



Wine List

With around 100 wines to suit every budget, we just want to show that there is so much more to Italian wines than Pinot Grigio and Chianti.....

We also offer a take away service, so you can buy a bottle of your favourite wine on your visit or we can negotiate for you a case or more of any of the wines.

If you want a particular wine which is not on the list, let us know and we will do our best to get it for you.

And it does not have to be an Italian wine.

We are currently working with the best wine suppliers in UK so we are confident to oblige most of your requests. In the meantime, enjoy our selection.

COCKTAIL LIST

A'LIVELLA		£8.00
Grey goose vodka shaken with fresh basil leaves, freshly pressed lime juice and cloudy apple juice		
MARGARITA		£8.00
Possibly one of the most iconic and famous cocktail in the world. Its origin, though there are many Theories, is still a mystery and all we know for sure is that it was invented in Mexico in the 1930's		
MOJITO		£8.00
Mint leaves muddled with sugar, lime juice, rum and soda		
NEGRONI		£8.00
Invented in Florence in 1919 when the count Camillo Negroni demanded his favourite drink, "Americano" (campari & martini rosso) to be mixed with gin instead of soda		
LA DOLCE VITA		£8.00
Limoncello from Sorrento shaken with lychee juice, freshly squeezed lemon topped with prosecco		
QUEEN MARGHERITA		£9.00
Bombay sapphire gin mixed with crème de cassis, freshly pressed strawberries and prosecco		
KIR	White wine with crème de cassis	£7.90
ROSSINI	Prosecco with strawberry	£7.50
MIMOSA	Prosecco with orange juice	£7.50
APEROL SPRITZER	Prosecco, aperol and soda	£7.50
KIR ROYAL	Prosecco with crème de cassis	£6.90

NON ALCOHOLIC COCKTAILS

O'SOLE MIO		£6.00
Freshly squeezed orange juice is shaken with mango pulp and a hint of ginger		
BACK TO SORRENTO		£6.00
Lychee juice shaken with white peach juice and freshly squeezed lemon juice		
MILLE BACI		£6.00
Cranberry juice shaken with pomegranate puree and sweetened with agave syrup		

LE BIRRE 33cl

MENA BREA 	£4.50	 SAMUEL SMITH 	
MENABREA AMBER	£4.90	ORGANIC PALE ALE	£5.90

ANGELLO PORETTI 4 £4.50 GLUTEN FREE BLONDE
 £5.90 ANGELLO PORETTI 5 £4.80 ORGANIC LARGER
 £5.90

LE BEVANDE ANALCOLICHE

SPARKLING (Sanpellegrino) 50cl	£2.65	STILL (Acquapanna) 50cl	£2.65
COKE	33cl £2.99	DIET COKE	33cl £2.99
LEMONADE	20cl £2.00	COKE ZERO	33cl £2.99
CEDRATA	25cl £3.95	SPUMA NERA	25cl £3.95

ORGANIC DRINKS

LUSCOMBE JUICE:  APPLE JUICE, ORANGE JUICE 24 cl £3.75

LUSCOMBE ORGANIC SIDER 32cl £4.50

BIO- PLOSE JUICE:  20cl PEAR, APRICOT, CAROT-ORANGE, PINEAPPLE
 HEIDELBEERE BLUE BERRY, PEACH. 20cl
 £3.75

GALVANINA:  35cl SICILIAN -LEMON, SICILIAN- RED ORANGE £4.50
 SICILIAN -CLEMENTINE, SICILIAN -GRAPEFRUIT £4.50

BERLUCCHI (ITALIAN CHAMPAGNE)

BERLUCCHI	FRANCIACORTA	BRUT	£38.00
BERLUCCHI	FRANCIACORTA	MAX ROSE	£38.00

PROSECCO

PROSECCO	(SOLIGO 1957)	Glass	£6.50	£27.50
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CARPENE MALVOLI CONEGLIANO VALDOBBIADENE £33.00
CARTIZZE (SOLIGO 1957) VALDOBBIADENE £41.50

White Wine



Piemonte

Palas Moscato d'Asti(2014/15) 5%

£24.50

Michele Chiarlo (sweet)

Grape : 100% Moscato di Canelli

Fermentation of the must up to 5% of alcohol, then refrigeration and sterile bottling.

Gavi di Gavi(2015) La Scolca 11% £29.90

Grape : 100% Cortese.

Hand-harvest fruit is brought to the winery after 5-10 minutes where it is sprayed with dried ice.

Cryo-maceration, cold fermentation(13 to 14°C) and the use of natural yeasts preserves the Cortese's subtle fruit.



