



Valle d'Aosta

- Dolcetto, Nebbiolo, Petit & Gros rouge
- Blanc de Morgex, Pinot Gris

Lombardia

- Barbera, Chiavennasca (Nebbiolo), Pinot Nero
- Chardonnay, Pinot Bianco, Pinot Grigio

Trentino - Alto Adige

- Merlot, Cabernet, Corvina, Rondinella, Marzemino
- Garganega, Trebbiano di Soave, Prosecco, Verduzzo

Friuli-Venezia Giulia

- Merlot, Cabernet Sauvignon, Refosco, Schioppettino
- Tocai Friuliano, Chardonnay, Sauvignon, Pinot Grigio, Pinot Bianco

Veneto

- Merlot, Cabernet, Corvina, Rondinella, Molinara
- Garganega, Trebbiano di Soave, Tocai, Prosecco

Emilia Romagna

- Lambrusco, Sangiovese di Romagna, Barbarossa
- Albana di Romagna, Trebbiano, Malvasia, Chardonnay

Marches

- Sangiovese, Montepulciano
- Verdicchio, Trebbiano, Malvasia

Abruzzo & Molise

- Montepulciano, Barbera, Sangiovese
- Trebbiano d'Abruzzo (Bombino)

Basilicata

- Aglianico
- Greco, Malvasia, Moscato

Apulia (Puglia)

- Negroamaro, Primitivo, Malvasia Nera
- Verdeca, Bianco d'Alessano, Bombino Bianco

Calabria

- Gaglioppo
- Greco Bianco, Mantonic

Sicily

- Nero d'Avola, Frapatto, Nerello Mascalese
- Inzolia, Cattarratto

Lazio (Latium)

- Cesanese, Sangiovese, Montepulciano, Merlot
- Malvasia, Trebbiano

Campania

- Aglianico, Piediroso
- Fiano, Greco di Tufo, Falanghina, Falerno

Sardinia (Sardegna)

- Cannonau (Grenache), Carignano, Monica
- Vermentino, Torbato, Nuragus, Moscato

Tuscany (Toscana)

- Sangiovese, Cilieggiolo, Canaiolo
- Trebbiano, Malvasia, Moscadello, Vernaccia

Umbria

- Sangiovese, Cilieggiolo, Canaiolo, Sagrantino
- Procanico (Trebbiano), Grechetto, Verdelho

Liguria

- Dolcetto, Rossese, Sangiovese
- Albarola, Pigato, Vermentino, Bosco

Piemonte

- Barbera, Dolcetto, Nebbiolo, Freisa
- Moscato, Arneis, Cortese, Erbaluce



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WINE REGIONS of ITALY
and their Primary Grape Varieties.

- Reds ● Whites
- Major City ● Major Town

Wine by the glass



Sicily



WHITE

GRILLO

COLOMBA BIANCA

Bottle £25.00

Glass

175ml £7.00

250ml £9.00



Campania

WHITE

ALBENTE

FALANGHINA

FEUDI DI SAN GREGORIO

Bottle £27.00

Glass

175ml £7.50

250ml £9.50



Trentino Aldo Adige

WHITE

PINOT GRIGIO

CASTEL FIRMIAN

Bottle £27.00

Glass

175ml £7.50

250ml £9.50



Umbria

RED

SANGIOVESE

BIGI

Bottle £22.00

Glass

175ml £7.00

250ml £9.00



Abruzzo

RED

Montepulciano

Feudi d'Albe

Bottle £22.00

Glass

175ml £7.00

250ml £9.00



Campania

RED

AGLIANICO

FEUDI DI SAN GRIGORIO

Bottle £27.00

Glass

175ml £7.50

250ml £9.50



Veneto

ROSE

PINOT GRIGIO

BLUSH

Vaja

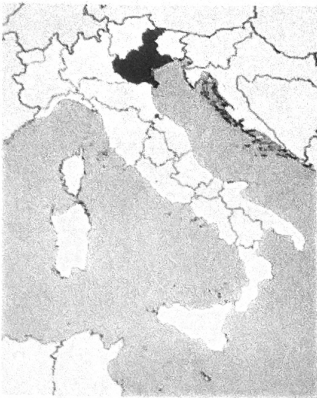
Bottle £23.00

Glass

175ml £7.00

250ml £9.00

Rose Wines



Veneto

Pinot Grigio Blush(2015) 12% £22.00

Grapes: 100% Pinot Grigio

Soft, pink, coppery colour; delicate, fruity bouquet; soft, fresh and attractively fruity flavour.



