



# LISTA DEL VINO

# PROSECCO

(125ml Glass / 75cl Bottle)



## EXPLORE ITALY

All our wines are presented by region from North to South

<b>Vaporetto Extra Seco</b>	£8,00 / £30,00
There is a rich and subtle aromatic harmony of aroma and taste with notes of pear, green apple and peach giving Martini Asti a light, deliciously fruity taste.	
<b>Belstar Prosecco</b>	£34,00
Soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.	
<b>Belstar Prosecco Rosé</b>	£36,00
Aromas of ripe strawberry and apple. Generous mousse and palate weight showing ripe fruit freshness and exceptional balance.	
<b>Martini Asti</b>	£32,00
There is a rich and subtle aromatic harmony of aroma and taste with notes of pear, green apple and peach giving Martini Asti a light, deliciously fruity taste.	
<b>Martini Asti Rosato</b>	£42,00
Salmon pink with a bouquet of good intensity and elegance that holds scents of flowers and fruits, like rose, wild strawberry and raspberry with a touch of black pepper.	
<b>Martini Prosecco</b>	£10,50 / £40,00
An aromatic, extra dry, sparkling wine made from the Glera grape. Hints of apple and peach in this fresh, crisp and fruity wine.	
<b>Valdobbiadene Brut Crede</b>	£55,00
A light, delicate sparkling wine, with aromas and flavours of honeysuckle, pears and apples. The bubbles are fine and persistent, offering a soft and luxurious mouthfeel.	
<b>Valdobbiadene Brut Jejo</b>	75cl £45,00 1.5L Magnum £88,00
A very soft, fruity and refreshing sparkling wine with pear and floral flavours and aromas.	
<b>Prosecco Valdobbiadene Superiore Cartize Biso</b>	£69,00
Elegant scents of wildflowers and a pleasantly fruity aroma as well as hints of apples, pears & peaches.	

# VINO BIANCO

(250ml Glass / 75cl Bottle)

<b>Cortese Tuffolo, Piemonte, 2012</b>	£24,00
Delicate, clean, fresh with easy drinking citrus fruits.	
<b>Verdicchio Castelli Jesi Classico, Castellani, Marche, 2012</b>	£27,00
Delicately scented with enticing citrus fruit and apples flavours sprinkle with a touch of almond.	
<b>Pinot Grigio Cantarutti, Veneto, 2012</b>	£8,50 / £27,00
An easy drinking Italian classic, what more can we say!	
<b>Trebbiano Febe, Abruzzo, 2013</b>	£7,00 / £20,00
Light and dry. An easy starter.	
<b>Pecorino Villa dei Fiori, Terre di Chieti, Abruzzo, 2012</b>	£9,00 / £27,00
Dry and medium-bodied with floral aromas of orange blossom finished off with fresh apples and pears.	
<b>Soave Classico Suavia, Veneto, 2013</b>	£31,00
Soave is one of the most well known Italian white wines. Light, refreshing and subtle with citrus fruit flavours.	
<b>Falanghina Terre di Vulcano, Benevento, Campania, 2013</b>	£32,00
Wonderfully aromatic with hints of honeysuckle, jasmine, and touches of pineapple, kiwifruit and pear. Harmoniously soft with a refreshing finish.	
<b>Tasari Inzolia, Terre Siciliane, Sicilia, 2013</b>	£22,00
Light-bodied and crisp, a delicate and approachable wine with soft citrus fruits.	
<b>Grillo Parlante, Fondo Antico, Sicilia, 2013</b>	£35,00
Light and refreshing, with a delicate bouquet of jasmine and floral aromas brought together with and subtle mineral finished.	

# SPECIALE

(250ml Glass / 75cl Bottle)

<b>Gewurztraminer Alto Adige, Alois Lageder, Trentino Alto Adige, 2013</b>	£45,00 / £39,00
A dry and refreshing style with classic flavours of rose petal and citrus.	

## VINO ROSATO

(250ml Glass / 75cl Bottle)

- Pinot Grigio Blush, Le Ballerine, Veneto, 2013** £8,00 / £22.00  
Dry and refreshing with mandarin, lemon and summer berry notes.
- Ceppaiano Rosato, Tenuta di Ceppaiano, Toscana, 2012** £26.00  
A clean, fresh easy-drinking rose with soft aromas and flavours of peach, plum and apricot.
- Lambrusco, Cavicchioli Rosato Dolce 1928, Emilia Romagna, 2013** £24,00  
A sweet sparkling rose with enticing flavours of ripe jammy red fruits and citrus A lively and refreshing wine which you must try.



