

## **Finestra Presents an Exclusive Wine Dinner with Querciabella, Showcasing Tuscany's Most Iconic Wines**



**Parañaque City, Metropolitan Manila Area Apr 29, 2026 ([IssueWire.com](https://www.IssueWire.com))** - Finestra at Solaire Resort Entertainment City invites guests for an extraordinary evening of Italian gastronomy and world-class wines, as it presents an exclusive wine dinner in collaboration with Querciabella, a highly respected, premium winery from Tuscany, Italy, renowned for its commitment to quality, sustainability, and elegant wines. The event will take place on May 28, Thursday at 6PM.

Finestra is widely celebrated not only for its exceptional wine dinners, but also as one of the city's most sought-after venues for romantic date nights and refined company-hosted gatherings. With an impressive collection of over 650 wine labels, it stands as a destination for both connoisseurs and casual enthusiasts seeking a thoughtfully curated dining experience.

Derived from the Italian for "beautiful oak," Querciabella is one of Italy's most forward-thinking producers, known for its elegant Chianti Classico and Super Tuscan wines crafted primarily from Sangiovese. A pioneer in organic and biodynamic farming, the estate embraces a nature-first philosophy and produces vegan-certified wines, an approach that remains rare in the world of luxury winemaking.

At the helm of Finestra's culinary vision is Chef Andrea Spagoni, whose Michelin-starred career has taken him from the heart of Italy to the vibrant dining scenes of London, New York, and Hong Kong. Bringing a personal, intuitive, and inspired approach to modern Italian cuisine, Chef Spagoni is the creative force behind each thoughtfully composed dish, designed to harmonize seamlessly with the evening's wine selections.

Chef Andrea Spagoni prepares each course to elevate the character of the wines. It begins with a delicate stuzzichino of Hokkaido scallop carpaccio, its natural sweetness and silky texture brightened by a crisp asparagus salad and enriched with a velvety egg yolk emulsion. This opening is paired with Mongrana Bianco 2023, whose freshness and lively acidity mirror the dish's lightness while enhancing its subtle marine notes. The antipasto follows with a luxurious lobster risotto, gently enriched with almond milk and finished with bottarga, lending a savory depth and umami richness. This dish finds a seamless partner in Batàr 2021, whose layered density, creamy texture, and refined oak integration echo the risotto's richness while providing balance and lift. Crafted from Chardonnay and Pinot Bianco, Batàr is often considered the region's benchmark white and is regarded by many as the only "white Super Tuscan".

The primo is handmade pecorino cheese tortelli served with chickpeas and rosemary, offering a comforting interplay of creaminess, earthiness, and aromatic warmth. Paired with Chianti Classico Riserva 2020, the wine's structure, vibrant acidity, and refined tannins cut through the richness of the cheese while complementing the dish's rustic Tuscan character.

The secondi is roasted toothfish, accompanied by a mushroom ragout and finished with a decadent duck liver sauce, matched beautifully by Turpino 2019, whose bold yet polished profile enhances the dish's savory complexity. This is followed by butter-roasted US beef tenderloin, served with braised onion and black truffle, a dish of profound richness and elegance. It is paired with Camartina Super Tuscan 2019, whose structure, depth, and layered dark fruit notes that elevate the dish.

Dessert is a dark chocolate bar accented by coffee and sambuca, offering a bittersweet and aromatic finish. This is paired with Palafreno Super Tuscan 2021, a plush and expressive Merlot-based wine whose velvety texture and opulent fruit profile provide a compelling and indulgent finale.

The wine selection is expertly curated by Daniel Blais, Director of Beverage for both Solaire properties. Set within the elegant surroundings of Finestra, this one-night-only event offers an intimate and immersive dining experience, celebrating the harmony between modern Italian cuisine and Querciabella's terroir-driven wines.

For inquires and reservations, please call 8888-8888 or email [restaurantevents@solaireresort.com](mailto:restaurantevents@solaireresort.com). Visit <https://sec.solaireresort.com/offers/dining/finestra-querciabella> for more information.



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