

## Sparkling wines

	<i>Glass</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
	<i>125ml.</i>	<i>175ml.</i>	<i>500 ml</i>	
<b><i>Il nostro Prosecco della casa</i></b> <i>Fresh andromatic and lively with citrus hints</i>	<b>£9.00</b>		<b>£34.00</b>	<b>£42.00</b>
<b><i>Prosecco Malibrán Ruio, Valdobbiadene docg Brut</i></b> <i>A textbook Prosecco. Soft fruity notes of peach and apricot. Very moreish</i>				<b>£50.00</b>
<b><i>Prosecco di Valdobbiadene "col fondo" Sottoriva, Malibrán</i></b> <i>The real stuff, natural, cloudy with a crown top. Spontaneous re-fermentation</i>				<b>£48.00</b>
<b><i>Lambrusco Reggiano DOC, Concerto. Medici Ermete</i></b> <i>It's a dry sparkling red wine. Full bodied and juicy, mouth filling wine.</i>				<b>£50.00</b>
<b><i>Rotari, Trento doc. Cuvee 28, Mezzacorona</i></b> <i>100% Chardonnay, left for 24 months in its own lees</i>	<b>£13.00</b>		<b>£45.00</b>	<b>£58.00</b>
<b><i>Ca' del Bosco Cuvee Prestige. Franciacorta</i></b> <i>A classic well-balanced Franciacorta, pleasantly fresh and crisp</i>				<b>£100.00</b>
<b><i>Champagne Taittinger NV</i></b>				<b>£110.00</b>
<b><i>Champagne Laurent Perrier rose` NV</i></b>				<b>£160.00</b>
<b><i>Champagne Dom Perignon</i></b>				<b>£420.00</b>

## Rose' wine

	<i>Glass</i>	<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
	<i>125ml</i>	<i>175ml</i>	<i>500ml</i>	<i>750ml</i>
<b><i>Bardolino Chiaretto. Cavalchina 2024. Veneto</i></b> <i>Light pink Bardolino. Provenance style, elegant with a savoury aftertaste</i>	<b>£9.00</b>	<b>£12.90</b>	<b>£34.60</b>	<b>£45.00</b>
<b><i>Vino Rosato Majoli. Tenute Sella 2024. Piemonte</i></b> <i>100% Nebbiolo grape. Attractive nose of mixed red fruits. Great finesse, gentle and very elegant.</i>				<b>£50.00</b>

## White wine by the glass

	125ml	175ml	500ml	750ml
<b>House Soave, Re' Teodorico 2024 Veneto</b>	£6.40	£9.20	£24.70	£32.00
<i>A good fresh and clean white wine from the Verona area</i>				
<b>Manzoni bianco. De Pra 2024. Veneto</b>	£8.40	£12.00	£32.30	£42.00
<i>Pleasant softness with marked sapidity. Well structured and persistent</i>				
<b>Pinot grigio Alto adige. Girlan. 2024 Trentino Alto Adige</b>	£9.20	£13.20	£35.40	£46.00
<i>Creamy at the palate. Rich perfumes and mineral complexity</i>				
<b>Sauvignon Soresere. Forchir. 2023. Friuli</b>	£9.20	£13.20	£35.40	£46.00
<i>Fresh, recalls exotic fruit and melon. The taste is aromatic, delicate, dry.</i>				
<b>Gavi di Gavi, La Contessa, Broglia. 2024 Piemonte</b>	£9.60	£13.80	£36.90	£48.00
<i>Delicate and vibrant. Fragrant with touches of lemongrass</i>				
<b>Lugana di Sirmione. Avanzi. 2024 Veneto</b>	£10.40	£14.90	£40.80	£52.00
<i>Turbiana grape, round, pleasant, generous velvety taste. From lake Garda</i>				
<b>Roncaja. Colli Pesaresi. Fattoria Mancini 2024 Marche</b>	£12.00	£17.20	£46.50	£60.00
<i>A great expression of Albanella grape with a small addition of Pinot noir</i>				
<b>Cuvee Terlaner. Cantina Terlan. 2024 Alto adige</b>	£14.00	£20.00	£53.90	£70.00
<i>Well structured flavor derives from an interplay of freshness and minerality. 60% Pinot bianco 30% Chardonnay 10% Sauvignon</i>				

