

ICEBERGS

DINING ROOM AND BAR

BAR ABRU ZZO

*with
Emidio Pepe*



ICEBERGS BAR
TUESDAY 13TH FEBRUARY
FROM 6PM

BOOKINGS AVAILABLE

ICEBERGS

DINING ROOM AND BAR

BAR ABRUZZO

WITH

EMIDIO PEPE

TUESDAY 13TH FEBRUARY

Maurice Terzini from Icebergs Dining Room and Bar welcomes back the family of Emidio Pepe from Abruzzo, Italy, to host a one night only event in the Icebergs Bar on Tuesday 13th February. Rooted in the land and handed down from generation to generation Emidio Pepe's granddaughter Chiara will be hosting this special one-off event with Wine Director James Hird.

The region of Abruzzo, Southern Italy is well known for its diverse, rustic cuisine, coastal climate, natural reserves and Apennine mountains. In 1964 Emidio Pepe, grandson of the company founder, perceived with wise foresight, the great qualities of the "Montepulciano d' Abruzzo" and started selling it bottled as his "Black Gold". Emidio knows that nature can reach perfection, so he doesn't change its laws but respects them. After a careful selection of bunches during the harvest, red grapes are de-stemmed by hand in wooden tubs and white grapes are pressed by feet. The fermentation takes place in small concrete tanks, without the addition of selected yeasts.

"Emidio Pepe has made over 50 vintages since taking over the family estate. The winery is synonymous with wines that speak of Abruzzo working with indigenous varietals and the vineyards are all organically/biodynamically farmed and naturally fermented. The wines are amongst some of Italy's greatest and they speak of the place and the people who made them". James Hird

"I'm excited to welcome back Chiara and the wines of Emidio Pepe to showcase one of the region's best lo-fi wine producers in Italy." Maurice Terzini

"Spending so much time with the Terzini family has given me so much love for Abruzzo. I'm pumped to be able to cook for what is going to be an amazing event with Chiara and her wines from Emidio Pepe." Monty Koludrovic

DATE

Tuesday 13th February

WHERE

Icebergs Bar – 1 Notts Avenue, Bondi Beach

TIME

Anytime from 6pm

HOW TO BOOK

ICEBERGS

DINING ROOM AND BAR

Bookings can be made by contacting 9365 9000 | Walk ins welcome

BAR ABRUZZO

W

EMIDIO PEPE

MENU

CRUDO

Scampi Crudo with Bay Berries & Oxalis 30

BRUSCHETTA

Arrosticini & Soft Bread 15

Grilled Focaccia, Livers & Agrodolce Peppers 15

SPAGHETTI

Mussels, Artichoke, Chilli & Sorrel 25

Lamb, Fennel, Olive Oil & Parsley 25

WINES BY THE GLASS

2014 Pecorino 28

2013 Trebbiano 28

2011 Trebbiano 28

2007 Trebbiano 28

2008 Montepulciano 35

2010 Montepulciano 45