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TRATTORIA IL MULINO EARNS 2016 WINE SPECTATOR AWARD OF EXCELLENCE, NAMES ROB GUIMARAES SOMMELIER

NASHVILLE (July 15, 2016) – Nashville’s Abruzzese-inspired Italian eatery, [Trattoria IL Mulino](#) has earned the 2016 Wine Spectator’s Award of Excellence and has named Rob Guimaraes beverage manager and sommelier.

[Wine Spectator](#), the world’s leading authority on wine, released the winners of the 2016 Restaurant Awards earlier this month, which recognize outstanding wine programs.

The [Award of Excellence](#), presented to 2,414 winners, honors restaurant’s wine lists, which typically offer at least 90 selections, feature a well-chosen assortment of quality producers, along with a thematic match to the menu in both price and style. Whether compact or extensive, focused or diverse, these lists deliver sufficient choice to satisfy discerning wine lovers, according to Wine Spectator.

“What better way to celebrate our wine program at Trattoria IL Mulino than earning the Award of Excellence and distinction from Wine Spectator magazine,” says [General Manager Rinaldo Mataj](#). “The timing is perfect to announce our new beverage manager and sommelier Rob Guimaraes. We are pleased to welcome Rob to our family and know that our customers will benefit from his understanding of the restaurant’s curated selection of more than 190 wines from around the world and how they complement our Abruzzese-inspired Italian dishes.”

Guimaraes is founder of WineNashville.com, a collaborative, community-based site aimed at exploring the mutual affinity for all things wine-related and for the sharing of knowledge and enjoyment of this vinous beverage.

Previously, Guimaraes served as sommelier and wine director at the Bound’ry in Nashville from 2012 to 2015. He is a Certified Sommelier from the Court of Master Sommeliers as well as a Certified Specialist of Wine from the Society of Wine Educators.

About Trattoria IL Mulino

[Trattoria IL Mulino](#) is a spinoff of New York City’s famous Il Mulino restaurant with cuisine modeled off the original restaurant menu created by New York’s Executive Chef Michele Mazza. Nashville’s Trattoria IL Mulino’s [Executive Chef Thomas Cook](#) draws upon his experience and adds local flair, resulting in an exceptional and delectable experience unique to the Music City. Trattoria IL Mulino is located in the [Hilton Nashville Downtown](#) at 121 4th Ave. S. Nashville, Tenn., 37203, with a separate entrance to the restaurant with complimentary valet at 144 5th Avenue S., Nashville, Tenn., 37203. The restaurant is open for lunch daily 11 a.m. to 2 p.m., and dinner Sunday through Wednesday, 5 to 10 p.m., and Thursday through and Saturday, 5 to 11 p.m. For more information, please visit www.trattoriailmulinonashville.com or connect on [Facebook](#), [Twitter](#) and [Instagram](#).