## Red wine by the glass

	125ml	175ml	500ml	750ml
<b>House Merlot del Veneto. Re' Teodorico. 2024. Veneto</b>	£6.40	£9.20	£24.70	£32.00
<i>A smooth, light-drinking Merlot with plum and cherry fruit</i>				
<b>Chianti docg. Giulio Straccali. 2024. Toscana</b>	£7.60	£10.90	£29.30	£38.00
<i>Fresh and vibrant. Medium bodied. Fresh and savory with a good structure</i>				
<b>Dolcetto D'Alba, vigna Vaglio. Eraldo Viberti 2022. Piemonte</b>	£8.40	£12.00	£32.30	£42.00
<i>Natural, light and fruity wine. Juicy with a touch of spice.</i>				
<b>Pinot Nero. De Pra 2024. Veneto</b>	£9.20	£13.20	£32.30	£46.00
<i>Elegant and refined with soft tannins. Long savoury and fruity aftertaste</i>				
<b>Teroldego Rotaliano riserva. Mezzacorona. 2020. Trentino</b>	£9.60	£13.80	£36.90	£48.00
<i>Full-bodied and well-balanced with a soft mouthfeel. Vitto's favourite!!</i>				
<b>Corvina Veronese. Ciodoli. Antolini 2021. Veneto</b>	£10.90	£14.90	£40.80	£52.00
<i>Slight appassimento, gives savoury flavour with light spice and soft tannins</i>				
<b>Terre di san Leonardo. Tenuta san Leonardo. 2021. Trentino</b>	£12.40	£17.70	£47.70	£62.00
<i>Bodied &amp; juicy. Bordeaux blend of Cabernet, Merlot and Carmenere</i>				
<b>Barbaresco. Cascina Morassino. 2021. Piemonte</b>	£16.00	£22.90	£61.50	£80.00
<i>Excquisite, traditional Nebbiolo grape from this great small producer.</i>				

## Vini bianchi

<b>House Soave, Re' Teodorico</b>	<b>Veneto</b>	<b>2024</b>	<b>£32.00</b>
<i>A good fresh and clean white wine from the Verona area</i>			
<b>Clivius. Chardonnay del Veneto. Cantina di Monteforte d'Alpone</b>	<b>Veneto</b>	<b>2024</b>	<b>£38.00</b>
<i>Fresh, light and delicate Chardonnay grape from the Verona area</i>			
<b>Soave Classico. Mito. Monte tondo</b>	<b>Veneto</b>	<b>2024</b>	<b>£39.00</b>
<i>Organic. Attractive character, Round mouthfeel with a mineral back bone</i>			
<b>Manzoni bianco. De Pra</b>	<b>Veneto</b>	<b>2024</b>	<b>£42.00</b>
<i>Pleasant softness with marked sapidity. Well structured and persistent</i>			
<b>Bianco di Custoza. Casaretti</b>	<b>Veneto</b>	<b>2023</b>	<b>£44.00</b>
<i>A very characteristic freshness and light aromas. Crisp and dry</i>			
<b>Lugana di Sirmione. Avanzi</b>	<b>Veneto</b>	<b>2024</b>	<b>£52.00</b>
<i>Turbiana grape, round, pleasant, generous velvety taste. From lake Garda</i>			
<b>Vespaiolo, Maculan</b>	<b>Veneto</b>	<b>2024</b>	<b>£52.00</b>
<i>Vespaiola grape, dry, full of tropical flavours. Ideal with fish. Lovely wine!!</i>			
<b>Lugana. Riserva del lupo. Ca' Loiera</b>	<b>Veneto</b>	<b>2020</b>	<b>£68.00</b>
<i>Slight late harvest. Elegant, delicate with a clean taste. Fine minerality</i>			
<b>Soave Classico Calvarino, Pieropan</b>	<b>Veneto</b>	<b>2023</b>	<b>£80.00</b>
<i>The famous Soave producer makes a text book wine</i>			
<b>Bianco secco, Giuseppe Quintarelli</b>	<b>Veneto</b>	<b>2021</b>	<b>£130.00</b>
<i>Impresses with its elegance &amp; aromas ranging over several notes of ripe fruit as apricot and peach.</i>			
<b>Pinot grigio Sudtirolo. Alto adige. Giralan.</b>	<b>Trentino</b>	<b>2024</b>	<b>£46.00</b>
<i>Creamy at the palate. Rich perfumes and mineral complexity</i>			
<b>Pinot bianco. Finado. Alto Adige. Kellerei. Andrian</b>	<b>Trentino</b>	<b>2024</b>	<b>£50.00</b>
<i>Lean and clean on the palate. Very fresh fruits such as pear and peach</i>			
<b>Chardonnay tradition, Kellerei cantina Terlan</b>	<b>Trentino</b>	<b>2024</b>	<b>£58.00</b>
<i>Its mineral note makes this wine smooth with a long buttery finish.</i>			
<b>Cuvee Terlaner. Kellerei cantina Terlan</b>	<b>Trentino</b>	<b>2024</b>	<b>£70.00</b>
<i>Well structured flavor derives from an interplay of freshness and minerality</i>			
<b>Sauvignon Winkil, Kellerei cantina Terlan</b>	<b>Trentino</b>	<b>2023</b>	<b>£75.00</b>
<i>Very good structure and a minerally. Powerfull and aromatic finish.</i>			
<b>Isidor, Mazoni bianco. Vigneti delle Dolomiti. Fanti</b>	<b>Trentino</b>	<b>2018</b>	<b>£84.00</b>
<i>Incrocio Manzoni grape. Rich &amp; fruity Very elegant with a great structure</i>			
<b>Sauvignon Soresere. Forchir</b>	<b>Friuli</b>	<b>2023</b>	<b>£46.00</b>
<i>Fresh, recalls exotic fruit and melon. The taste is aromatic, delicate, dry.</i>			
<b>Ribolla gialla, Ronchi di Cialla</b>	<b>Friuli</b>	<b>2024</b>	<b>£53.00</b>
<i>Elegant notes of bread crust, apple and pear accompanied by floral notes</i>			