Toscana

Chardonnay Albizzia(2015) 12.5%

£26.00

Frescobaldi

Grape : 100% Chardonnay.

3 months in stainless steel tanks.

Pomino Bianco(2014) *Frescobaldi* *12.5%*
£35.00

Grape : Chardonnay and Pinot Blanc blend with small amount of other complementary varieties.

Maturation : 4 months in steel tanks, 3 months in oak barrels and 1 month in bottle.



Campania

Albente Falanghina (2014) D.O.C *12.5%*

£22.50

Feudi di san gregorio *Grape: 100% Falanghina.*

3 months maturation on the lees in stainless steel tanks. Perfect on pizza and any fish dishes

Janare *Sannio Greco D.O.P.* *13,5%*
£26.90

Grape : 100% GRECO

Strong straw-yellow colour, grates on general sea food nice as an appetizer but also very good on burrata

And mozzarella thanks to his fruity nuances increase progressively leaving a well-balanced, refreshing finish

Falanghina Diana (2015) D.O.P *Ocone* *13%*
£28.50

(COLTIVATED WITH ORGANIC METOD)

Grape: 100% Falanghina.

A brief maceration was followed by fermentation in stainless steel !Perfect on any pizza and sea food

Falanghina (2015)D.O.P *Svelato* *13%*
£29.50

Grape: 100% Falanghina.

6 to 8 months in stainless steel tanks
sea food!

perfect on any pizza and

Greco di Tufo (2015) D.O.C. Feudi di san gregorio 13%
£35.00

Grape : 100% Greco di Tufo.. 4 months in stainless steel tanks. grate on any shell fish with a dry finish

Fiano di Avellino (2014)D.O.C Feudi di san gregorio 13 %
£37.90

Grape: 100% Fiano Fermentation in stainless steel tanks at 16-18°C. Aged 4-5 months in steel dry finish and a bit liquorish makes the perfect wine to drink with lobster!!

Furore (2015) D.O.C Marisa Cuomo 13.5% £45.00

Grape: 60% Falanghina, 40% Biancolella

4 months in stainless steel tanks. This wine can be deinked on any white fish and shell fish is quite fruity with a nice dry finish ideal with any sea food and fisch!!

Furore Fiorduva (2013)D.O.C Marisa Cuomo 14%
£75.00

Grape: 30% Fenile, 30% Ginestra, 40% Ripoli

3 months in oak barrique **winner of 10 best wine in the world** perfect on any sea food and white meat is at present one of the best Italian white wine!!



Friuli

Friulano(2015) 12.5%

£26.00

Collavini

Grape : 100% Tocai Friulano
6 months in stainless steel tanks.

Sauvignon Blanc (2015) *Livon* 12.5%
£29.90

*Grape : 100% Sauvignon Blanc
5 months in stainless steel tanks.*



Sardinia

Vermentino(2015) 13.5% £26.00

Don Giovanni

Grape : 100% Vermentino.

Bâtonnage in stainless steel vats for 40 days and bottled under nitrogen pressure.

*Vermentino (2015) Is Argiolas 14.5%
£33.00*

*Grape : 100% Vermentino.
5-6 months in stainless steel tanks.*



Sicilia

*CATARRATTO (2015)  new vegan 13%
£22.50*

Colomba Bianca Vittese D.O.C

Grape : 100% Catarrato. 4 months in stainless steel tanks. Ideal on light risotto, sea food dishes And white meat dishes is very refreshing and fantastic on any pizza fruity wine with a note of white peaches!

*GRILLO (2015)  new vegan 13%
£23.50*

Colomba Bianca Vitisese D.O.C

Grape : 100% Grillo. 4 months in stainless steel tanks. Ideal on light risotto, sea food dishes And white meat dishes is very refreshing and fantastic on any pizza. Fruity wine with a note of green apples, pineapples ,citrus and pears



Trentino Alto Adige

Pinot Grigio(2015)

13%

£29.00

Tramin D.O.C

Grape : 100% Pinot Grigio.

The grapes were gently pressed off to steel tanks immediately after harvest. No malolactic fermentation.

The must was allowed to ferment at controlled

temperature (19°C)

Gewurstraminer(2015)

13.5%

£33.00

Tramin D.O.C

Grape : 100% Gewurstraminer.

The grapes were gently pressed off to steel tanks immediately after harvest. No malolactic fermentation.

