

VIGNAIOLI  
C O N T R À  
S A R D A

## Meet the makers: Interview with the Artisan Chef

Exploring Culinary Craftsmanship with Erica, our Chef at Pulierin Enotavola

### *What inspired your culinary journey and led you to become the head chef at Pulierin Enotavola?*

I have always been passionate about food and its ability to bring people together. Growing up in a family where meals were a cherished time of the day, I quickly fell in love with cooking. I always knew what kind of studies I wanted to pursue, and after five years at culinary school, I immediately entered the restaurant industry, working alongside a local chef whom I have always admired. When the opportunity to lead the kitchen at Pulierin Enotavola came up, a place I was already familiar with, I didn't hesitate to put myself forward and dive into this new experience. Here, I can fully express my culinary vision, working with high-quality, self-produced ingredients.

### *How would you describe your culinary philosophy?*

My culinary philosophy is based on simplicity, seasonality, and authenticity. I believe that the best dishes come from using the freshest ingredients available, prepared in a way that enhances their natural flavors. My goal is to create food that is deeply connected to its place of origin, celebrating traditions while adding my own lively creative ideas.



### *What are your favorite ingredients to work with, and why do they hold a special place in your kitchen?*

My favorite ingredients to work with are definitely the cuts of the "fifth quarter." These ingredients, often underrated or discarded, represent a unique opportunity for me to help people rediscover and appreciate the authentic and intense flavors they can offer. By using parts like the liver, heart, tripe, and diaphragm, I can challenge my customers' expectations and show them how these cuts can be transformed into refined and delicious dishes.

### ***Can you share a signature dish from your menu and what makes it unique?***

A signature dish on my menu is the revisited Tagliolino alla Carbonara, prepared with our goose eggs instead of the traditional chicken eggs and crispy torello "fiocco" instead of the classic guanciale. This revamped version of carbonara is unique because it combines the richness and creaminess of goose eggs with the delicacy and crunchiness of crispy torello.

### ***How do you approach pairing food with the wines from Contrà Soarda?***

My approach to pairing food with the wines from Contrà Soarda is very integrated and creative. I often use the wine itself in both sweet and savory preparations to enhance the flavors and create a perfect harmony between the dish and the glass. For example, our tagliata marinated in Carmenere, the wine tartare prepared at the table in front of the guests, the cooked must jam that accompanies cheeses and appetizers, and the Torcolato cream made with our passito Sarson wine, all illustrate this approach. In this way, the wines of Contrà Soarda are not only paired with dishes but become essential ingredients in creating a complete and unforgettable culinary experience.

## **What wine would you pair?**

Test your knowledge. Are you up for the challenge?

**START**

## **Approaching harvest**

The vineyard is on the brink of its most exciting and crucial time of the year: the harvest. Nestled in the hills of the Veneto region, Contrà Soarda is a winery where tradition meets innovation, and the harvest season embodies this spirit like no other. The approaching harvest is more than just the picking of grapes; it's the culmination of a year's worth of dedication, hard work, and the

vineyard's intimate dance with nature. Throughout the growing season, the vines have been meticulously tended to, ensuring that each grape reaches its peak potential. The winemaking team has closely monitored weather patterns, soil conditions, and the development of the fruit, all with an eye towards this pivotal moment.

At Contrà Soarda, timing is everything. The decision of when to harvest is guided by a blend of science, tradition, and intuition. The grapes must be picked at the exact right moment—when their sugar levels, acidity, and tannins have harmonized to create the ideal balance. This delicate decision is made by tasting the grapes directly from the vine, feeling their textures, and understanding the subtle signs they show.

As the harvest approaches, the vineyard buzzes with activity. The team prepares the necessary equipment, ensuring every tool is ready to handle the precious fruit with care. Baskets are lined up, and the paths between the vines are cleared. Every member of the team, from the seasoned pickers to the newest hands, understands the importance of this moment. They know that each grape carries within it the potential to create a wine that tells the story of the land, the season, and the people who nurtured it.

Stay tuned for the latest harvest news and follow us on our socials!



#### TIMETABLE FROM SEPTEMBER

ENOTAVOLA		APERITIVO		CANTINA	
Lunedì	12.00-14.00/19.00-22.00	Lunedì	12.00-14.00/17.30-23.00	Lunedì	9.30 - 17.30
Martedì	12.00-14.00/19.00-22.00	Martedì	12.00-14.00/17.30-23.00	Martedì	9.30 - 17.30
Mercoledì	Chiuso	Mercoledì	Chiuso	Mercoledì	9.30 - 17.30
Giovedì	12.00-14.00/19.00-22.00	Giovedì	12.00-14.00/17.30-23.00	Giovedì	9.30 - 17.30
Venerdì	12.00-14.00/19.00-22.00	Venerdì	12.00-14.00/17.30-23.00	Venerdì	9.30 - 17.30
Sabato	19.00 - 22.00	Sabato	17.30 - 23.00	Sabato	Chiuso
Domenica	12.00 - 14.30	Domenica	11.30 - 20.00	Domenica	Chiuso

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