<b>Pinot Grigio Ramato, D.Specogna</b>	<b>Friuli</b>	<b>2023</b>	<b>£59.00</b>
<i>Coppery colour as a real pinot grigio should be!!!!</i>			
<b>Pinot Grigio Sot lis rivis Ronco del gelso. Isonzo, rive alte</b>	<b>Friuli</b>	<b>2017</b>	<b>£60.00</b>
<i>It's an opulent wine aged in oak barrels to infuse aromatic structure</i>			
<b>Chardonnay Siet vignis. Ronco del gelso. Isonzo. Rive alte</b>	<b>Friuli</b>	<b>2020</b>	<b>£62.00</b>
<i>Citruicy notes with hints of golden apples and tropical fruits.</i>			
<b>Vitovska. Skerk</b>	<b>Friuli</b>	<b>2019</b>	<b>£92.00</b>
<i>Indigenous variety from Carso, east Friuli. Long maceration on skins.</i>			
<b>Verduzzo Friulano, Bressan</b>	<b>Friuli</b>	<b>2017</b>	<b>£98.00</b>
<i>Great personality. Ages in acacia barrels.Dry, full bodied, slight tannic</i>			
<b>Gavi di Gavi, La Contessa, Broglia</b>	<b>Piemonte</b>	<b>2024</b>	<b>£48.00</b>
<i>Delicate and vibrant. Fragrant with touches of lemongrass</i>			
<b>Gavi di Gavi La Meirana. Broglia</b>	<b>Piemonte</b>	<b>2024</b>	<b>£60.00</b>
<i>Aged for 6 months on its lees. Really elegant with a classy touch</i>			
<b>Timorasso, Bricco San Michele. Claudio Mariotto</b>	<b>Piemonte</b>	<b>2023</b>	<b>£62.00</b>
<i>Marriage between fruit, minerality and savouriness. Excellet wine</i>			
<b>Gavi di Gavi, Riserva, Bruno Broglia</b>	<b>Piemonte</b>	<b>2021</b>	<b>£88.00</b>
<i>A more concentrated Gavi from 70 year old vines. Faboulus long finish</i>			
<b>Herzu, Riesling delle Langhe. Ettore germano</b>	<b>Piemonte</b>	<b>2023</b>	<b>£90.00</b>
<i>Full bodied and large with a stable acidity to give plenty of freshness</i>			
<b>Rossj-Bass Langhe. Chardonnay &amp; Sauvignon. Angelo Gaja</b>	<b>Piemonte</b>	<b>2022</b>	<b>£210.00</b>
<b>Gaja &amp; Rey Chardonnay. Angelo Gaja</b>	<b>Piemonte</b>	<b>2018</b>	<b>£500.00</b>
<b>Trebbiano doc Trebi. Tenuta Talamonti</b>	<b>Abruzzo</b>	<b>2024</b>	<b>£36.00</b>
<i>Trebbiano grape.Wonderfully light and crisp with a beautiful lenght</i>			
<b>Verdicchio. Casal di Serra. Umani Ronchi</b>	<b>Marche</b>	<b>2023</b>	<b>£52.00</b>
<i>Organic. Rich and velvety with a good dose of freshness and sapidity</i>			
<b>Vermentino. Colli di Luni. Il Torchio. Liguria</b>	<b>Liguria</b>	<b>2023</b>	<b>£59.00</b>
<i>This great, natural wine has paech blossom and salty finish with depth</i>			
<b>Roincaja. Colli Pesaresi. Fattoria Luigi Mancini</b>	<b>Marche</b>	<b>2023</b>	<b>£60.00</b>
<i>A great expression of Albanella grape with a small addition of Pinot noir</i>			
<b>Borgheri bianco. Meletti - Cavallari</b>	<b>Toscana</b>	<b>2023</b>	<b>£63.00</b>
<i>Vermentino-Viogner. Hamonious and fresh. Great body and persistance</i>			
<b>Chardonnay, Collezione. Castello di Monsanto</b>	<b>Toscana</b>	<b>2023</b>	<b>£85.00</b>
<i>The 100% Chardonnay baby brother of the iconic Cervaro della Sala</i>			
<b>Impero, Blanc de Pinot Noir. Luigi Mancini, Marche</b>	<b>Toscana</b>	<b>2023</b>	<b>£120.00</b>
<i>Impressive, unique and distinctive wine made from pinot noir.</i>			
<b>Cervaro, Castello della Sala. Antinori</b>	<b>Umbria</b>	<b>2020</b>	<b>£190.00</b>
<i>Italy's finest white wine. Full-bodied and very well-structured Chardonnay</i>			

