

## Solaire Resort Entertainment City Presents an Exclusive Castello Banfi Wine Dinner

A One-Night Celebration of Tuscan Terroir, Italian Gastronomy, and the Art of Winemaking



**Manila, Luzon Aug 25, 2026 ([Issuewire.com](https://www.issuewire.com))** - This September, Finestra at Solaire Resort Entertainment City invites guests to an evening of Tuscan elegance, featuring an intimate wine tasting and fine dining experience celebrating Castello Banfi—one of Italy’s most distinguished and celebrated wine producers. Set against sweeping sunset views of Manila Bay and the luxurious and inviting atmosphere of Finestra, the evening begins with a cocktail reception, followed by a delectable six-course dinner. Each course has been thoughtfully composed to reveal the character, complexity, and distinctive profile of Banfi’s world renowned wines, creating a harmonious dialogue between Finestra’s contemporary Italian fare and the richness of Tuscan terroir.

Nestled in the heart of Tuscany, amid the picturesque landscapes shaped by the Orcia and Ombrone rivers, Banfi spans an extraordinary 2,830-hectare estate. Founded with a vision to elevate Italian winemaking, the estate has become synonymous with exceptional quality, pioneering research, and a deep respect for the land. At the heart of its portfolio is Castello Banfi, the winery’s distinguished brand renowned particularly for its Brunello di Montalcino, alongside an impressive collection of Tuscan and Italian varietals. Its wines embody a philosophy where centuries-old winemaking traditions meet modern-day innovation, resulting in expressions that capture the distinctive character of their origins.

The set menu is helmed by Finestra's chef, Andrea Spagoni, whose contemporary Italian cuisine is grounded in authenticity, seasonality, and refined simplicity. The six-course menu celebrates premium ingredients through precise, sophisticated preparations designed to complement the depth and individuality of each Banfi expression. Curating the evening's wine journey is Daniel Blais, Director of Beverage, whose expertise brings together the nuances of each vintage and varietal with the culinary compositions. From the bright freshness of Pinot Grigio to the structured elegance of Brunello di Montalcino and the depth of Super Tuscan expressions, the pairings have been designed as an exploration of Tuscany through both plate and glass. Finestra brings the essence of Tuscany to the heart of Manila, blending the heritage of the region's finest wines with authentic, award-winning gastronomy.

Guests will begin with a selection of exquisite canapés paired with Pinot Grigio "Le Rime" and Centine Rosso, before embarking on a six-course progression featuring wines from Montalcino, Bolgheri, and beyond.

The journey opens with smoked Hokkaido scallop, mushroom foam, and black truffle, paired with Banfi's Rosso di Montalcino 2022, followed by an elegant *antipasto* of candied egg yolk, guinea fowl, chicken liver, and saffron sauce, accompanied by the Cum Laude "en Magnum" 2022 from Bolgheri.

For the pasta course, handcrafted *Tortello Versiliese* with roasted pork, sweetbread, and pecorino meets the bold character of Aska "Super Tuscan" 2023. The seafood course pairs herb-roasted Chilean sea bass, Swiss chard, and salmon roe with the distinguished Brunello di Montalcino 2019.

The progression culminates in a timeless main course of pan-fried US beef tenderloin, sweet potato, and red wine glaze, matched with the powerful Summus "Super Tuscan" 2018, before concluding on a bright, delicate note with raspberry tarte, yoghurt, and lime zest.

More than a wine dinner, the evening offers an intimate discovery of the many expressions of Castello Banfi, where terroir, craftsmanship, culinary artistry, and luxury hospitality converge at Finestra's table.

Join us on September 12 for an unforgettable evening of Banfi wines, fine cuisine, and conviviality among fellow epicureans and wine enthusiasts at Solaire Resort Entertainment City. For inquiries and reservations, call +632 8888 8888 or visit <http://sec.solaireresort.com/offers/dining/finestra-castello-banfi-wine-dinner>. Solaire Rewards members enjoy up to 20% off dining, while new members who sign up for Solaire Rewards may receive 30% off their first dining bill.

### **About Solaire Resort Entertainment City**

*Solaire Resort Entertainment City is the Philippines' first integrated luxury resort, located at the heart of Manila's Entertainment City. Home to the Bay and Sky Towers, the resort offers 800 elegantly appointed rooms, suites, and villas, alongside world-class gaming, premium culinary offerings, luxury shopping, and live entertainment at the 1,740-seat Lyric Theatre. Guests can also enjoy a range of leisure and wellness experiences, including the Solaire Sports Club with paddle, pickleball, and golf facilities, the Sky Shooting Range, and versatile event spaces, from the grand ballroom and meeting rooms to The Space, a 1,400-square-meter venue for bespoke events. Bringing together luxury hospitality, award-winning dining, entertainment, gaming, wellness, and events, Solaire Resort Entertainment City is the Philippines' premier integrated resort destination. For more information, visit <https://sec.solaireresort.com/>.*

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For media inquiries or further information, please contact:

Melissa Lopez

Manager, Public Relations and Communications

Solaire Resort Entertainment City

Telephone Number: + 63 2 8883 8343

Mobile Number: +63 998 967 9540

E-mail: [melissalopez@solaireresort.com](mailto:melissalopez@solaireresort.com)



## Media Contact

Solaire Resort Entertainment City

\*\*\*\*\*@solaireresort.com

[melissalopez@solaireresort.com](mailto:melissalopez@solaireresort.com)

<https://sec.solaireresort.com/>

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