

ALL BOTTLED WINES ARE 75CL UNLESS OTHERWISE STATED

WHITE WINES

- 1 ORTRUGO DOC, BONELLI, EMILIA, ITALY, 11.5% 2019 £21.50
ORTRUGO, LIGHTLY FIZZY OR "FRIZZANTE"
• ORTRUGO IS A TRULY OBSCURE GRAPE OF THE PIACENZA HILLS OF EMILIA ROMAGNA. A VERY WELL KEPT SECRET BUT A SILVER DECANTER AWARD WINNER. LIGHT AND FRESH WITH AN AROMA OF TART APPLES, PEACHES AND WHITE BLOSSOM. FANTASTIC WITH SIMPLE GRILLED FISH, A FISH PASTA OR A PEAR, BLUE CHEESE AND WALNUT SALAD. COLD ON A SUMMER DAY WITH A BOWL OF CHERRIES, IT IS BLISS.

- 2 CORONE GRILLO DOC, TERRE SICILIANO, SICILY, 12.5%, 2020 £21.50
GRILLO
• GRILLO HAS TAKEN OFF, ESPECIALLY IN THE U.S. IT'S FRESH AND EASY-DRINKING WITH A SAVOURY NOTE THAT GIVES IT A DISTINCTLY SICILIAN PERSONALITY. THE GRAPE VARIETY IS ALSO USED FOR MARSALA. THIS NATIVE GRAPE IS WELL ADAPTED TO THE LONG HOT SUMMER IN SICILY. IT IS CITRUSSEY, CRISP AND HAS A SLIGHT MINERAL BACKGROUND. GREAT WITH FISH AND VEGETARIAN DISHES. IF YOU LIKE SAUVIGNON BLANC THIS MAKES AN INTERESTING ALTERNATIVE.

- 3 GIALLO IGT, TENUTA OPPIDA AMINEA, SANNIO, CAMPANIA, ITALY, £21.50
12.5 TO 13.5% 2017
FIANO, GRECO, CODA DI VOLPE, CALL ME MELLOW YELLOW
• AN INTERESTING EXAMPLE OF MODERN WINE MAKING IN ITALY THAT BREAKS ALL THE RULES OF DOC AND DOCG. THIS IS A ROUTE THAT IS FAVOURED BY ADVENTUROUS WINEMAKERS WHO ARE LOOKING FOR A REPRESENTATION OF THEIR WINE MAKING AREA THAT GOES AGAINST TRADITION. GIALLO MEANS YELLOW IN ITALIAN AND THIS IS THE COLOUR OF THE WINE. IT IS FLORAL, TASTES OF RIPE WHITE FRUIT, HERBS WITH A TOUCH OF HONEY. AN EXUBERANT WINE THAT IS PERFECT AS AN APERATIF.

- 4 MANZONI BIANCO, BARONE RECHSTEINER, TREVISO, PIAVON DI £24.00
ODERZO, ITALY, 12.5% 2019
INCROCIO MANZONI, 60.13. (A CROSS BETWEEN RHINE RIESLING AND PINOT BIANCO) SHEILA'S FAVOURITE.
• THIS WINE HAS WON A GOLD MEDAL AT THE PRAMAGGIORE WINE COMPETITION, RECEIVED A RECOMMENDATION FROM TIME MAGAZINE IN 2005 AND IN 2011 WON A DECANTER BRONZE MEDAL. IT IS A VERY FINE EXAMPLE OF ITS TYPE. STRAW YELLOW, VIVACIOUS WITH STRONG HERBAL AND VEGETAL SCENTS WITH HINTS OF PINEAPPLE AND GRAPEFRUIT. SOFT AND FRESH.

THREE USUAL SUSPECTS: CLASSIC, SINGLE ESTATE WINES AS
THEY SHOULD BE, OF REAL QUALITY: VERY FAR FROM THE
INDUSTRIAL, CHEMICAL NASTIES ALL TOO PREVALENT TODAY!