## Vini rossi

<b>Merlot del Veneto, Re' Teodorico</b>	<b>Veneto</b>	<b>2024</b>	<b>£32.00</b>
<i>A smooth, light-drinking Merlot with plum and cherry fruit</i>			
<b>Cabernet igt della marca Trevigiana. La svolta</b>	<b>Veneto</b>	<b>2021</b>	<b>£45.00</b>
<i>Typical local Venetian red. Balanced acidity and fruitiness. Very moreish</i>			
<b>Pinot Nero. De Pra</b>	<b>Veneto</b>	<b>2024</b>	<b>£46.00</b>
<i>Elegant and refined with soft tannins. Long savoury and fruity aftertaste</i>			
<b>Brentino, Maculan ( Cabernet Sauvignon-Merlot )</b>	<b>Veneto</b>	<b>2022</b>	<b>£64.00</b>
<i>A Bordeaux-style blend of fine depth and concentration</i>			
<b>Greccio rosso, Colli di Conegliano. Bepin de Eto</b>	<b>Veneto</b>	<b>2019</b>	<b>£65.00</b>
<i>Superb blend of local Northen Venetin grapes. Rich and bodied wine</i>			
<i>A blend of Cabernet Franc, Cabernet Sauvignon, Merlot and Marzemino</i>			
<b>Piave. Raboso Malanotte. De Pra</b>	<b>Veneto</b>	<b>2016</b>	<b>£70.00</b>
<i>Appassimento method. Volouminous and of great structure. Balsamic finish</i>			
<b>Fratta, Maculan</b>	<b>Veneto</b>	<b>2017</b>	<b>£170.00</b>
<i>Very important, full bodied Cabernet sauvignon and Merlot, Veneto's top</i>			

## Valpolicella

<b>Valpolicella D.o.c, Re teodorico. Cantina Monforte</b>	<b>Veneto</b>	<b>2024</b>	<b>£38.00</b>
<i>A deep ruby red with medium intensity. Delicate with hints of cherry blossoms</i>			
<b>Valpolicella Classico, Bonacosta, Masi</b>	<b>Veneto</b>	<b>2023</b>	<b>£50.00</b>
<i>Structured, fresh and nicely bodied. Aromas of cherries and cinnamon</i>			
<b>Corvina Veronese, Ciodoli. Antolini</b>	<b>Veneto</b>	<b>2021</b>	<b>£52.00</b>
<i>Slight appassimento gives savoury flavour, with light tannins and light spice.</i>			
<b>Brolo Campofiorin oro. Masi</b>	<b>Veneto</b>	<b>2021</b>	<b>£65.00</b>
<i>Rich Valpolicella ripasso. Impressive wine with a soft tanin and velvety finish</i>			
<b>Valpolicella classico Superiore, Meroni</b>	<b>Veneto</b>	<b>2017</b>	<b>£76.00</b>
<i>Apassimento gives this baby amarone a ritch nose with mature fruits. Great producer, super wine!!!</i>			
<b>L'Arco. Arcum. Rosso del Veronese. Az. Agricola Fedrigo Luca</b>	<b>Veneto</b>	<b>2020</b>	<b>£85.00</b>
<i>Local grape varieties with Sangioveto and Teroldego. Soft and smooth. Grate spiciness and incredible complexity</i>			