Puglia

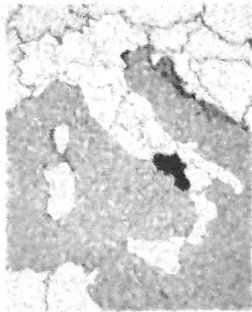
Five Roses(2015) 12% £37.00

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.



White Wine

Campania

Albente Falanghina (2016) D.O.C Feudi di san gregorio 12.5% £27.00

Grape: 100% Falanghina.


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

Janare(2016) D.O.P Sannio Greco 13.5% £31.00

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 (2016)D.O.P Svelato  13% £34.00

Grape: 100% Falanghina.

6 to 8 months in stainless steel tanks perfect on any pizza and sea food!

Falanghina Diana (2016) D.O.P Ocone 13% £37.00

(COLTIVATED WITH ORGANIC METHOD)

Grape: 100% Falanghina.

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

Greco di Tufo (2016) D.O.C. Feudi di san gregorio 13% £47.00

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

Fiano di Avellino (2016)D.O.C Feudi di san gregorio 13% £47.00

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% £61.00

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 fish!!



Sicilia

CATARRATTO (2016)  new vegan 13% £25.00

Colomba Bianca Vittese D.O.C

Grape: 100% Catarratto. 4 months in stainless steel tanks.

GRILLO (2016)  new vegan 13% £25.00

Colomba Bianca Vittese 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.

Alta Mora (2016) 12.50% £42.00

Etna Bianco D.O.C

Grape: 100% Cataratto.

The Alta Mora is a relatively new project of the Cusumano brothers, who were eager to find new vineyards on
the slopes of mount Etna. With good concentration, lovely citrus fruit aromas and saline notes, this is wine is a
great example of this unique terroir.



Sardegna

Vermentino(2016) 13.5% £30.00

Don Giovanni

Grape: 100% Vermentino.

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

Vermentino (2015) Is Argiolas 14.5% £40.00

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



Puglia

Verdeca (2016) new I.G.P. 12.5% £26.00

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*.

Liveli (2016) I.G.P.

13% £34.00

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.



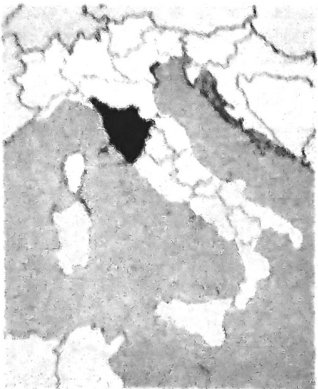
Marche

Verdicchio Le Vele (2016) D.O.C. 12.5% £26.00

Moncaro

Grape: 100% Verdicchio.

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



Toscana

Chardonnay Albizzia(2016) 12.5% £32.00

Frescobaldi

Grape: 100% Chardonnay.

3 months in stainless steel tanks.

Pomino Bianco(2014)

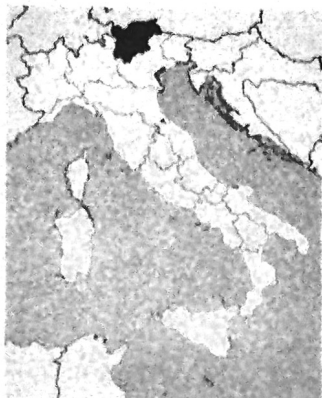
12.5% £42.00

Frescobaldi

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.

Trentino Alto Adige



Pinot Grigio(2016) 13% £27.00

Castel Firmian

Grape : 100% Pinot Grigio.

Very clean, nicely balanced Pinot Grigio, with a gentle floral aroma, good medium weight in the mouth, and a refreshing finish.

Pinot Grigio(2016) 13% £37.00

Tramin D.O.C

Grape : 100% Pinot Grigio.

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

Gewurstraminer(2016) 13.5% £43.00

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)



Piemonte

Palas Moscato d'Asti(2014/15) 5% £29.00

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(2016) 12% £37.00

Marco Bonfante D.O.C.G.

Grape : 100% Gavi.

Clear straw yellow colour. It has a fine bouquet, it is pleasantly fresh, with scents of citrus fruits, white flowers and fruit. On the palate it is delicate, dry, with a very good balance between acidity and minerality. It has a very good structure and a good persistence with a fine bitter almond aftertaste. Service temperature: 8°-10°

Red Wines



Campania

Aglianico Trigaio(2015) D.O.C. 13.5% £27.00

Feudi di san gregorio

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

Aglianico (2013) I.G.P Villa Matilde 13 % £37.00

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 (2016) D.O.P. Ocone 13% £37.00

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

Fermentation and aging in stainless steel vats for several months.

