



DIAMOND
SKY BAR

WINE OF THE MONTH

Autumn is the time for many special wine events as well as grape harvest. During this season, in Abruzzo, wine tasting, talking about wine and discussions are most active. Autumn also is the season for a vast diversity of fruits and culinary masterpieces. It's time for tasting some best wines and pairing them with our awesome culinary.

Trebi

Style of Wine: Medium to Full-bodied

Type of Wine: Dry, fresh, rich, round

Grape: 100% Trebbiano

DOC: 100% Trebbiano d'Abruzzo, Italia

ABV: 12,5%

Service temperature: 10°

Tasting notes: Grapefruit, White peach, Ripe apples, Lemon

Menu suggestions: Perfect as an aperitif and well suited for shellfish (Grilled scallops, Salad with scallops, Sweet - Sour - Spicy Shrimp...)

Price: 750.000++ per bottle

Purchase 1 bottle, get 1 plate of fresh spring roll free

160.000++ per glass

Buy 2 get the 3rd glass free all day



ModA'

Style of Wine: Medium Body

Type of Wine: Fruity, lively, spicy

Grape: 100% Montepulciano

DOC: Montepulciano d'Abruzzo, Italia

ABV: 13%

Service temperature: 18°

Tasting notes: Red Cherry, Blackberry, Smoky tobacco, Chocolate

Menu suggestions: A vibrant red wine that matches superbly with Bun Cha, Chicken & Cashew Nuts, Chicken & Chili - Lemongrass, Cheese & Cold Cuts Plate

Price: 750.000++ per bottle

Purchase 1 bottle, get a plate of Hanoi spring roll free

160.000++ per glass

Buy 2 get 3rd glass free all day

Prices are in VND and Subject to 10% of VAT & 5% of Service Charge