*Amarone is a rich, expressive red wine from the Veneto region of northeastern Italy. Its full name is Amarone della Valpolicella, and it's produced from a blend of grapes including Corvina, Corvinone, Rondinella, and (less commonly these days) Molinara. These are the same grapes that go into Valpolicella, the more traditionally produced red wine (harvest grapes, crush them, macerate the juice and skins, ferment the juice, etc.). However, for Amarone, those grapes are dried following harvest, and it's the raisinated fruit that gets pressed and fermented. This drying of the grapes concentrates the sugars and completely changes the balance of juice and skin. The combination of both means that there is more sugar for the yeast to ferment into alcohol, leading to more powerful wines. There is also more tannin, since the skins play a more significant role. Amarone, in fact, loosely translates to "big bitter."*

## ***Amarone (Super Venetian's)***

<b><i>Amarone della Valpolicella, Moropio. Antolini</i></b>	<b><i>Veneto</i></b>	<b><i>2021</i></b>		<b><i>£110.00</i></b>
<i>A big wine from a single vineyard in Marano. 30 month in barrique</i>				
<b><i>Amarone dalla Valpolicella, Costasera. Masi</i></b>	<b><i>Veneto</i></b>	<b><i>2019</i></b>		<b><i>£148.00</i></b>
<i>The famous elegant Amarone with attractive aromas of cherries and vanilla. Long, velvety finish</i>				
<b><i>Amarone della Valpolicella. Il velluto. Carlo Meroni</i></b>	<b><i>Veneto</i></b>	<b><i>2015/16</i></b>		<b><i>£160.00</i></b>
<i>The majesty. A rare example of elegance. Rich and opulent. Big barrel ageing</i>				
<b><i>Amarone Classico della Valpolicella. Brigaladara</i></b>	<b><i>Veneto</i></b>	<b><i>2007</i></b>		<b><i>£220.00</i></b>
<i>Aged up to 30 months in oak casks. Enjoy some proper old vintages !!</i>				
		<b><i>2008</i></b>		<b><i>£210.00</i></b>
		<b><i>2009</i></b>		<b><i>£200.00</i></b>
		<b><i>2011</i></b>		<b><i>£200.00</i></b>
		<b><i>2012</i></b>		<b><i>£200.00</i></b>
<b><i>Amarone della Valpolicella. Vaio Amaron, Serego Alighieri. Masi</i></b>	<b><i>Veneto</i></b>	<b><i>2015</i></b>		<b><i>£220.00</i></b>
<i>Concentrated and very elegant at the nose. Dry on the finish</i>				
		<b><i>2012</i></b>		<b><i>£260.00</i></b>
<b><i>Amarone della Valpolicella. Campolongo di Torbe. Masi</i></b>	<b><i>Veneto</i></b>	<b><i>2009</i></b>	<b><i>cellar</i></b>	<b><i>£420.00</i></b>
<i>South facing vinyard north of Negrar. Very rich and broad</i>				
		<b><i>1999</i></b>	<b><i>cellar</i></b>	<b><i>£650.00</i></b>
<b><i>Amarone, Masi. Personal collection of the great vintage of mr S. Boscain</i></b>	<b><i>Veneto</i></b>	<b><i>1990</i></b>	<b><i>cellar</i></b>	<b><i>£600.00</i></b>
<i>1990 universally known as one of the best vintages in the XX century</i>				

## Quintarelli Giuseppe

<b>Primofiore, Quintarelli Giuseppe</b>	<b>Veneto</b>	<b>2019</b>		<b>£150.00</b>
<i>Customary Valpolicella blend with cabernet franc. Fantastic!!!</i>				
<b>Valpolicella Superiore, Quintarelli Giuseppe</b>	<b>Veneto</b>	<b>2014</b>		<b>£280.00</b>
<i>A wine of great body and intensity. A jewel of elegance.</i>				
		<b>2015</b>		
		<b>2016</b>		
<b>Ca' del Merlo, Quintarelli Giuseppe</b>	<b>Veneto</b>	<b>2012</b>		<b>£230.00</b>
<i>Complex and robust ripasso method wine. 7 years maturation in oak</i>				
		<b>2011</b>		<b>£260.00</b>
<b>Rosso del Bepi, Quintarelli Giuseppe</b>	<b>Veneto</b>	<b>2008</b>		<b>£320.00</b>
<i>Essentially a declassified Amarone. Hand harvested and air dried</i>				