The must was allowed to ferment at controlled temperature (21°C)

Red Wines



Campania

Aglianico Trigaio(2015) D.O.C. 13.5%

£22.50

Feudi di san gregorio

Grape : 100% Aglianico.4 months in stainless steel vats

Aglianico (2012) I.G.P Villa Matilde 13 % £29.90

Grape : 100% Aglianico..

Grapes are fermented at 26°C for 20 days and then the wine is aged 6 months in stainless steel tanks.

Plutone (2015) D.O.P. Ocone 13%

£32.00

Grape : 100% Piediroso. (Cultivated with organic method)

Fermentation and aging in stainless steel vats for several months..

Furore (2015) D.O.C. Marisa Cuomo 13.5%

£45.00

Grape : 50% Piediroso, 50% Aglianico

6 months in French oak barriques.

Taurasi (2006) D.O.C.G. Salvatore Mollettieri 15%

£59.00

Grape : 100% Aglianico.

Fermentation in temperature controlled stainless steel.

36 months in barriques and in large oak casks.

Calidonio (2010) D.O.P. Ocone 13 % £60.00

Grape : 85% Piediroso, 15% Aglianico

Alcoholic and malolactic fermentation in wooden vats after which the wine was transferred to stainless

Steel for aging for 90 days before release.

Serpico(2010) D.O.C. Feudi di San Gregorio 14%

£75.00

Grape : 100% Aglianico

Fermentation and maceration in stainless steel tanks for 3-4 weeks.

Minimum 18 months in French oak barrels and barrels of 50hl of medium toast.

SUPER TUSCAN

Nobile di montepulciano (2010) D.O.C.G Carpineto 13.5%

£45.00

Grape : 70% Sangiovese, 30% Canaiolo

Rosso di Montalcino (2013) D.O.C.G Pian delle Vigne 13.5%

£45.00

Grape : 100% Sangiovese

Lucente (2013) D.O.C.G Luce Della Vite 13% £59.00

Grape : 75% Merlot, 25% Sangiovese

Brunello di montalcino (2011) D.O.C.G Castel Giocondo 14.5%

£69.00

Grape : 100% Sangiovese Grosso

Giusto di Notri (2012) D.O.C.G Tua Rita 14.5%

£90.00

Grape : 60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet franc

Brunello di montalcino (2008) D.O.C.G Luce Frescobaldi 15%

£120.00

Grape : 100% Sangiovese Grosso

Guado al Tasso (2010) D.O.C. Antinori 14%

£120.00

Grape : 55% Cabernet Sauvignon, 30% Merlot, 15% Cabernet Franc

Tignanello (2012) I.G.T Antinori 14.5%

£125.00

Grape : 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc

Brunello di montalcino (2008) D.O.C.G Casanova di Neri 15%

£125.00

Grape : 100% Sangiovese

Brunello di montalcino (2009) D.O.C.G Casanova di Neri 15%

£125.00

Grape : 100% Sangiovese

Luce (2011) D.O.C.G Luce Della Vite 14.5%

£150.00

Grape : 55% Merlot, 45% Sangiovese

Brunello di montalcino (2010) D.O.C.G Casanova di NerI 15%
£200.00

Grape : 100% Sangiovese

100 points, maximum note on Robert Parker's wine advocate.

Ornellaia (2011) D.O.C. Bolgheri 14.5%
£225.00

Grape : 56% Cabernet Sauvignon, 27% Merlot, 10% Cabernet Franc, 7% Petit Verdo

Sassicaia (2011) D.O.C. Tenuta San Guido
13.5% £225.00

Grape:85% Cabernet Sauvignon, 15% Cabernet Franc



Piemonte

Barbera d'Asti (2014) D.O.C.G 14%
£31.50

Marco Bonfante

Grape : 100% Barbera.

*Traditionnal vinification with fermentation on skins for 10 days
10 months in oak barrels (50% in Slovenian oak, 50% in French*

oak)

Dolcetto d'Alba (2014)D.O.C.G Cordero di Montezemolo 14%
£39.99

Grape : 100% Dolcetto.

Refining in steel and, for modest part, also in wood. Assembly and bottling in spring.

Barbaresco (2012) Dezzani 14% £39.99

Grape : 100% Nebbiolo.

The wine is refined in traditional fifty hectoliters oak casks, for eighteen-twenty-four months.

Barolo Cannubi (2011) Michele Chiarlo 14%
£75.50

Grape : 100% Nebbiolo.

*Fermentation in 55 hl oak barrels with 15 days of grape skin contact.
Matured in 700L oak barrels for 2 years and refinement in bottle for at least 15 months.*

Barolo Cagno (2006 and 2007) Bricco Pernice 14.5%
£120.00

Grape : 100% Lampia.

