

THE TRAVEL DAILY

- [Home](#)
- [News](#)
- [Travel tips](#)
- [Where to stay](#)
- [Staycations](#)
- [Experiences](#)
- [Destinations](#)
- [Foodie travel](#)



Travel news: Film Inspired Cocktails, Puglian Wine & A New Sommelier at Paragon 700 Boutique Hotel & Spa





Author: [teamgrifco](#) Posted: Thursday, August 12, 2021 - 15:45

Travel & holiday news:

It's all things drinks at [Paragon 700 Boutique Hotel & Spa](#) this summer as the luxury hotel in the heart of Ostuni introduces new sommelier and Maître d' Giordano Sabato at [Restaurant and Bar 700](#) and announces a fantastic new cocktail menu inspired by iconic films.

New Sommelier & Maître d' Giordano Sabato and Puglian Wine Offering

Giordano Sabato's international experience takes him from around Italy, to the UK and back to Puglia as Paragon 700 Boutique Hotel & Spa's Sommelier and Maître d'. After graduating at the catering school of Brindisi, he worked as Chef de Rang at the Messapia Hotel and Resort in




 Share this

Tags
[travel](#) / [tourism](#) / [wine tasting](#) / [holidays](#) / [cocktails](#) / [Puglian Wine](#) / [foodie travel](#)

It's your Daily Post content for free!

[How to contribute to The The Travel Daily](#)

Travel Daily Online (UMV 4,000; Points 13) 13th August 2021

(IMAGE 1 OF 3)

Brindisi, he worked as Chef de Rang at the Messapia Hotel and Resort in Santa Maria di Leuca and at the Hotel Splendid in Madonna di Campiglio. Giordano then took himself to England where he managed La Prensa Wine Bar and later the La Parrilla Restaurant. After taking up the role of Maître at the Hotel Palazzo del Corso in Gallipoli and at the same time attending AIS sommelier courses Giordano then joined Paragon 700 Boutique Hotel & Spa as Sommelier and Maître d'.

Puglia and wine have been a winning combination for some time, with Puglia among the most productive regions of Italy. Giordano is excited to offer guests a carefully curated selection of wine from Puglia and the northern regions of Italy with Puglian wine being especially close to hotel's heart. Giordano says: *"Wine is one of the Apulian territory treasures and it is our duty to make it known to the world."*

Guests can enjoy wine tasting experiences with Giordano to discover the entire Apulian area from the far north to Salento crossing the central region, guiding guests on a journey through the senses. The sommelier will help guests explore the hotel's wine cellar, which is set in an ancient cave, which in times gone by was used to store olive oil and today features fine wines, both local and renowned, as well as olive oil produced in the owner's organic farm. Guests will have the opportunity to enjoy four different wine tasting masterclasses:

Puglia dresses in white: Taste the sapidity, freshness and the acidity of Falanghina and Verdeca as well as the aromatic profile of Bombino Bianco and Malvasia. €50,00

La vi(gn)e en rose: this wine tasting will guide visitors through Apulian rosè- from the acidic and dried flavours through the Negramaro notes of bitterness to the fruitier notes of Bombino and Primitivo. €50,00

Apulian red wines: taking guests on a journey through history, as red wines have always been a Puglian speciality. Visitors will taste four of the red grapes that most represent the region. €60,00

Discovering Puglia: a wine tasting aimed at discovering the entire Apulian territory from the far north to Salento crossing the central region. €75,00

Film-inspired Cocktails

Travel Daily Online (UMV 4,000; Points 13) 13th August 2021

(IMAGE 2 OF 3)

GRIFCO
AN MMGYGLOBAL COMPANY

Film inspired Cocktails

Paragon 700 Boutique Hotel & Spa's Head Bartender Leonardo Giorgini together with Mixologist Freja Boffolo have created film-inspired and innovative cocktails to have guests drinking with the stars this summer.

An invigorating drink for a summer's day, **The Breakfast at Tiffany's** cocktail uses Vodka infused with butterfly pea, violet liquor, lemon juice, an egg white and is finished with a freeze-dried raspberry.

The Big Lebowski is a rich and satisfying after-dinner *drink with a base of tequila, mezcal, coffee liquor, coconut milk and a pineapple foam top, decorated with edible flowers and a sprinkle of chai mix.*

For a sweet treat, the **La Dolce Vita** cocktail uses London dry gin, dry vermouth, bergamot rosolio, topped with Campari and Ciociaro bitter.

A variation of the Singapore Sling, the **Fear and Loathing in Las Vegas** cocktail is made with Gin, a rosolio mix of bergamot, pimento and triple sec, fresh pineapple juice, angostura and electric bitters, topped up with ginger beer and a decoration of pineapple leaves and edible flowers.

Bar 700 offers local wines and spirits, together with delicious cocktails like these created to provide instant pleasure. For a spot in the sun, during the summer season, experience an aperitif served at the Pool Bar, the only swimming pool in the historical centre of Ostuni.

Category: [Experiences](#)

    Share this

Stay in touch

Become a part of The Travel Daily social network & join us on [LinkedIn](#), [Facebook](#), [Instagram](#), and [Twitter](#) or contact us directly at team@thetraveldaily.co.uk.



It's your daily

Submit your own content. [Here is how to contribute.](#)

About The Travel Daily

A unique website dedicated to all travelers, ramblers and explorers. You can also upload content for free.

Travel Daily Online (UMV 4,000; Points 13) 13th August 2021

(IMAGE 3 OF 3)