## Le Dolomiti

<b>Marzemino. Mas'Est. Bossi Fedrigotti</b>	<b>Trentino</b>	<b>2023</b>		<b>£49.00</b>
<i>Light &amp; vibrant. Blackberry and raspberry fruit combined with spicy and floral perfumes</i>				
<b>Teroldego Rotaliano, Riserva Mezzacorona</b>	<b>Trentino</b>	<b>2020</b>		<b>£48.00</b>
<i>Full-bodied and well-balanced with a soft mouthfeel. Vitto's favourite!!</i>				
<b>Terre di Leonardo. Tenuta San Leonardo</b>	<b>Trentino</b>	<b>2021</b>		<b>£62.00</b>
<i>Bodied and juicy wine from the Dolomites. Cabernet, merlot and carmenere</i>				
<b>Pinot Nero, Patricia (Blauburgunder) Alto Adige. Giralan</b>	<b>Trentino</b>	<b>2023</b>		<b>£67.00</b>
<i>A light pinot noir with plenty of strawberries, texture and grip</i>				
<b>Teroldego. Grill. Sorni rosso. Cobelli Aldo</b>	<b>Trentino</b>	<b>2015</b>		<b>£68.00</b>
<i>Finely tannic. Balanced structure &amp; body. berries, spices and chalk</i>				
<b>Miani, Buri Merlot. Colli orientali</b>	<b>Friuli</b>	<b>2013</b>	<b>cellar</b>	<b>£320.00</b>
<i>Friuli's best expression of Merlot</i>				
<b>Carteria. Valtellina Superiore Riserva. Sandro Fay</b>	<b>Lombardy</b>	<b>2019</b>		<b>£98.00</b>
<i>Elegant Nebbiolo from the Alps Made by a great producer. Deep, juicy yet firm. Very stylish with a sauvory finish</i>				

## ***Piemonte***

<b>Barbera, d'Asti. Folli e Benato</b> <i>Floral and tinged with a fresh and vibrant finish</i>	<b>Piemonte</b>	<b>2023</b>		<b>£40.00</b>
<b>Dolcetto D'Alba, vigna Vaglio. Eraldo Viberti</b> <i>Natural. Light and fruity wine. At the palate it is a juicy wine with spice.</i>	<b>Piemonte</b>	<b>2022</b>		<b>£42.00</b>
<b>Barbera d'Alba, Superiore. Valdinera</b> <i>A big and tough Barbera. Juicy and rich with aging notes</i>	<b>Piemonte</b>	<b>2016</b>		<b>£59.00</b>
<b>Nebbiolo D'Alba. Valdinera</b> <i>Dry, soften by sweet tannins with wild berries bouquet. Deep ruby red</i>	<b>Piemonte</b>	<b>2021</b>		<b>£68.00</b>
<b>Barbera D'Alba. Vignota'. Conterno Fantino</b> <i>Full, fresh and flavorfull on the palate. 10 month in 2nd year barriques</i>	<b>Piemonte</b>	<b>2022</b>		<b>£70.00</b>
<b>Nebbiolo D'alba. Superiore. Vigna Sontuosa. Valdinera</b> <i>Sontuoso cru. Dry with sweet tannins. Incredibly persistent wild berry bouquet</i>	<b>Piemonte</b>	<b>2016</b>		<b>£75.00</b>
<b>Carema Classico. Produttori del Carema</b> <i>A complex, mountain Nebbiolo. Translucent and light with a long finish</i>	<b>Piemonte</b>	<b>2020</b>		<b>£75.00</b>
<b>Barbaresco, Cascina Morassino</b> <i>Excquisite, traditional Nebbiolo grape from this small producer.</i>	<b>Piemonte</b>	<b>2021</b>		<b>£80.00</b>
<b>Sori Tildin, Angelo Gaia</b> <i>Tar, rose petal, and earth are the classic flavors of Serralunga...</i>	<b>Piemonte</b>	<b>2003</b>	<i>cellar</i>	<b>£780.00</b>
		<b>2006</b>	<i>cellar</i>	<b>£880.00</b>