Vinification in stainless steel, temperature-controlled, automatic pump-over, post-fermentation maceration for 30 days with submerged cap.

Ageing 24 months in large Slavonian oak barrels of 25-30 hl and 18 months in bottle.

Barolo Cagno (2005) D.O.C.G. Vignaelena 14%
£150.00

Grape : 100% Nebbiolo

Vinification in stainless steel, temperature-controlled, automatic pump-over, post-fermentation maceration for 30 days. Ageing 36 months in large Slavonian oak barrels of 40 hl and 24 months in bottle.

Barbaresco (2008) Bruno Giacosa 14%
£180.00

Grape : 100% Nebbiolo

Elegant and complex with sweet plum and cassis aromas, intermingled with prunes, dried fruits and herbs.



Puglia

Negroamaro (2015) D.O.C. 13.5% £22.50

Leone de Castris

Grape : 80% Negroamaro, 20% Malvasia Nera di Lecce.

*After soft pressure, the grape is fermented at 20-22 °C degrees
Matured in oak barrels of 30 hl for 4 months.*

Malvasia Falo (2014) I.G.P. San Marzano 13.5%
£32.00

*Grape : 100% Malvasia nera.
6 months in French oak barriques.*

Primitivo Falo (2013) I.G.P. San Marzano 14%
£33.00

*Grape : 100% Primitivo.
6 months in French and American wood barrels.*

Salice Salentino riserva (2013) D.O.C Leone de Castris
13.5% £33.00

*Grape : 90% Negroamaro, 10% Malvasia nera.
18 months in French oak barriques and 6 months in bottle.*

Susumaniello (2014) I.G.T Masseria Li Veli 13% £39.00

*Grape : 100% Susumaniello.
9 months in 225L and 500l French oak barriques*

Anniversario 62 (2012) I.G.P San Marzano 14.5%
£55.00

*Grape : 100% Primitivo
18 months in fine French and American wood barrels.*



Veneto

Valpolicella Ripasso(2014)D.O.C 13.5%
£29.50

Giuseppe Campagnola

*Grape : 80% Corvina Veronese, 20% Rondinella.
1 year in big oak barrels plus 4 months in bottle.*

Valpolicella Campofiorin (2012) I.G.T.

13%

£32.00

Masi Grape : 70% Corvina, 25% Rondinella, 5% Molinara.

The wine is aged in wood, 2/3 in Slavonian oak botti of 90 hl, 1/3 in Allier and Slavonian barrels of 600 liters, new, and a period in bottle.

Amarone della Valpolicella(2011) D.O.C.G.

15.5%

£55.00

Musella(cultivated with organic method)

Grape : Corvina 45%, Corvinone 40%, Rondinella 10%, 5% Oseleta.



The wine remains for 12 months in French oak casks and barrels in larger (700, 1500 and 2000 l); after bottling, it remains to refine at least 8

months before being sold. Emilia-

Romagna

Otello 11%

£33.00

Ceci

Natural Semi sparkling red wine

Grape : 100% Lambrusco Maestri

Using Charmat process, the wine undergoes secondary fermentation in stainless steel tanks, and is then bottled under pressure.

Lambrusco Otello Ceci was the first Lambrusco in history to achieve the five clusters of the Italian Sommelier Guide. N°7 because five bunches winner 7 years in a row.

Tauleto (2009)

Umberto Cesari

13.5%

£79.00

Grape : 90% Sangiovese Grosso, 10% Uva Longanesi.

Vinification in Slavonia oak vats with long, temperature controlled maceration.

Aged 24 months in 225lt and 500lt Allier, Tronçais and American oak barriques and tonneaux,



Sardinia

Silenzi (2015) I.G.T. 12.5%

£22.90

Pala

Grape : Carignano ,Monica, Sangiovese

After a gentle clarification, the must was moved to stainless steel vats to settle, and then bottled unoaked.

Nepente (2013) D.O.C Cantina Oliena 14.5%

£31.00

Grape : 100% Cannonau.

Fermentative maceration lasts for 10-12 days and it is carried out at a temperature of 24-26°C. Frequent Pumping and délestage ensure the extraction of the colour and the noble components that are inside the grapes. The wine matures in cement or steel tanks at a controlled temperature.

Cannonau (2012) D.O.C RISERVA Sella & Mosca 14%

£34.00

Grape : 100% Cannonau.

Fermentation in stainless steel vats for fifteen days at 72-79°F.

Aged two years in large Slavonian oak barrels with an additional several months in the bottle.