- 5 SAUVIGNON IGT VENETO, BARONE RECHSTEINER, TREVISO, PIAVON DI ODERZO, ITALY, 12.5% 2019 £23.00

SAUVIGNON BIANCO

• THIS IS A LOVELY DRY REFRESHING SAUVIGNON, DEEP STRAW YELLOW IN COLOUR, IT HAS AN INTENSE BOUQUET OF EXOTIC FRUIT, YELLOW PEPPERS AND MELON. GREAT WITH FISH AND SHELLFISH BUT VERY INTERESTINGLY IT GOES WELL WITH ASPARAGUS WHICH IS DIFFICULT TO MATCH WITH WINE. A VERY NICE TAKE ON A FAMILIAR FAVOURITE.

- 6 CHARDONNAY DOC VENEZIA, BARONE RECHSTEINER, TREVISO, PIAVON DI ODERZO, ITALY, 12.5% 2019 £23.00

CHARDONNAY

• PROBABLY THE MOST GROWN AND USED GRAPE IN THE WORLD. CHARDONNAY IN GOOD HANDS MAKES SOME FINE WINE. THIS ONE IS INTENSE AND HARMONIOUS, FRUITY, SLIGHTLY RESINOUS WITH HINTS OF LIME APPLE AND NECTARINE. GREAT QUAFFING WINE, ALSO EXCELLENT WITH BIG SALADS, CHICKEN AND, OF COURSE, FISH.

- 7 PINOT GRIGIO DOC VENEZIA, BARONE RECHSTEINER, TREVISO, PIAVON DI ODERZO, ITALY, 12.5% 2019 £23.00

PINOT GRIGIO

• A LOVELY PALE YELLOW, SOFT AND VELVETY. FRUITY WITH TASTES OF YELLOW APPLE, PEAR AND ACACIA. A FAVOURITE APERATIVE WINE, ALSO GOOD WITH RISOTTO AND FISH.

- 8 LANGHE ARNEIS, DOC, RIVETTO, PIEMONTE, ITALY 13% 2019 £28.00

ARNEIS, A COMPLEX RASCAL

• ARNEIS, IN LOCAL PIEMONTE DIALECT, MEANS RASCAL, SO CALLED AS IT WAS DIFFICULT TO GROW. HOWEVER THE AGRICULTURE DEPARTMENT OF THE UNIVERSITY OF TORINO GAVE THE GRAPE A TWEAK AND SINCE THE 1980'S IT HAS BEEN BACK IN FULL PRODUCTION. PERFUMED, PEARS, FLOWERS AND ALMONDS, BONE DRY AND CRISP TO DRINK: A FANTASTIC TRANSITION WINE, FROM THE LIGHTWEIGHT WINES OF SUMMER TO THE FULL BODIED WINES OF WINTER. GREAT WITH AN AUTUMN BUTTERNUT RISOTTO OR A BIG FISH SOUP.

9 VERMENTINO VIGNAERTA, BISSON, CAMPEGLI, LIGURA, ITALY, £30.00
13.5% 2019

VERMENTINO

• CONSISTENTLY OUR GO-TO FOR TO VERMENTINO, THIS WINE HAS ALL THE HALLMARKS OF A CLASSIC. IT'S FRAGRANT, HERBACEOUS WITH GOOD ACIDITY AND VERVE. THE VINEYARD IS IN THE GOLFO DI TIGULLIO NEAR THE CINQUE TERRE. VERMENTINO IS A GRAPE THAT IS VERY RESPONSIVE TO ITS GROWING AREA AND IT VARIES ENORMOUSLY FROM PLACE TO PLACE. THIS ONE'S A CRACKER AND PERFECT ON IT'S OWN, OR WONDERFUL WITH SIMPLE FISH.

10 VERMENTINO DI SARDEGNA, SA RAJA, TELTI, GALLURA, SARDEGNA £32.00
13% 2020

VERMENTINO

• VERMENTINO IS A GRAPE VARIETY THAT ADAPTS TO IT'S GROWING AREA. IN SARDEGNA IT FINDS OPTIMAL CONDITIONS AND PRODUCES AMONGST THE BEST OF ITALIAN VERMENTINO. THIS IS WONDERFUL WITH SHELL FISH AND IS BRILLIANT WITH OUR SEWIN WHEN IT IS IN SEASON. IT HAS INTENSE FRUITY AROMA AND A MINERAL VEIN.