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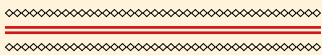


## VINO ROSSO

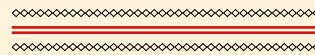


(250ml Glass / 75 cl Bottle)

- Barbera d'Asti, Govone, Piemonte, 2012** £8,75 / £24,00  
Packed with red and black fruit, spicy and rich smooth tannins.
- Dolcetto d'Alba, Paolo Conterno, Piemonte, 2012** £39,00  
Smooth and Intense, full of ripe red fruits finished off with subtle notes of almonds on the palate.
- Barolo, Angelo Veglio, Piemonte, 2009** £50,00  
Rich and elegant with complex earthy flavours complemented with notes of violets and ripe red fruits.
- Ripensato Corvina Veronese, Veneto, 2011** £9,00 / £26,00  
Deep and rich, a wine filled with black cherry aromas intertwined with notes of espresso, allspice and cassia.
- Valpolicella Ripasso, Villa Belvadere, Veneto, 2011** £38,00  
Full-bodied and rich with distinctive cherry jam vanilla and balsamic vinegar notes. A fantastic food wine.
- Sangiovese le Chiantigiane, Toscana, 2013** £7,00 / £20,00  
A classic Italian red. Easy drinking with notes of sour red cherry.
- Chianti Classico, Fattoria Tregole, Toscana, 2011** £38,00  
Smooth and Full-bodied, with lots of ripe red and black fruits finished off with silky round tannins.
- Rosso di Montalcino, Castello Banfi, Toscana, 2012** £46,00  
Intense and powerful. Dark berry fruits, liquorice, spices and subtle vanilla notes all fill the nose. A full-bodied wine yet still soft and velvety.
- Montepulciano d'Abruzzo, Febe, Abruzzo, 2012** £28,00  
Clean and refreshing, bursting with red berry flavours. Perfect for tomato based pasta dishes.
- Negroamaro Statua, Salento, Puglia, 2012** £23,00  
A smooth easy drinking red, packed with spicy cherries and juicy red fruit flavours.
- Aglianico del Vulture, Terre di Vulcano, Basilicata, 2011** £32,00  
Big and bold with perfumed black cherry, blackberry and olives on the nose and an interesting hint of mint on the finish. The Barolo of the south.
- Morellino di Scansano, La Mozza 'I Perazzi', Toscana, 2012** £36,00  
Juicy dark fruit mingled with spices and licorice on the palate. Its wonderfully soft texture makes it a natural food matching wine.
- Dolcetto d'Alba, Paolo Conterno, Piemonte, 2012** £39,00  
Smooth and Intense, full of ripe red fruits finished off with subtle notes of almonds on the palate.



## SPECIALE



(250ml Glass / 75cl Bottle)

- Pinot Nero Syrah, jvbilvm, Sicilia, 2011** ~~£29,00~~ £25,00  
Complex but smooth with subtle charming cinnamon and cherry notes. Rounded off with a delightfully light tannic finish.

# VINTAGE RISERVA

## LEGENDA

### I.G.T

(Indicazione Geografica Tipica)

Created to recognize the unusually high quality of the class of wines. Wines are labelled with the locality of their creation, but do not meet the requirements of the stricter DOC or DOCC designations.

### D.O.C

(Denominazione di Origine Controllata)

DOC wines are produced in specific well-defined regions, according to specific rules designed to preserve the traditional wine-making practices of the individual regions.

### D.O.C.G

(Denominazione di Origine Controllata e Garantita)

Similar to the DOC but more stringent. DOCC wines must pass an evaluation of a tasting committee before they can be bottled. The establishment of DOCC wines has again resulted in an overall improvement in the quality of Italian wines

## AWARD WINNING BIANCO

### Greco Di Tufo D.O.C.G, Pietracupa, Campania, 2011 £39,00

Infinite length and intensity of both nose and palate. Intense fruity hints of citrus fruits in particular, with a nice mineral note on the final, fresh and intense, long and balanced, confirming the fruity scents.

● [Espresso Guide 2014: Best Greco di Tufo](#)

### Chardonnay I.G.T, Planeta, Sicilia, 2010 £40,00

The 2010 vintage had a golden yellow colour with green hues. Aromas of apricot, vanilla, blossom honey, candied almonds, toasted hazelnut, banana, passion fruit and golden apple. Oak seemed to be more well-balanced here and furthermore the nose had even more to offer than the 2008 vintage which already showed a high diversity.

● [Decanter World Wine Awards 2013: Bronze](#) ● [Chardonnay du Monde 2012: Gold](#)

### Chardonnay I.G.T, Planeta, Sicilia, 2008 1.5L Magnum £88,00

## BIANCO RISERVA

### Rossj Bass D.O.C, Gaja, Piemonte, 2011 £70,00

This is a magnificently aromatic and deliciously pure flavoured wine. The grapes come from three regions; the Rossj & Bass vineyards in Barbaresco and a small vineyard in Serralunga. Very elegant with a bouquet of citrus fruits and white flowers and a hint of honey.

[Cellar Tracker Rating : 90/100](#)

### Chardonnay I.G.T, Jermann, Friuli Venezia Giulia, 2010 £69,00

While many Chardonnay wines have high aromatic complexity, this is usually due to winemaking techniques (particularly the use of oak) rather than the variety's intrinsic qualities. The bouquet is intense, ample and elegant with a hint of honey and wild flowers. Dry and smooth on the palate with good balance and an exceptionally long finish.