Montessu (2013) I.G.T. isola dei Nuraghi 14%

£36.00

Grape:60% carignano,10%cabernet sauvignon,10%cabernet franc,10%merlot,10%syrah

Deep ruby red in colour, the wine shows intensely fruity aromas and flavours with a liquorice finish. An elegant wine with a full mouthful.

Marchese di Villa Marina (2009) D.O.C 13.5%

£75.00

Sella & Mosca

Grape : 100% Cabernet Sauvignon

Fermentation in stainless steel vats for fifteen days at 68-82°F. The wine is matured 18 months in small French oak casks. A further 12 months in large oak barrels and 18 months in bottle prior to release.

Turriga (2012) I.G.T *Argiolas* *14.5%*

£79.00

Grape : 85% Cannonau, 5% Carignano, 5% Bovale, 5% Malvasia Nera

Maceration for about 16-18 days with good use of the delestage technique.

Aging 18-24 months in new French oak barriques and a further 12-14 months in bottle.



Sicilia

Nero d'Avola (2015) I.G.P.  *Vegan 13.5%*

£22.50

Colomba Bianca Vitese I.G.T.

Grape : 100% Nero d'Avola.

Fermentation in stainless steel tanks for Fermentation in stainless steel tanks fantastic on chicken, pizza and all dishes specially made

with aubergines!

Syrah ~frappato (2015) I.G.P.  *Vegan* *14%*

£23.50

Colomba Bianca Vitese I.G.P

Grape: Syrah 84%, Frappato 16%. Fermentation in stainless steel tanks for 8 month.

Fantastic as UN aperitif or with cured meat and general cheese

Nero d'Avola (2013) D.O.C Firriato *13.5%*

£33.00

Grape : 100% Nero d'Avola .

10 days of fermentation in stainless steel tanks at 26-28°C.

6 months in American durmast barriques and further 3 months in bottle.

Etna (2013) D.O.C *Firriato* *14%* *£34.00*

Grape : Nerello Mascalese, Nerello Cappucio.

14 days of fermentation in stainless steel tanks at 26-27°C.

6 months in durmast barriques and a further 2 months in bottle.

Santagostino (2011)  *D.O.C Firriato 14.5%*
£35.50

Grape : Nero d'Avola, Syrah.

10 days of fermentation in stainless steel tanks at 24-26°C.

8 months in American durmast barriques and a further 6 months in bottle.

Tripudium (2012) I.G.P Duca di Castelmonte 14% £38.00

Grape : Cabernet Sauvignon, Nero d'Avola, Syrah.

Temperature controlled maceration in stainless steel tanks and the most is fermented dry with the immediate start of malolactic fermentation.

Aged for 12 months in French barriques followed by a further 12 months in bottle prior to release.

Ribeca (2010) D.O.C Firriato 14.5%
£48.00

Grape : 100% Pericone.

Vinification in temperature controlled stainless steel tanks. Malolactic fermentation.

10-12 months in French durmast barriques. 6 months maturation in bottle.



Trentino Alto Adige

Cabernet Sauvignon(2015) 13%
£24.90

Castel Firmian

Grape : 100% Cabernet Sauvignon.

Traditional red wine vinification at controlled temperatures of around 25°C (77°F); briefly refined in wood.

Teroldego Rotaliano(2012) Castel Firmian 13%
£28.00

Grape : 100% Teroldego Rotaliano.

After crushing and destemming, fermentation occurred at a controlled temperature of about 25°C. The wine Was aged for a minimum of twenty four months, of which twelve months were in oak and the rest in bottle.

Lagrein(2014)

Tramin

12.5%

£32.99

Grape : 100% Lagrein

Fermentation in stainless steel tanks at 28-30°C.

Aged in both cement and oak casks for at least 6 months.



Lombardia

Pinot Nero (2010)

13%

£48.00

Pernice

Grape : 100% Pinot Noir

Aged 40 months in tonneaux and barriques

Rose Wines



Veneto

Pinot Grigio Blush(2015)

12%

£20.50

Glass 175ml

£6.00

Glass 250ml

£7.50

Vaja

Grape : 100% Pinot Grigio

The fermentation takes place at a controlled temperature with selected yeasts.

The wine stays in steel until it is cold sterile bottled.



Puglia

Five Roses(2015) 12% £32.90

Leone de Castris

Grape : 90% Negroamaro, 10% Malvasia Nera.

2 months aging in stainless steel.

"Five Roses" has special significance to the Leone de Castris family. Despite being created during the turmoil of World War II, it actually became quite a success story: it was the first rosato bottled in Italy and exported to the USA. Moreover, several generations of the family each had five children, so the name 'Five Roses' holds special significance for the Leone de Castris family.