## ***Barolo***

<b>Barolo "Montoetto" Umberto Fracassi, Cherasco</b> <i>South-east exposure, tufa-lime &amp; clay soil give this barolo extra strength</i>	<b>Piemonte</b>	<b>2019</b>		<b>£110.00</b>
<b>Barolo, Ettore Germano. Serralunga</b> <i>Serralunga gives this wine power and intensity, with a great minerality</i>	<b>Piemonte</b>	<b>2021</b>		<b>£120.00</b>
<b>Barolo, Brovia. Castiglione Felletto</b> <i>Harmonius balance of intense flavours. Refind tannins with Intriguing complexity</i>	<b>Piemonte</b>	<b>2015</b>		<b>£190.00</b>
<b>Barolo, Paolo scavino. Bricco Ambrogio. Castiglione Felletto</b> <i>From Scavino's famous cru. Loads of intensity and etreme elegance</i>	<b>Piemonte</b>	<b>2010</b>		<b>£260.00</b>
<b>Barolo, Elio Grasso. Ginestra Casa Mate'. Monforte d'alba</b> <i>Mature Barolo. Strog fruits. Excellent long finale and sweet tannins</i>	<b>Piemonte</b>	<b>2005</b>		<b>£290.00</b>
<b>Barolo, Vigna Cappella S. Stefano. Rocche dei Manzoni, Monforte D'Alba</b> <i>Nose is licorice, menthol, and some dark fruit. Drinking perfectly!!!</i>	<b>Piemonte</b>	<b>1995</b>	<i>cellar</i>	<b>£270.00</b>

## *Toscana and central Italy*

<i>Montepulciano d'Abruzzo Moda'. Tenuta Talamonti. Abruzzo</i>	<i>Abruzzo</i>	<i>2022</i>		<i>£36.00</i>
<i>Aged in large oak barrels . Notes of cherry &amp; berries, round and juicy.</i>				
<i>Chianti docg. Giulio Straccali</i>	<i>Toscana</i>	<i>2023</i>		<i>£38.00</i>
<i>Fresh and vibrant. Medium bodied. Fresh and savory with a good structure</i>				
<i>Chianti Classico, Riserva. Luiano</i>	<i>Toscana</i>	<i>2021</i>		<i>£58.00</i>
<i>Creamy, well-balanced palate with balsamic notes. Respecting the tradition</i>				
<i>Sangiovese, Colli Pesaresi Luigi Mancini, Marche</i>	<i>Marche</i>	<i>2023</i>		<i>£66.00</i>
<i>Juicy, crunchy, appetizing wine, with flavours of elderberry and mulberry</i>				
<i>Morellino di Scansano. Celestina Fe'</i>	<i>Toscana</i>	<i>2019</i>		<i>£70.00</i>
<i>Great body with extreme elegance. Balsamic notes from this Sangiovese</i>				
<i>Bruciato, Guado al Tasso. Bolgheri. Marchese Antinori</i>	<i>Toscana</i>	<i>2022</i>		<i>£100.00</i>
<i>Bodied and smooth with a long finish blend of cabernet, merlot and syrah</i>				
<i>Focara (100% pinot noir) . Luigi Mancini, Marche</i>	<i>Marche</i>	<i>2021</i>		<i>£110.00</i>
<i>Mid-weight &amp; elegant – a great and individual expression of Pinot Noir.</i>				
<i>Chianti Classico Riserva. Badia Passignano. Gran selezione. M. Antinori</i>	<i>Toscana</i>	<i>2020</i>		<i>£150.00</i>
<i>Rich, with supple tannins. Vibrant freshness typical of Sangiovese</i>				
<i>Chianti Classico. San lorenzo Gran selezione. Castello di Ama</i>	<i>Toscana</i>	<i>2016</i>		<i>£160.00</i>
<i>A savoury and classic wine. Benchmark to the Chianti. Superb !!!</i>				
<i>Ca' Marcanda Magari. Bolgheri. Angelo Gaja</i>	<i>Toscana</i>	<i>2019</i>		<i>£165.00</i>
<i>Rich taste, with refined roundness and well-rounded tannic structure</i>				
<i>Brunello di Montalcino, Pian delle Vigne. Marchese Antinori</i>	<i>Toscana</i>	<i>2015</i>		<i>£130.00</i>
<i>Brunello di montalcino. Pieve Santa Restituta. Angelo Gaja</i>	<i>Toscana</i>	<i>2018</i>		<i>£220.00</i>
<i>Brunello di montalcino. Poggio al vento. Col D'Orcia</i>	<i>Toscana</i>	<i>2013</i>	<i>cellar</i>	<i>£280.00</i>
<i>Brunello di montalcino. La casa. Caparzo</i>	<i>Toscana</i>	<i>2010</i>	<i>cellar</i>	<i>£290.00</i>
<i>Flaccianello della Pieve. Fontodi</i>	<i>Toscana</i>	<i>2017</i>	<i>cellar</i>	<i>£260.00</i>
<i>L'Apparita. Merlot. Castello di Ama</i>	<i>Toscana</i>	<i>1999</i>	<i>cellar</i>	<i>£390.00</i>
<i>Guado al Tasso, Bolgheri superiore, Marchese Antinori</i>	<i>Toscana</i>	<i>2019</i>		<i>£350.00</i>
<i>Guado al Tasso, Bolgheri superiore, Marchese Antinori</i>	<i>Toscana</i>	<i>2012</i>	<i>cellar</i>	<i>£370.00</i>
<i>Guado al Tasso, Bolgheri superiore, Marchese Antinori</i>	<i>Toscana</i>	<i>2010</i>	<i>cellar</i>	<i>£400.00</i>
<i>Tignanello, Marchesi Antinori</i>	<i>Toscana</i>	<i>2019</i>		<i>£350.00</i>
<i>Tignanello, Marchesi Antinori</i>	<i>Toscana</i>	<i>2013</i>		<i>£360.00</i>
<i>Tignanello, Marchesi Antinori</i>	<i>Toscana</i>	<i>2001</i>	<i>cellar</i>	<i>£450.00</i>
<i>Sassicaia, Tenuta San Guido</i>	<i>Toscana</i>	<i>2015</i>		<i>£590.00</i>
<i>Solaia, Marchesi Antinori</i>	<i>Toscana</i>	<i>1993</i>	<i>cellar</i>	<i>£600.00</i>
<i>Solaia, Marchesi Antinori</i>	<i>Toscana</i>	<i>2011</i>	<i>cellar</i>	<i>£750.00</i>
<i>Ornellaia. Bolgheri superiore</i>	<i>Toscana</i>	<i>2013</i>	<i>cellar</i>	<i>£890.00</i>
<i>Masseto, Tenute dell' Ornellaia</i>	<i>Toscana</i>	<i>2011</i>	<i>cellar</i>	<i>£1,200.00</i>