11 PIGATO, BISSON, SESTRI LEVANTE, VERICI, LIGURIA, ITALY, 13.5% £29.50
2018/19

PIGATO, BON TON MILANO - WHITE WINE OF CHOICE FOR THE MILANESE

• PIGATO, WHICH IS A FRECKLED COUSIN TO VERMENTINO, IS A WONDERFUL ELEGANT WHITE WINE FROM LIGURIA, THE GRAPES FOR THIS COME FROM THE ARROSCIA VALLEY WHERE IT IS GROWN ALONGSIDE OTHER RED GRAPES. IT IS AROMATIC, HERBY, WITH WHITE PEACH AND CITRUS AND AN INTRIGUING, VERY SLIGHTLY BITTER EDGE. UNLIKE VERMENTINO IT DOES NOT CHANGE WITH ITS TERROIR. WELL STRUCTURED AND SPICY IT CAN BE AGED UP TO 10 OR FIFTEEN YEARS.

12 OFFIDA PASSERINA DOCG, ORGANIC, TENUTA SANTORI, PICENO, £31.00
ITALY 12% 2018/20

PASSERINA

• PASSERINA MEANS LITTLE SPARROW, A SMALL BIRD WITH A VORACIOUS APPETITE FOR THE RIPE GRAPES. AN ANCIENT VARIETAL FROM LE MARCHE, IT PRODUCES A LOVELY, MINERAL WHITE, GREAT WITH FISH AND SHELLFISH BUT ALSO LOVELY ON ITS OWN.

13 OFFIDA PECCORINO DOCG, ORGANIC, TENUTA SANTORI, PICENO £33.00
ITALY, 13% 2020

PECORINO, ITALIAN CHABLIS - SORT OF. WINNER 2121 OF THREE GLASSES, GAMBERO ROSSO

• STRAW YELLOW WITH LIME GREEN REFLECTIONS, MINERALLY AND SAVORY, WITH A PERSISTENT AFTERTASTE; SMOOTH AND MELLOW. IT HAS THE CAPACITY TO AGE IN THE BOTTLE. THIS IS A PERFECT WINE WITH SEA BASS BUT IT IS ALSO EXCELLENT WITH AGED CHEESES SUCH AS THE SOFT SMELLY CELTIC PROMISE. A WINE THAT WILL AGE AND IS APPRECIATED FOR THIS QUALITY.

14 LANGHE NASCETTA ALBORI DOC, ALESSANDRO RIVETTO, £38.00
NOVELLO, PIEDMONTE, ITALY 13% 2017

NASCETTA, GREAT WHITE, MADE IN THE LAND OF BIG REDS

• THIS AN ANCIENT AND ONCE NEARLY EXTINCT WHITE GRAPE OF THE LANGHE. THERE WERE JUST A FEW MEAGER ROWS BY THE 1980'S. ORIGINALLY VINIFIED AS A SWEET WINE FOR MASS, ITS MODERN INTERPRETATION HAS THE AROMATIC NATURE OF SAUVIGNON, MOSCATO, AND THE HERBACIOUS CHARACTER OF RIESLING. THIS WINE BECOMES MORE COMPLEX AND PERFUMED AS IT AGES.

15 CIMIXIA, L'ANTICO BISSON, SESTRI LEVANTE & CAMPEGLI, £38.00
LIGURIA, ITALY, 13.5% 2017/18

CLIMIXIA, BED BUGS?

• THIS IS THE RESULT OF THE WINE MAKER PIER LUIGI LUGANO'S INTEREST IN VERY RARE GRAPES. FOUND ON THE MOUNTAINSIDES OF THE CINQUE TERRE. NOBODY IS QUITE SURE WHAT IT IS, POSSIBLY A MUTATION OF PIGATO AS IT'S A FRECKLED GRAPE. THE ZENESE "CIMIXIA" TRANSLATES TO BEDBUG. ANOTHER EXAMPLE OF THE RATHER DARK HUMOUR OF THE LIGURI. STRAW YELLOW WITH A STRONG TROPICAL FRUIT PERFUME. IT IS FRESH, WARM, SMOOTH AND MINERALLY.