Baby Super Tuscan

Villa Antinori (2014) I.G.T. Baby Tignanello 13.5%

£39.50

Grape : 55% Sangiovese, 25% Cabernet Sauvignon, 15% Merlot, 5% Syrah.

Complete malolactic fermentation.

Aged for 12 months in 60 gallon French, Hungarian, and American oak barrels and then, 8 months in bottle.

Le Difese (2014) I.G.T. Baby Sassicaia 13%

£39.50

Grape : 70% Cabernet Sauvignon, 30% Sangiovese.

After the malolactic fermentation, the wine is aged for 12 months in oak barrels previously used for Guidalberto and Sassicaia. It is released on the market after three months in the bottle.

Le Volte (2014) D.O.C Baby Ornellaia 13.5%
£40.00

Grape : 50% Merlot, 30% Sangiovese, 20% Cabernet Sauvignon.

After the malolactic fermentation, the wine is aged for 10 months in 2 to 4 years old oak barrels previously used for Ornellaia.

Il Bruciato (2014) I.G.T. Baby Guado al Tasso 14%
£42.00

Grape : 65% Cabernet Sauvignon, 20% Merlot, 15% Syrah.

Malolactic fermentation partly in barrels and partly in tanks.

Returned to the barrels for a further 7 months followed by 4 months in bottle.





DONNA
MARGHERITA
authentically neapolitan



Wine by the glass



Campania
WHITE
ALBENTE
FALANGHINA
Feudi di San Gregorio
Bottle £22.99

Glass
175ml £7.00
250 ml £8.50



Friuli
WHITE
FRIULANO
Collavini
Bottle £26.00

Glass
175ml £7.50
250 ml £9.50



Trentino Aldo Adige
WHITE
GEWURSTRAMINER
Tramin
Bottle £33.00

Glass
175ml £9.00
250 ml £12.50

Campania
RED
TRIGAIO
AGLIONICO
Feudi di San Gregorio
Bottle £23.50
Glass
175ml £7.00
250 ml £8.50

Tuscany
RED
CHIANTI
RISERVA
Terre di Bo
Bottle £24.50
Glass
175ml £7.25
250 ml £8.75

Abruzzo
RED
MONTEPULCIANO
INDIO
Bottle £33.00
Glass
175ml £ 9.50
250 ml £12.50





Tuscany
RED
IL BRUCIATO
Baby Guado al Tasso
 Bottle £42.00
 Glass
 125ml £8.00
 175ml £11.00



Tuscany
RED
FARNITO
Carpineto
 Bottle £47.50
 Glass
 125ml £9.00
 175 ml £13.00



Veneto
ROSE
PINOT GRIGIO
BLUSH
 Bottle £20.50
 Glass
 125ml £6.00
 175 ml £7.50



This exceptional red wine derives its name from the Renaissance town of Montepulciano, located in the province of Siena. The term "Nobile" seems to originate from the fact that in the past its production was reserved exclusively for the aristocratic, noble families of the town. Aged two years in large 5,500 litre Slovenian oval oak



The Pian delle Vigne estates is situated 3, 5 miles south of Montalcino and takes its name from a typical 19th century railroad station. Rosso di Montalcino is the result of several years of experimentation with the vines. Aged for twelve months in large oak casks after fermentation and subsequent malolactic fermentation.



During the month of August two verified climatic events of extraordinary importance took place which shaped the characteristics of the grapes by force of the natural elements. The first half of August was characterized by sunny days, with daytime temperatures never above 30°C, and very cold nights. In the second part of August the strength of the sun gave power and concentration to the red grapes. The final result are grapes of Sangiovese and Merlot of extraordinary health, mature, concentrated and rich in polyphenols.

Aged for 12 months in barriques (55% new French



The village of Castelgiocondo overlooks the historic estate of the Frescobaldi in Montalcino : an ancient stronghold built in 1100 to defend the road leading to Siena.

The property is one of the first 4 to begin producing Brunello di Montalcino in 1800, and its historic importance is represented on the label of Castelgiocondo by the figure of a condottiere from a celebrated fresco of the Sieneese artist Simone Martini. The artist's depiction shows Guidoriccio da Fogliano, commander of the troops of Siena who in 1323 led the attack on the Montemassi castle ; an historic moment that coincided with the initiation of the Frescobaldi family's centuries-old adventure in the world of wine.



