

**GINO**  
D'ACAMPO

AUTUMN & WINTER

## PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills around the town of Treviso. Whilst our Brut Prosecco's are dry & effervescent, if you're wanting something a little sweeter, then try the Extra Dry. Salute!

	125ml	Bottle
<b>VINO D'ACAMPO DOC BRUT Veneto</b> Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)	£9.50	£38
<b>MONTRESOR MILLESIMATO DOC EXTRA DRY Veneto</b> Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours. (VE)	-	£43
<b>MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY Veneto</b> Berry & red currant aromas, red apple & raspberry on the palate. (VE)	£10.25	£44

## FRANCIACORTA

Franciacorta is Italy's best kept secret. Over 100 wineries making incredible DOCG sparkling wine in the 'metodo classico'. Take it to the next level with Italy's interpretation of Champagne.

	125ml	Bottle
<b>FERGHETTINA BRUT DOCG Lombardia</b> Grape: Chardonnay & Pinot Nero. Delicate with hints of white flowers & hazelnuts. Citrus fruits & golden apple. (VE)	£11.75	£65
<b>FERGHETTINA MILLEDI DOCG BRUT Lombardia</b> Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. (VE) <b>Magnum: £123</b>	-	£69
<b>GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT Lombardia</b> Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. (VE) <b>Magnum: £125</b>	£14	£70
<b>FERGHETTINA SATÈN DOCG BRUT Lombardia</b> Grape: Chardonnay. Champagne-style blanc de blancs wine. Creamy texture with buttery brioche & toasted almonds. Complex with a long finish. (VE)	-	£72

## CHAMPAGNE

A cultural icon for hundreds of years – this celebratory sparkling wine is produced in the Champagne region, an hour's drive east of Paris. It is produced under the rules of the appellation – using just Pinot Noir, Chardonnay or Pinot Meunier grapes.

	125ml	Bottle
<b>LAURENT-PERRIER LA CUVÉE BRUT NV Tours-sur-Marne, France</b> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)	£16	£84
<b>VEUVE CLICQUOT BRUT NV Reims, France</b> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£99
<b>VEUVE CLICQUOT ROSE BRUT NV Reims, France</b> (VE) Grapes: Pinot Noir, Meunier & Chardonnay. Red fruit aromas, fresh & fruity, perfectly balanced & an elegant finish.	-	£135
<b>LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne, France</b> Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) <b>Magnum: £265</b>	-	£140
<b>DOM PÉRIGNON BRUT Épernay, France</b> Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£325
<b>LOUIS ROEDERER CRISTAL BRUT Reims, France</b> Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£395

## WHITE WINE

	175ml	250ml	Bottle
<b>CORTESE</b> - <i>Alasia, Piemonte</i> Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£7.50	£9.75	£28
<b>CATARRATTO</b> - <i>Adria Vini, Sicilia</i>  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£8	£10	£29
<b>CHARDONNAY</b> - <i>Terrazze della Luna, Trentino</i> Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£9	£11.25	£32
<b>GINO RECOMMENDS PINOT GRIGIO</b> - <i>Vino D'Acampo, Veneto</i>  Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£9.75	£12	£34
<b>VERDICCHIO CLASSICO</b> - <i>Monte Schiavo, Marche</i>  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£34.50
<b>SAUVIGNON BLANC CAMILLONA</b> - <i>Il Cascinone, Piemonte</i> Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£10.50	£12.75	£37
<b>GINO RECOMMENDS FALANGHINA</b> - <i>Montecalvo, Campania</i> Grape: Falanghina. Citrus & stone fruit with white spice on the finish.	-	-	£38
<b>SOAVE CLASSICO GRAN GUARDIA</b> - <i>Montresor, Veneto</i> Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£39
<b>PECORINO</b> - <i>Contesa, Abruzzo</i> Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£40
<b>GINO RECOMMENDS RIESLING FONTANINO MONFERRATO</b> - <i>Il Cascinone, Piemonte</i> Grape: Riesling. Citrus & stone fruit with white spice on the finish.	-	-	£42
<b>SAUVIGNON BLANC COLLIO</b> <i>Cleve da Vidiç, Friuli-Venezia Giulia</i> Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)	-	-	£44
<b>GAVI DI GAVI</b> - <i>Alasia, Piemonte</i> Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)	£12.50	£15.75	£46.50
<b>VERMENTINO DI GALLURA KINTARI</b> - <i>Sa Raja, Sardegna</i> Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£50
<b>GRECO DI TUFO</b> - <i>Villa Raiano, Campania</i> Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£55
<b>CHARDONNAY MASO TORESELLA</b> - <i>Cavit, Trentino</i> Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£58

