

VINI

I have selected some of my favourite Italian wines for you to enjoy - Alessandro

PROSECCO & CHAMPAGNE

	Flute	Bottle
PROSECCO EXTRA DRY	7.15	28.60
SPARKLING ROSE BRUT	7.15	28.60
CHAMPAGNE GH MUMM CORDON ROUGE NV	-	49.95
CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT NV	-	74.50
CHAMPAGNE LAURENT PERRIER CUVÉE ROSE NV (ve)	-	95.00
CHAMPAGNE DOM PERRIGNON BRUT (ve)	-	195.00

ITALIAN WHITE

	175ml	250ml	Bottle
TRENTINO PINOT GRIGIO, L'ARISTOCRATICO (v) Due to its popularity, many pinot grigios have been diluted. This is an original pinot grigio from Trentino, where it should come from. Long ripening season & low yield ensures a superb wine. This is the real deal.	5.20	7.30	21.60
VIPRA BIANCA UMBRIA, BIGI I wanted to bring this Umbrian white as it has a modern style with soft & gentle fruit reminiscent of white peach & citrus with almond notes. Just a nice, easy drink.	5.20	7.30	21.80
ORVIETO CLASSICO AMABILE, BIGI With customers asking for a medium dry, I chose this wine as it is gentle & soft on the palate with subtle peach & almond fruit & enough freshness to carry that enticing sweet edge.	5.20	7.30	21.80
LANGHE CHARDONNAY, DOMINI VILLA LANATA (v) The wine that was; it might not be as fashionable now but chardonnay is still one of the best grapes in the world & deserves to come back. A fresh fruity wine with a light finish.	5.45	7.60	22.85
GRAVE DEL FRIULI SAUVIGNON BLANC, BORGO TESIS, FANTINEL (v) Sauvignon has boomed in recent years. Radiant white with delicate aromas of green pepper & apple, this is a lean, racy sauvignon blanc demonstrating just how well the variety does in the cool-climate found in the vineyards just below the Eastern Alps.	5.70	7.95	23.90
VERNACCIA DI SAN GIMIGNANO, ABBAZIA MONTE OLIVETO My favourite every day white, which I can't recommend enough. It's unoaked, fruity & very crisp. You will not be disappointed.	6.40	8.50	25.50
PASSO SARDO, VERMENTINO DI SARDEGNA (ve) A lovely vermentino from Sardinia. Clear lemon yellow in colour with fruity & flowery aromas. A true taste of the island.			23.80
FRASCATI SUPERIORE VIGNETO SANTA TERESA, FONTANA CANDIDA One of the oldest Italian wines from the Roman region. A complex yet delicious citrus & apple fruit taste reflecting the history of this lovely wine.			23.85
VERDICCHIO DEI CASTELLI DI JESI CLASSICO, FILARETTO (v) A very traditional wine made only from Verdicchio grapes grown close to the famous town of Jesi. It has a soft fresh style with a hint of hazelnut to the finish. A real elegant wine.			24.00
GAVI DI GAVI, TOLEDANA, DOMINI VILLA LANATA (v) Piemonte's most celebrated wine. The Toledana estate has been growing Cortese grape & making this classic dry white for over 150 years, longer than any other winery. It's unoaked, fresh & mineral. One of Italy's favourite & a true classic.			32.80
CHARDONNAY 'GRAND CRU' TERRE SICILIANE, RAPITALÀ What makes this Sicilian chardonnay special is that it is grown 450 metres above sea level & is hand harvested. It has a beautiful rich flavour & a gentle oakiness from its ageing. This wine is truly a Grand Cru.			45.00

ITALIAN ROSÉ

	175ml	250ml	Bottle
ROSAMMURI ROSATO TERRE SICILIANE, RAPITALÀ	5.75	8.05	24.20
<p>I wanted to bring a somewhat more quality rosé than what is offered usually. This is a real elegant coral-pink rosé with a strawberry & raspberry fruit character, grown in vineyards 300 metres above sea level. It has a lovely freshness to it & I hope it doesn't disappoint.</p>			
TORRE MORA SCALUNERA ROSATO, ETNA	7.25	10.20	30.50
<p>A beautiful rosato from Sicily using Nerello Mascalese grapes, which have a perfume reminiscent of those of the noble wines of Barolo & Burgundy. A true gem & quality wine that exhibits a unique blend of mineral-like notes with dominant fruity flavours of ripe peach & passion fruit.</p>			

