletto 2017

Dolce

Bonet
Traditional Chocolate Semifreddo & Amaretti Biscuits
Bava Moscato D'asti D.O.C.G.
Coffee or tea



Annex B

Wine Tasting Notes

Bava Cor De Chasse Gavi D.O.C.G. Del Comune Di Gavi 2021

Colour: Straw yellow with green reflections, turning golden over the years

Nose: Elegant and delicate, of intense varietal fragrances

Palate: Dry, fresh and harmonious, medium-bodied, soft and captivating

Grapes: Cortese grapes of the Commune of Gavi

Bava Thou Bianc Piemonte D.O.C. Chardonnay 2022

Colour: Straw yellow with green reflections

Nose: Orange blossoms, acacia, linden, banana and honey

Palate: Dry, savoury, scented and long-lasting

Grapes: Chardonnay

Bava Libera Barbera D'asti D.O.C.G. 2021

Colour: Intense ruby red

Nose: Wild prune, black cherry jam, pepper

Palate: Dry with sweet notes of red fruit, balanced alcohol content and soft due to reduced acidity

Grapes: 100% Barbera

Bava Barolo D.O.C.G. Del Comune Di Castiglione Falletto 2017

Colour: Garnet red

Nose: Spices, violet, cocoa, truffles

Palate: Tannins that soften with ageing

Grapes: 100% Nebbiolo

Bava Moscato D'asti D.O.C.G.

Colour: Straw yellow

Nose: Strong scent of flowers and fruit

Palate: Intense, sweet and persistent with balanced acidity

Grapes: 100% Canelli White Moscato