[Wine Spectator Rating : 92/100](#)

### Greco Di Tufo D.O.C.G, I Favati, Campania, 2010 £39,00

Pale-medium gold reflections with a rich and powerfully aromatic nose of apricot, apple, peach and citrus fruits. On the palate it is full bodied, soft and well balanced with excellent acidity. It improves with age.

[Wine-Searcher Rating : 89/100](#)

### San Gimignano Vernaccia D.O.C.G, Panizzi, 2012 £35,00

Light straw yellow colour with a greenish glow. Brilliant. Complex, rich, delicate bouquet, initially reminiscent of broom and lime, then suggesting a sensation of mixed fruity flavours including green apple, pear and pineapple. Taste reveals a well balanced, dry and fragrant wine that stresses its fruity flavour. Pleasantly persisting, slightly bitter after taste.

## ROSSO RISERVA

**Morellino Di Scansano Riserva D.O.C.G,**  
Val Delle Rose, Toscana, 2007 £47,00

Ninety percent Sangiovese with a splash of several other red varieties. It is aged for 12 months in 'barriques' and 10 months in the bottle prior to release. It has ripe fruit and spice aromas typical of Sangiovese from the Maremma area.

Cellar Tracker Rating : 87/100

**Vino Nobile Montepulciano D.O.C.G,**  
Avignonesi, Toscana, 2008 £48,00

The 2008 vintage is a medium ruby red, showing plump red and black cherries, supported by an expressive earthy character and appealing hints of violets. This complex wine has an elegantly structured palate with fine grained tannins.

Cellar Tracker Rating : 89/100

**Serpico D.O.C.G, Feudi S.gregorio, Campania, 2007** 75cl £69,00  
1.5L Magnum £152,00

Aromas of crushed violets, cherry and liquorice give way to burnt cedar and mineral. Medium bodied with soft but impressive tannins, the wine has great density and structure. The palate offers dark fruit, wet stone, and cocoa that moves deeply into mineral until it veers toward fresh sage and dried fruit.

Cellar Tracker Rating : 97/100

**Taurasi D.O.C.G, I Favati, Campania, 2005** £58,00

Full-bodied red wines that show musky berry flavors with firm tannins and good aging potential. Even when grown in hot climates, Aglianico is capable of reaching high levels of acidity, which makes it a particularly useful vine in the Mediterranean.

Robert Parker's Wine Rating : 87/100

**Noras Cannonau D.O.C, Cantine Santadi, Sardegna, 2009** £75,00

Mediterranean notes, complex, blueberry and ripe-blackberry aromas, spices tending sweet, tobacco and chocolate.

**Blauburgunder Pinot Nero D.O.C , Colterenzio, Sudtiroi Alto Adige, 2011** £41,00

Brilliant medium ruby red, fresh, fruity nose, reminiscent of red currants and black cherry. A stylish and elegant wine.

**Il Poggione Rosso di Montalcino D.O.C, Toscana, 2008** £68,00

Ruby red in colour, with an intense nose of ripe red berries, and the toasty scent of 12 months in barrel. Mellow and well rounded, with a smooth mouth-feel and satisfyingly chewy tannins.

**Cartagho Nero d'Avola I.G.T, Mandrarossa, Sicilia 2011** £43,00

Cartagho from powerhouse winery Mandrarossa (one of Italy's most important cooperatives) presents a very modern, opulent expression of Nero d'Avola, with dark fruit and bright Christmas spice. The finish offers a lively touch of bitter almond.

**Le Ballerine Valpolicella D.O.C, Cantina Castelnuovo del Garda, 2011** £37,00

Juicy red summer berries and violet aromas. The palate is full of bright red fruit flavours with a vibrant and refreshing red cherry acidity. Perfect as an aperitif with antipasti.

## PROSECCO RISERVA

**Metodo Classico Brut D.O.C, Ferrari, Trentino Alto Adige, 2011** 1.5L Magnum £96,00

Aged 24 months with the base wine predominantly from the 2009 vintage. This Blanc de Blancs is crisp and very dry. Offering aromas of ripe orchard fruit, fresh bread, and a hint of almonds. Creamy on the palate with a lively mousse, showing excellent structure & balance.

Wine-Searcher Rating : 87/100

**Metodo Classico Rose D.O.C, Ferrari, Trentino Alto Adige, 2005** £68,00

This pink salmon coloured Rosé displays fresh ripe red berry fruit aromas and flavours with hints of yeast, a rich creamy mouth feel, and a chalky, dry finish. Showing a tad more sweetness than the NV Brut, the Rosé is aged 25-30 months on the lees.

Wine-Searcher Rating : 89/100

**Ruggeri Valdobbiadene Prosecco Superiore D.O.C.G, Giustino Bisol, 2012** £60,00

Bright straw yellow in colour with persistent aromas of green apples, minerals and fresh baked bread.

Good concentration on the palate backed by vibrant acidity, persistent, effervescent bubbles and a clean, balanced, crisp finish.