ITALIAN RED

	175ml	250ml	Bottle
MONTEPULCIANO D'ABRUZZO, PARINI	4.50	6.10	18.50
<p>A lovely rich red from the Adriatic coast, with spicy fruit & firm tannins. A great wine to accompany a pasta or meat dish.</p>			
ANTICA CINTA CHIANTI RISERVA, TENUTE PICCINI (ve)	5.00	7.00	21.00
<p>The wine of choice in any Tuscan's home. This Chianti Riserva is smooth, elegant & compliments most foods or simply just enjoyed by itself.</p>			
TOGALE MERLOT DEL LAZIO, FONTANA CANDIDA	5.10	7.10	21.20
<p>Probably the best known grape variety of them all. This merlot from central Italy has the slightest of oak ageing & is soft to the palate.</p>			
SYRAH LAZIO SIROE, FONTANA CANDIDA	5.80	8.10	24.20
<p>This grape variety is referred to as Syrah in the Old World & Shiraz in the New World. Grown in the southern hills overlooking the city, this Syrah dates back to Ancient Rome. It spends eight months in French oak & shows soft cherry fruit, liquorice & white pepper notes.</p>			
FEUDI SALENTINI 125 PRIMITIVO DEL SALENTO	6.15	8.60	25.75
<p>In the USA it is called zinfandel, in Italy we call it primitivo. This wine is aged in American barriques for twelve months & has an intense aroma with notes of ripe plum & white pepper spice.</p>			
PASSO SARDO CANNONAU SARDEGNA			23.80
<p>A true Sardinian gem that I wanted to introduce to the menu. This cannonau comes from the Nuraghi region where the grapes are grown, famous for the conical stone towers that dot the Sardinian landscape. The wine itself shows a heady mixture of ripe red & black fruits with a pinch of spice.</p>			
SANT' HELENA CABERNET SAUVIGNON DELLE VENEZIE, FANTINEL (ve)			31.95
<p>A great red from the house of Fantinel. A full bodied wine aged for eighteen months in Slavonian oak barrels. Vibrant ruby red, loads of character & a real special treat.</p>			
VINO NOBILE DI MONTEPULCIANO LODOLA NUOVA ESTATE, RUFFINO (v)			38.95
<p>The noblest wine of Tuscany, many would argue the best. This particular estate is near Valliano, my father's birthplace. In this region sangiovese grapes are called 'Prugnolo Gentile' due to their superior quality. If you enjoy red wines, this is a must. It's full bodied, rich & lingering on the palate.</p>			
BAROLO, ENRICO SERAFINO (ve)			52.50
<p>This wine needs no introduction. Everyone knows Barolo, for good reason. It is a fabulous intense garnet red wine, aged for three years in large oak barrels. The best wine from Piemonte, it is full bodied yet has smooth tannins with developed savoury fruit flavours.</p>			
CHIANTI CLASSICO RISERVA GRAN SELEZIONE, RISERVA DUCALE ORO, RUFFINO (ve)			54.75
<p>It is truly one of the best Chianti I have tasted from the great house of Ruffino. It really is the 'gold reserve' of Chianti. Once reserved for the Italian kings hence the only wine in all of Italy to have the word 'riserva' in its name twice.</p>			
AMARONE DELLA VALPOLICELLA CLASSICO, BOLLA			54.75
<p>The reason I chose this wine is because it is from the house of Bolla, the first winery to market Amarone back in 1953, although tradition goes back 1,500 years. Matured in oak barrels for three years & a further year in bottle, it is dark ruby red with an ample complexity & a real elegant finish that anybody who knows Amarone will appreciate.</p>			
BRUNELLO DI MONTALCINO, VILLA POGGIO SALVI (ve)			61.00
<p>This is the king of wines in my opinion. The beautiful hill town of Montalcino has its vineyards 480 metres above sea level, which allows it to produce this very elegant Brunello, from handpicked sangiovese grapes. Aged in oak barrels for thirty months, it has an intense fragrance of red fruits & well rounded tannins. Simply the best.</p>			