



## Take This CiboDivino Wine Class

October 30, 2018

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In the October issue of the magazine, we ran a piece that explored our love affair with Italian food. I asked our city's top artisans to share their most obsessive passions, from the wine list to the final crumbs of cannoli. We sprinkled in amari, dining history, red-sauce Italian joints, Sicilian sweets. But the go-to for Italian wines we should be drinking was a shoe-in: Daniele Puleo, a Sicilian font of knowledge who holds court at CiboDivino in Sylvan Thirty, overseeing his hand-picked selection of wines.

Zibbibo and Franciacorte, Nero d'Avola (the red of Sicily) and Frascati (the wine of the Popes). Sound familiar? I didn't think so.

We included tasting notes and food pairings. But there's nothing like deepening it at the source. I just learned that the next wine class (Puleo holds them monthly on Thursday nights) is based on the feature. He's chosen six of those wines and will tell you all about the ways they're made and the grapes are grown. I've spoken with Puleo at length, but also been to his classes, and he's both deeply knowledgeable and intriguing to listen to.

So, I'm passing it on to you. Tickets on sale here.