Lacryma Christi Mastroberardino 12.5% £46.00

del Vesuvio D.O.C. (2016)

Grape : 100% Piediroso

Furore (2015) D.O.C. Marisa Cuomo 13.5% £58.00

Grape : 50% Piediroso, 50% Aglianico

6 months in French oak barriques.

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.



Sicilia

Nero d'Avola Kore (2016) I.G.P.  Vegan 13.5% £31.00

Colomba Bianca Vitese I.G.T.

Grape: 100% Nero d'Avola.

Fermentation in stainless steel tanks for Fermentation in stainless steel tanks

Chiaromonte(2015) **Firriato** 13.5% £36.00

Grapes: 100% Nero d'Avola

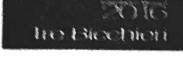
6 months in American oak barriques

Etna (2014) D.O.C **Firriato** 14% £41.00

Grape: Nerello Mascalese, Nerello Cappuccio.

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 (2012)  **D.O.C** **Firriato** 14.5% £45.00

Grape: Nero d'Avola, Syrah.

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

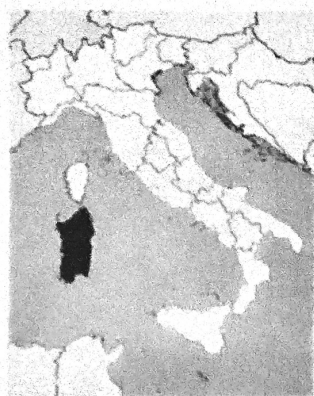
8 months in American durmast barriques and a further 6 months in bottle.

Ribeca (2011) D.O.C **Firriato** 14.5% £52.00

Grape: 100% Pericone.

Vinification in temperature controlled stainless steel tanks. Malolactic fermentation.

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



Sardinia

Cannonau (2013) D.O.C RISERVA Sella & Mosca 14% £38.00

Grape: 100% Cannonau.

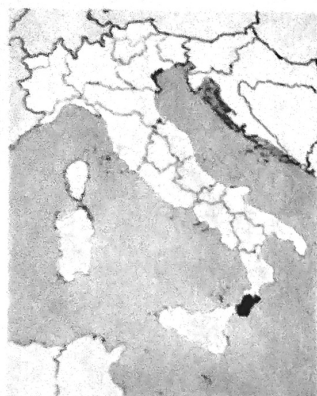
Fermentation in stainless steel vats for fifteen days at 72-79°F.

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

Nepente (2015) D.O.C Cantina Oliena 14.5% £40.00

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.



Calabria

Magliocco Altopiano(2013) I.G.T 12.5% £28.00

Spadafora

Grape: 100% Magliocco.

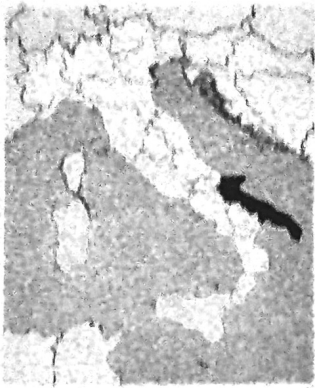
Refining in steel tanks for about 6 months and three months in bottle

Arvino (2013) I.G.T 13.5% £43.00

Statti

Grape: 60% Gaglioppo, 40% Cabernet Sauvignon.

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



Puglia

Negroamaro (2015) D.O.C. 13.5% £27.00

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.

Sant`Andrea (2016) Paradiso 13.5% £30.00

Grape: 100% Nero di Troia
Soft press, must refrigeration and clarification, fermentation in stainless steel 18-20° with the use of selected yeast, fining process in stainless steel 6-8 months long prior bottling

Malvasia Falò (2015) I.G.P. San Marzano 13.5% £32.00

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

Primitivo Falò (2015) I.G.P. San Marzano 14% £36.00

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

Salice Salentino riserva (2015) D.O.C Leone de Castris 13.5% £40.00

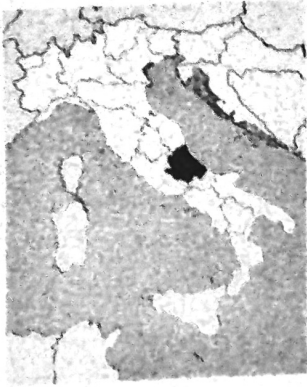
Grape: 90% Negroamaro, 10% Malvasia nera.
18 months in French oak barriques and 6 months in bottle.

