EVENING IN THE WINERY

A tasting of Filodivino's essence in six pairings.
Creations made with local ingredients that complement and enhance our wines.
Each glass interacts with its paired dish
to create complex and original sensory experiences.

MEDITERRANEAN

ALBAE Marche Rosato IGT BIO 2023

Gazpacho, bread croutons and extra virgin olive oil

A traditional dish that tastes of summer and holidays and goes perfectly with a rosé wine that combines the juiciness of Lacrima with the finesse of Syrah and Merlot.

TERROIR

MATTO - Verdicchio dei Castelli di Jesi Class. Sup. Doc BIO 2024

Seared sardines with a pepper cream and chilli oil

The structure and minerality of our Verdicchio are perfect for pairing with a fresh, pleasant but also very tasty dish.
The wine cleans the palate and refreshes it before the next bite.

Vegetarian option: Red lentil tofu with pepper cream and chilli oil

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SUBSTANCE

COCCIO - Marche Bianco IGT aged in amphoras BIO 2022

Ricotta, honey, walnuts and wild herbs

The dish plays on the contrasts between the creaminess of the cheese and the slight bitterness of the herbs, a stimulating pairing with Verdicchio, fermented and macerated in terracotta amphoras in contact with part of the skins. The result is a rich and comforting pairing.

INDULGENCE

DINO – Castelli di Jesi Verdicchio Riserva Classico DOCG BIO 2020

Legumes salad with caramelized onion

Structure, roundness and complexity. These are the elements that play with this combination between an essential dish but enriched by caramelized onions and an important, long and balanced Verdicchio.

BALANCE

DIANA - Lacrima di Morro D'Alba DOC BIO 2022

Roast veal with fruit chutney

Fruity notes, succulence and an unmistakable texture characterise both the dish and the wine that accompanies it. A perfect pairing, where the Lacrima, with its elegance and spicy notes, enhances the robust flavour of the meat.

Vegetarian option: Aromatic seitan with fruit chutney

ENJOYMENT

Altrimenti – Organic Sweet Sparkling Red 2025

Wild berry semifreddo with chocolate glaze

We round off the evening with a delightful explosion of flavour. The latest wine from Filodivino, a sweet, sparkling Lacrima with a low alcohol content, complements and adds refreshing touch to a classic yet ever-delicious dessert.

Filodivino was born between the sea and the hills, with the idea of interpreting this land through wine. The Resort, with its spa, pool, and cuisine inspired by Le Marche, is the way we share it with our guests. Learn more at www.filodivino.it

Share your thoughts on Vivino. Scan the QR code to tell us what you think of the wines you've just tasted!

Wine Club

Join the Wine Club, and get 15% off wines straight away

Filodivino - Società agricola forestale

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filodivino PROPRIETARI VITICOLTORI

Filodivino, Truly Yours.

The "substances and allergens" list is available.

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