5 of the 77 hectares under vine on the Luce della Vite estate are officially listed in the Register for Brunello di Montalcino DOCG. These vines yield the fruit for Luce Brunello, the winery's tribute to the noble wine that emerged in Montalcino in the second half of the 19th century and the first to obtain, in 1980, the status of DOCG (Denominazione d'Origine Controllata e Garantita). Luce Brunello wine thus continues solidly on the path of excellence inspired by the uniqueness of its territory of origin.

Aged 3 years in Slavonian oak casks and hand-split



This wine takes its name from a curious fact: at the Guado al Tasso estate one can occasionally see badgers (“tassi”), very shy animals, crossing the streams on the property. The estate is located 50 miles southwest of Florence near the medieval village of Bolgheri. The crop was handpicked into small cases. In the cellar, the grapes were manually selected both before and after destemming and then softly pressed. Fermentation in temperature controlled stainless steel tanks. After the initial year of aging in French oak barrels, the finest selection for Guado al Tasso were assembled and went back into barrel for an additional 6 months.



Tignanello was the first Sangiovese wine to be aged in small oak barrels and among the first red wines from the Chianti Classico area to be produced without white grapes. The wine was originally called “Chianti Classico vigneto Tignanello.” After a complete malolactic fermentation, the wine is aged 12 to 14 months in French and Hungarian oak barrels. Bottled only in favourable vintages



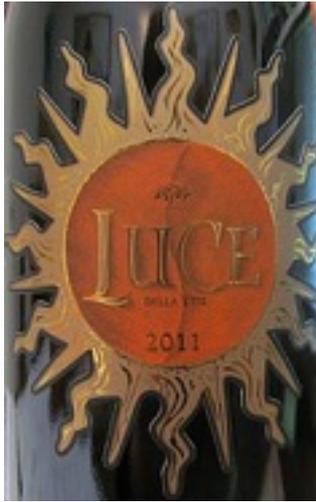
Casanova di Neri is the outcome of a process of productive and philosophical evolution, a new vision of Brunello di Montalcino that interprets tradition in a different innovative way. A profound commitment and respect for the land, a conviction that it is the lynchpin for the production of the wine and that the care given in treating the grapes in the winery according to their varying characteristics is what they value most.

Founded in 1971 by Giovanni Neri who with his great vision and passion understood the huge potential of wine in the Montalcino territory, it was passed to his son Giacomo in 1991.

Fermentation without addition of yeasts and maceration in open temperature controlled conical vats for 3 to 4 weeks then aged in oak barrels for about 30 months and a further 18 months in bottle.

The 2010 Brunello di Montalcino Tenuta Nova achieved 100/100 points by Robert Parker.

It is a protagonist of the vintage. Nothing is obvious or monochromatic about this wine. Everything is nuanced and ethereal. Tenuta Nuova is also distinguished by the linear mineral notes that are characteristic of this single –vineyard site. In 2010 those traits are especially well defined and pronounced. The tannins reach a level of suppleness that is almost impossible to find in the sometimes prickly and acidic Sangiovese grape. If there is one thing Giacomo Neri has mastered, it is harvesting at optimal ripeness : he knows his property and his vines than most and



Luce was the first wine created in Montalcino by blending Sangiovese and Merlot. Combining the roundness and softness of Merlot with the elegance of Sangiovese might seem a rather obvious idea, and yet it took the insight and collaboration of the Marchese de'Frescobaldi and Robert Mondavi Families to launch this innovative project in the land of the world renown Brunello di Montalcino, a wine strictly made from Sangiovese.

In 2002, the responsibility passed entirely to Lamberto Frescobaldi to continue to write the history of Luce. Malolactic fermentation in barriques. Aged 24 months in Hand-split oak barriques.(85%new, 15% used once).



Ornellaia, Estate's flagship wine was first produced with vintage 1985, from an extremely careful selection of the vineyards Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, grown on Ornellaia.

The clusters were hand-picked into 15 kg boxes and then graded and selected by hand on a double sorting table, before and after destemming, and finally soft-pressed. Each grape variety and single vineyard block was vinified separately.

Fermentation took place in stainless steel tanks at temperatures between 26 to 30°C for 1 week, followed by 10-15 days of maceration of the skins .The malolactic fermentation took place in oak barriques. The wine remained in barriques in cellars for 18 months. After the



The grapes ripened regularly due to favourable climate, allowing for the harvest to last for one month, beginning in the first week of September. The clusters arrived in the winery healthy and ripe with crisp berries. The primary fermentation took place in temperature controlled stainless steel vats at a temperature of 30° - 31° C. The maceration of the skins lasted 15 days for both the Cabernet Sauvignon and the Cabernet Franc, with a combination of pumping over and délestage. The malolactic or secondary fermentation also took place in the steel vats.