Susumaniello (2015) I.G.T Masseria Li Veli 13% £48.00

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

Anniversario 62 (2014) I.G.P San Marzano 14.5% £65.00

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



Abruzzo

Montepulciano (2016) D.O.P 12.% £22.00

Feudi

Grape: 100% Montepulciano d'Abruzzo
8 months maturation in stainless steel tanks plus 3 months in bottle.

Avegiano Montepulciano (2014) D.O.C. Bove 13% £27.00

Grapes: 100% Montepulciano

The grapes were carefully selected in the vineyard. An extended skin maceration was followed by the fermentation, which took place in temperature controlled tanks. The wine was aged for four to six months in 25hl. oak casks and a further four months in bottle, prior to release.

Itynera Montepulciano (2015) D.O.C Prima Classe 13.5% £28.50

Grape: 100% Montepulciano d'Abruzzo

After destemming and crushing, the fruit was fermented in stainless steel tanks.
Aged for twelve months in a mixture of French and American oak casks.

Montepulciano (2012) D.O.P Indio 14% £38.00

Grape: 90% Montepulciano 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 (2011) I.G.T Carpineto 13.5% £49.00

Grape: 100% Cabernet Sauvignon

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



Umbria

Sangiovese (2016) I.G.T 13.5% £22.00

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.



Marche

Moncaro Vino Biologico I.G.T. 13% £29.00

Moncaro

Grapes: 100% Sangiovese

Fermentation and maceration on the skins at controlled temperature with selected yeasts.



Toscana

Chianti (2015) D.O.C.G. 13% £31.00

Albola

Grape: 100% Sangiovese

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

Morellino di scansano (2015) D.O.C.G. 13% £41.00

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

Chianti Classico (2015) 13,5% £42.00

Peppoli

Grapes: 90% Sangiovese, 10% Merlot and Syrah

The grapes varieties are vinified separately, the Sangiovese in stainless steel and the Merlot and Syrah in large oak barrels. After alcoholic fermentation the wine undergoes malolactic fermentation, the wine is then blended and for nine months in a combination of 90% large Slavonian oak barrels and 10% in smaller American oak barrels.



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.



Veneto

Valpolicella Classico

Bonacosta D.O.C.(2016) Masi 12% £32.00

Grapes: 70% Corvina, 25% Rondinella, 5% Molinara

Valpolicella Campofiorin (2012) I.G.T. 13% £38.00

Masi

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

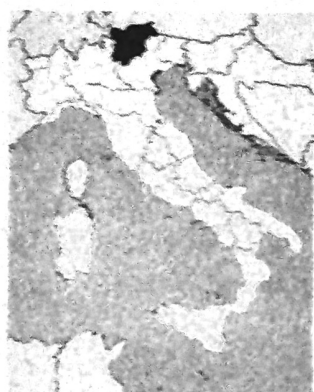
The wine is aged in wood, 2/3 in Slavonian oak botti of 90 hl, 1/3 in Allier and Slavonian barrels of 600 liters, new, and a period in bottle.

Amarone Costera Classico 15.5% £59.00

Masi

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

Deep, dark ruby red with thin violet tinges on the edges.



Trentino Alto Adige

Cabernet Sauvignon(2016) 13% £28.00

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(2013) 13% £33.00

Castel Firmian

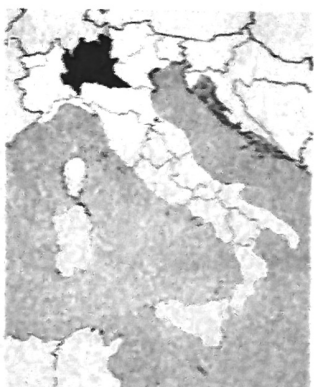
Grape : 100% Teroldego Rotaliano.