## ROSÉ WINE

	175ml	250ml	Bottle
<b>PINOT GRIGIO ROSÉ</b> - <i>Vino D'Acampo, Lombardia</i>  Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)	£9.75	£11.75	£34
<b>BARDOLINO CHIARETTO</b> - <i>Montresor, Veneto</i>  Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£10.75	£13	£37
<b>GINO RECOMMENDS M DE MINUTY</b> - <i>Côtes de Provence, France</i> (V)  Grapes: Grenache, Cinsault & Syrah. Dry & delicate. Candied citrus & hints of red berries.	£14	£18	£55
<b>WHISPERING ANGEL</b> - <i>Côtes de Provence, France</i> (V)  Grapes: Grenache, Cinsault & Vermentino. Delightfully dry & crisp, fresh red berry fruit characteristics with floral notes. <b>Magnum: £110</b>	-	-	£62

## RED WINE

	175ml	250ml	Bottle
<b>BARBERA</b> - <b>Vino D'Acampo, Veneto</b> 	£7.50	£9.75	£28
Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)			
<b>SANGIOVESE</b> - <b>Ancora, Puglia</b>	-	-	£29
Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)			
<b>GINO RECOMMENDS NERO D'AVOLA</b> - <b>Adria Vini, Sicilia</b> 	£8.50	£10.75	£31
Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)			
<b>PRIMITIVO VERSANTE</b> - <b>Vallone, Puglia</b>	£10	£12.50	£36
Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)			
<b>MERLOT SOLITI</b> - <b>Il Cascinone, Piemonte</b>	£10.50	£13.25	£37.50
Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. (VE)			
<b>MONTEPULCIANO D'ABRUZZO</b> - <b>Contesa, Abruzzo</b>	£11.50	£13.75	£38.50
Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)			
<b>GINO RECOMMENDS NEGROAMARO APPASSIMENTO</b> - <b>Vallone, Puglia</b>	-	-	£39.75
Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)			
<b>PINOT NERO MONFERRATO</b> - <b>Il Cascinone, Piemonte</b>	£12	£14.50	£42
Grape: Pinot Nero. Medium-bodied. Wild plum & bramble fruit with a touch of spice. (VE)			
<b>CHIANTI CLASSICO RISERVA</b> - <b>Ugghiano, Toscana</b>	-	-	£45
Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)			
<b>VALPOLICELLA RIPASSO</b> - <b>Riondo, Veneto</b>	£12.75	£16.25	£47
Grapes: Corvina, Corvinone & Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.			
<b>NEBBIOLO MONFERRATO AVAMPOSTI</b> - <b>Il Cascinone, Piemonte</b>	-	-	£47
Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. (V)			
<b>AGLIANICO</b> - <b>Villa Raiano, Campania</b>	-	-	£53
Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.			
<b>CANNONAU DI SARDEGNA INKIBI</b> - <b>Sa Raja, Sardegna</b>	-	-	£55
Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)			
<b>BAROLO</b> - <b>Alasia, Piemonte</b>	-	-	£69
Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)			
<b>BELL'AJA BOLGHERI</b> - <b>San Felice, Toscana</b>	-	-	£70
Grapes; Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich & structured. Layers of bramble & black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.			
<b>NERO D'AVOLA SAIA</b> - <b>Feudo Maccari, Sicilia</b>	-	-	£70
Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins with mouth-watering freshness.			
<b>GINO RECOMMENDS MALBEC VIE CAVE</b> - <b>Antinori, Toscana</b> 	-	-	£79
Grapes: Malbec. Balanced with subtle red fruits & blueberries. Notes of spice, cloves, hints of vanilla & a dark chocolate finish.			
<b>AMARONE DELLA VALPOLICELLA</b> - <b>Riondo, Veneto</b>	-	-	£87
Grapes: Corvina, Rondinella & Corvinone. Cherry jam with notes of vanilla & coffee beans.			
<b>BRUNELLO DI MONTALCINO CAMPOGIOVANNI</b> - <b>San Felice, Toscana</b>	-	-	£120
Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.			
<b>BAROLO BUSSIA DARDI LE ROSE</b> - <b>Podere Colla, Piemonte</b>	-	-	£130
Grape: Nebbiolo. Complex & powerful. Plummy fruit, dried figs, leather & spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. (V)			
<b>AMARONE DELLA VALPOLICELLA MORANDINA</b> - <b>Prá, Veneto</b>	-	-	£150
Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. (V)			

Magnum: £280

## WINE REGIONS OF ITALY



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