TIMORASSO

EXTRAORDINARY & VERY, VERY SPECIAL

• BERRY BROS & RUDD SAY TIMORASSO IS ONE OF THE MOST EXCITING AUTOCHTHONOUS ITALIAN GRAPE VARIETIES TO SURFACE IN RECENT YEARS. BROUGHT FROM NEAR EXTINCTION, IT RESEMBLES THE FINEST CHABLIS. THE GRAPES ARE ALLOWED TO DEVELOP NOBLE ROT. THE WINE IS PURE, FRESH, STRUCTURED AND COMPLEX. IT CAN BE DRUNK YOUNG OR LAID DOWN IN THE CELLAR FOR UP TO TEN YEARS. THIS IS SOMETHING VERY SPECIAL. WITH A MEAL, FULL FLAVOURED CHEESES, SHELLFISH, WHITE MEATS OR AS A MEDITATION WINE.

16 TIMORASSO, PITASSO, CLAUDIO MARIOTTO, TORTONA, PIEMONTE, £54.00
ITALY, 13 TO 14% 2018

TIMORASSO

• THE VINES FOR THIS ARE FORTY YEARS OLD AND IT IS AN EXCELLENT WINE THAT HAS BEEN AWARDED SLOW FOOD'S GRANDE VINO. IT IS MEDIUM WEIGHT, STRAW YELLOW IN COLOUR. IT IS FLORAL, FRUITY WITH A SLIGHT FLINTYNESS. THIS IS A PERFECT MEDITATION WINE IN THAT IT CAN BE SERVED THROUGHOUT DINNER AND AFTERWARDS. IT GOES WITH CHEESE, SHELLFISH AND WHITE MEAT AND IT IS REALLY INTERESTING WITH PATÉ AND CURED MEATS. ALSO A "MEDITATION WINE" DRUNK ON ITS OWN.

SPARKLING WINES

17/18 PROSECCO BRUT DOC, BARONE £28.00/HALF BOTTLE £16.00 375ML
RECHSTEINER, PIAVON DI ODERZO, ITALY 11.5%

GLERA, THE REAL MCCOY

• THIS IS A SPLENDID EXAMPLE OF THE ITALIAN CELEBRATION WINE, (AS IT SHOULD BE). FRESH AND ELEGANT, MADE WITHOUT COMPROMISE. DRINK ON ITS OWN, AS A CELEBRATION, OR WITH FRUITY DESERTS OR SHELLFISH.

19 ROSATO SPUMANTE VSQ, BARONE RECHSTEINER, PIAVON DI ODERZO, ITALY 11.5% £28.00

GLERA, RABOSO PIAVE, FOR THE SHEER JOY OF IT

• THIS IS A FRESH FRUITY, DRY ROSÉ WHICH USES ENTIRELY NATIVE GRAPES FROM THE GROWING AREA. THE VSQ THAT THIS WINE HAS MEANS THAT IT IS A HIGH QUALITY SPARKLING WINE. SOFT PINK, DRY, AND ELEGANT. THIS IS JUST PERFECT FOR A SUMMER CELEBRATION.

20 MADRE TERRA, CANTINE BONELLI, COLLI PIACENTINI, EMILIA 12% £29.00
CHARDONNAY, MALVASIA CANDIA, GLORIOUS

• CREAMY, DREAMY AND WONDERFUL, THIS IS SOMETHING SPECIAL. THE NAME MEANS MOTHER EARTH, AS ITS PRODUCTION IS SUSTAINABLE AND IN SYMPATHY WITH THE ENVIRONMENT. THIS IS A BEAUTIFUL CHAMPAGNE STYLE WINE WITH A SECOND FERMENTATION IN THE BOTTLE, A PERFECT FULL-ON FIZZ, VERY HARD TO BEAT FOR THE PRICE.