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(2016) Tramin 12.5% £40.00

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% £55.00

Pernice

Grape : 100% Pinot Noir

Aged 40 months in tonneaux and barriques

SUPER TUSCAN

Rosso di Montalcino (2014) D.O.C.G Pian delle Vigne	13.5%	£45.00
<i>Grape: 100% Sangiovese</i>		
Nobile di Montepulciano (2012) D.O.C.G Carpineto	13.5%	£59.00
<i>Grape: 70% Sangiovese, 30% Canaiolo</i>		
Brunello di Montalcino (2011) D.O.C.G Castel Giocondo	14.5%	£69.00
<i>Grape: 100% Sangiovese Grosso</i>		
Giusto di Notri (2012) D.O.C.G Tua Rita	14.5%	£90.00
<i>Grape: 60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet franc</i>		
Brunello di Montalcino (2008) D.O.C.G Luce Frescobaldi	15%	£120.00
<i>Grape: 100% Sangiovese Grosso</i>		
Guado al Tasso (2010) D.O.C. Antinori	14%	£120.00
<i>Grape: 55% Cabernet Sauvignon, 30% Merlot, 15% Cabernet Franc</i>		
Tignanello (2012) I.G.T Antinori	14.5%	£170.00
<i>Grape: 80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc</i>		
Brunello di Montalcino (2008) D.O.C.G Casanova di Neri	15%	£170.00
<i>Grape: 100% Sangiovese</i>		
Brunello di Montalcino (2009) D.O.C.G Casanova di Neri	15%	£170.00
<i>Grape: 100% Sangiovese</i>		
Brunello di Montalcino (2010) D.O.C.G Casanova di Neri	15%	£250.00
<i>Grape: 100% Sangiovese</i>		
<i>100 points, maximum note on Robert Parker's wine advocate.</i>		
Sassicaia (2011) D.O.C. Tenuta San Guido	13.5%	£250.00
<i>Grape: 85% Cabernet Sauvignon, 15% Cabernet Franc</i>		
Ornellaia (2011) D.O.C. Bolgheri	14.5%	£275.00
<i>Grape: 56% Cabernet Sauvignon, 27% Merlot, 10% Cabernet Franc, 7% Petit Verdo</i>		



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



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 oak, 5% new American oak, 40% French oak used once.



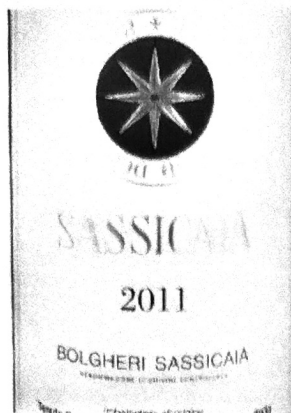
The village of Castelgiocondo overlooks the historic estate of the Frescobaldi in Montalcino : an ancient stronghold built in 1100 to defend the road leading to Siena. The property is one of the first 4 to begin producing Brunello di Montalcino in 1800, and its historic importance is represented on the label of Castelgiocondo by the figure of a condottiere from a celebrated fresco of the Sienese 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



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 it shows.



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.



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 first 12 months, the wine was assembled and returned to the barriques for 6 months and aged a further 12 months in bottle.



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



This wine take its name from a curious fact : at hte 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.

COCKTAIL LIST

<i>Bloody Mary</i>		£7.50
Organic tomato juice with Absolute Vodka , Worchester sauce, Tabasco, salt and Pepper		
<i>A'LIVELLA</i>		£8.00
Grey goose vodka shaken with fresh basil leaves, freshly pressed lime juice and cloudy apple juice		
<i>MARGARITA</i>		£8.50
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		
<i>MOJITO</i>		£8.50
Mint leaves muddled with sugar, lime juice, rum and soda		
<i>NEGRONI</i>		£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		
<i>LA DOLCE VITA</i>		£8.50
Limoncello from Sorrento shaken with lychee juice, freshly squeezed lemon topped with prosecco		
<i>QUEEN MARGHERITA</i>		£8.50
Bombay sapphire gin mixed with crème de cassis, freshly pressed strawberries and prosecco		
<i>KIR</i>	White wine with crème de cassis	£7.00
<i>ROSSINI</i>	Prosecco with strawberry	£7.50
<i>MIMOSA</i>	Prosecco with orange juice	£7.50
<i>APEROL SPRITZER</i>	Prosecco, aperol and soda	£8.00
<i>KIR ROYAL</i>	Prosecco with crème de cassis	£7.00

NON ALCOHOLIC COCKTAILS

<i>O'SOLE MIO</i>		£6.50
Freshly squeezed orange juice is shaken with mango pulp and a hint of ginger		
<i>BACK TO SORRENTO</i>		£6.50
Lychee juice shaken with white peach juice and freshly squeezed lemon juice		
<i>MILLE BACI</i>		£6.50
Cranberry juice shaken with pomegranate puree and sweetened with agave syrup		
<i>Virgin Mary</i>		£6.50
Organic tomato juice with Worchester sauce, Tabasco, salt and Pepper		