The wine is aged for 24 months in French oak barriques and a few more months in the bottle before being released on the market.

Marche



Marche

Verdicchio Le Vele (2015) D.O.C. 12.5% £24.50

Moncaro

Grape : 100% Verdicchio.

After a short maturation in steel tanks, aged in bottle controlled temperature warehouse.

Puglia

Telero (2015) new I.G.T 12.5%

£22.90

Cantele

Grape: 100% Bombino

This wine is made from 100% Bombino, a white grape variety that is native to the Adriatic coast, and most notably in Puglia, Italy's 'heel'. The Telero Bianco displays subtle aromas of green apple and dried herbs. Refreshingly dry and light, the palate has vibrant citrus notes. This would pair very well with seafood and antipasti or would be ideal as an aperitif.

Verdeca (2015) new I.G.P.

12.5%

£24.90

San Marzano

Grape : 100% Verdeca.

Pre-fermentation cold maceration for 6/8 hours, followed by the alcoholic fermentation in French oak barrels.

In French oak barrels for three months with periodic bâtonnage.

Li veli *new I.G.P*

13%

£32.00

Grape:100%fiano

Bright yellow colour. Freshly fruity on the nose, with scent of mild citrus and pear. The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a very round and at the same time firm impression.



Toscana

Borgone (2014) I.G.T 14% £24.99

Camigliano

Grape : 70-80% Sangiovese, 20-30% Merlot.

fermentation in stainless steel tanks at 26-28°C.

Refined in steel with periodic decanting until bottling.

Chianti Classico(2015) D.O.C.G Albola

13% £29.50

Grape : 100% Sangiovese

Matured in Allier oak barrels for 14 months followed by a long aging process in bottle.

Cortona syrah D.O.C. new capoverso

14% £30.00

Grape :100% syrah

The goal of Borgo Syrah is to capture the character of Cortona while providing a fruitier, softer, and earlier drinking experience than Il Bosco Syrah. This deeply colored red wine has aromas of blackberries, aniseed, and balsam. On the palate, the wine is juicy with supple tannins and a lingering spicy finish. Ideal on any pizza and mat dishes

Morellino di scansano (2014) D.O.C.G 13%

£34.00

Fattoria le Pupille

Grape : Mainly Sangiovese with Alicante and Malvasia Nera.

Fermentation and Aging in steel tanks. Grate wine to drink on pizza and pasta with cheese vegetable and meat dishes



Umbria

Sangiovese (2015) I.G.T 13.5%

£21.50

Bigi

Grape : 100% Sangiovese

The Fermentation takes place at 25-26°C and the new wine rests in temperature Regulated stainless steel tanks until bottling.



Abruzzo

Montepulciano (2015) D.O.P 12.%

£21.50

Feudi

Grape : 100% Montepulciano d'Abruzzo

8 months maturation in stainless steel tanks plus 3 months in bottle.

Montepulciano D.O.P new Tiberi 13.5% £25.50

Grape : 100% Montepulciano d'Abruzzo

intense, clean, elegant aromas which start with hints of black currant, black cherry and blueberry followed by aromas of violet and pink pepper. The finish is persistent, refined with red cherry and currants

Montepulciano (2014) D.O.C Cantina Zaccagnini 12.5%

£29.50

Grape : 100% Montepulciano d'Abruzzo

4 months in Slavonic oak barrels, another 3 months refining in bottle.

Montepulciano (2011) D.O.P Indio 14%

£33.00

*Grape : 90% Montepulicino d'Abruzzo, 10% Cabernet Sauvignon
10 months in Allier barriques (1/3 new oak and 1/3 first year oak) and the balance in stainless steel.*

Aged for a further 6 - 9 months in bottle prior to release

Farnito (2010) I.G.T ***Carpineto*** ***13.5%***

£38.50

Grape : 100% Cabernet Sauvignon

*Maceration on the skins in individual tanks for the grapes of each vineyard for 10-15days.
6 months in small oak barrels and 8 months in bottle.*



Calabria

Magliocco Altopiano(2013) I.G.T ***12.5%***

£24.50

Spadafora

Grape : 100% Magliocco.

Refining in steel tanks for about 6 months and three months in bottle

Arvino (2012) I.G.T ***13.5%*** ***£36.00***

Statti *Grape : 60% Gaglioppo, 40% Cabernet Sauvignon.*

12 months in French oak barrique and 6 months in bottle.