## Magnums

<b>Gavi di Gavi La Meirana. Broglia</b> <i>Aged for 6 months on its lees. Really elegant with a classy touch</i>	<b>Piemonte</b>	<b>2022</b>		<b>£110.00</b>
<b>Campofiorin. Masi.</b> <i>The original ripasso. Elegant red wine with smooth tannins and rich of fragrant fruits</i>	<b>Veneto</b>	<b>2019</b>		<b>£95.00</b>
<b>Vino Nobile Boscarelli. Marchesi di Ferrar Corradi</b> <i>Elegance as well as degree of warm spice and mineral complexity.</i>	<b>Toscana</b>	<b>2019</b>		<b>£200.00</b>
<b>Amarone della Valpolicella. Cavolo. Brigaldara</b> <i>Great Wine. Appassimento style. Full bodied. Ripe fruits and soft tannins</i>	<b>Veneto</b>	<b>2017</b>		<b>£240.00</b>
<b>Carteria Valtellina Superiore Riserva. Sandro Fay.</b> <i>Elegant Nebbiolo. Deep, juicy yet firm. Very stylish with a savoury finish</i>	<b>lombardy</b>	<b>2016</b>		<b>£250.00</b>
<b>Barbaresco Ovello, Cascina Morassino.</b> <i>A massive wine with great structure, great elegance and length</i>	<b>Piemonte</b>	<b>2017</b>		<b>£290.00</b>

## Party size

<b>Cervaro della Sala. Chardonnay. Marchesi Antinori 3lt.</b>	<b>Umbria</b>	<b>2018</b>		<b>£900.00</b>
<b>Barbaresco Ovello, Cascina Morassino. 3lt.</b>	<b>Piemonte</b>	<b>2021</b>	<b>cellar</b>	<b>£550.00</b>
<b>Barbaresco Ovello, Cascina Morassino. 5lt.</b>	<b>Piemonte</b>	<b>2017</b>	<b>cellar</b>	<b>£800.00</b>
<b>Tignanello Antinori 6lt.</b>	<b>Toscana</b>	<b>2008</b>	<b>cellar</b>	<b>£1,800.00</b>