

Entertaining Ideas

How To Celebrate Italian Style

(NAPSA)—Italians delight in sharing food and wine with friends and family, and they do it with elegance and style. Here are some simple tips to add Italian flair to your gatherings:

Offer A Festive Welcome

An easy way to ‘wow’ guests when they arrive is to serve the Ecco-tini. Offer Ecco Domani’s Pinot Grigio in a sleek martini glass with a skewer of chilled red or white grapes as garnish. The Pinot Grigio paired with grapes is both eye-catching and delicious. Festive and elegant, the Ecco-tini can be a hit at any celebration.

Get Out Of The Kitchen

Instead of wasting time in the kitchen while guests are mingling, serve a delicious Italian antipasti buffet with an assortment of meats, cheeses, olives, and crudités that can all be prepared in advance. Have olive oil in a decanter or cruet so guests can “drizzle” to their taste. Fill a large ceramic bowl with traditional Italian treats such as torrone (dense nougat candies with almonds) and fragrant oranges for a delicious and decorative touch. For dessert, slice up a panettone (from pane—bread)—a golden, buttery loaf studded with raisins—it’s meant for sharing. Another Italian delicacy, struffoli or honey pastry wrapped in nuts, will delight those guests with a sweet tooth.

Don’t Forget The Wine

A big part of any Italian gathering is the wine. To make sure



Set a festive table with platters of treats, a tasty wine and fresh flowers.

you have the right amount for your celebration, follow these simple guidelines: plan for two to three glasses per person, and assume each bottle of wine holds approximately five glasses of wine. Ecco Domani red wines can be a great choice to add to the Italian theme. The Chianti has a beautiful ruby-red color, aromas of cherries and fresh red fruit mingled with spices and peppery notes. It pairs well with all types of pasta, hors d’oeuvres, and red or white meats. Ecco Domani Merlot has a deep red color, aromas of ripened fruit, with spice and cherry flavors; it’s a wonderful accompaniment to all meals.

For more information on entertaining, log on to www.eccodomani.com.