21 MILLE' FRANCIACORTA BRUT, FRATELLI MURATORI, FRANCIACORTA, ITALY, 13% 2011/12 £59.00

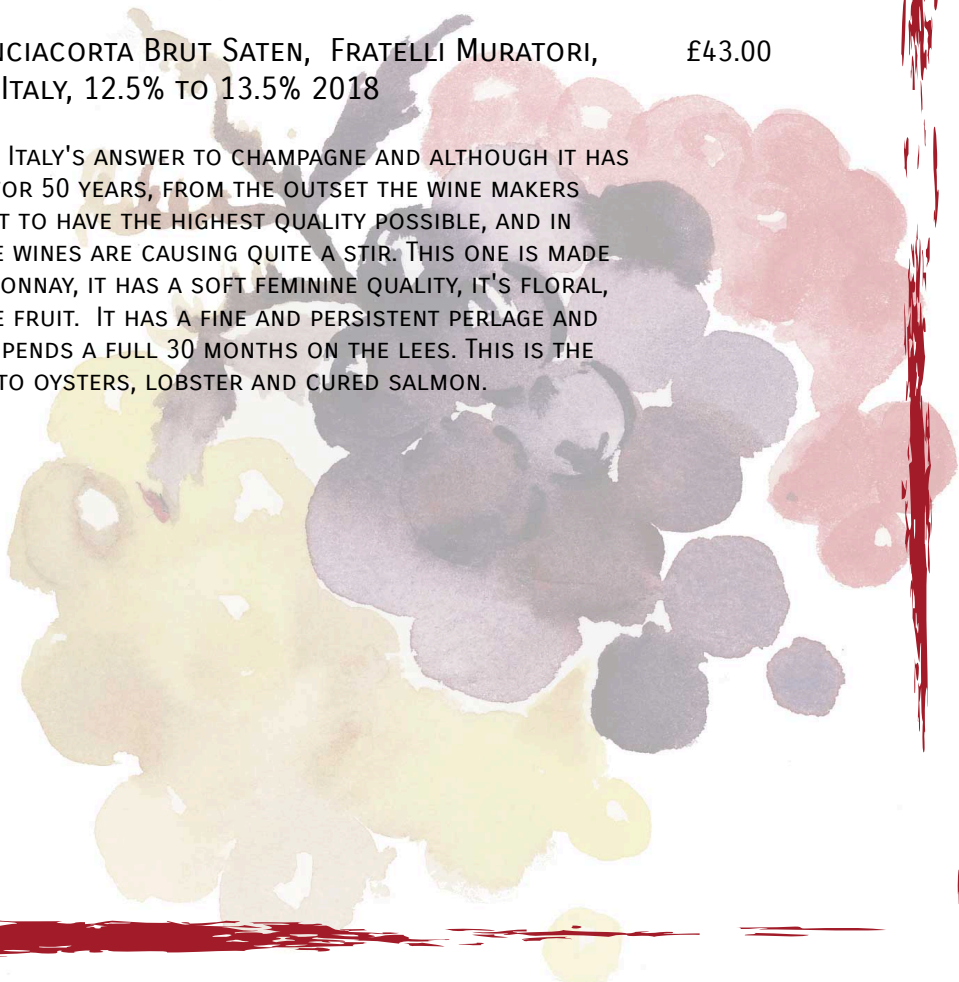
CHARDONNAY

• MIOLO IS THE NAME OF A STREAM THAT RUNS THROUGH THE VINEYARD. THIS IS A COMPLEX AND BEAUTIFUL FRANCIACORTA WHICH RECEIVED 88 POINTS FROM ROBERT PARKER AND 88 POINTS FROM THE WINE ENTHUSIAST MAGAZINE.

22 CESONATO FRANCIACORTA BRUT SATEN, FRATELLI MURATORI, FRANCIACORTA, ITALY, 12.5% TO 13.5% 2018 £43.00

CHARDONNAY

• FRANCIACORTA IS ITALY'S ANSWER TO CHAMPAGNE AND ALTHOUGH IT HAS ONLY BEEN MADE FOR 50 YEARS, FROM THE OUTSET THE WINE MAKERS HERE HAVE SOUGHT TO HAVE THE HIGHEST QUALITY POSSIBLE, AND IN CONSEQUENCE THE WINES ARE CAUSING QUITE A STIR. THIS ONE IS MADE WITH 100% CHARDONNAY, IT HAS A SOFT FEMININE QUALITY, IT'S FLORAL, WITH SOFT MATURE FRUIT. IT HAS A FINE AND PERSISTENT PÉRLAGE AND GOOD ACIDITY. IT SPENDS A FULL 30 MONTHS ON THE LEES. THIS IS THE PERFECT PARTNER TO OYSTERS, LOBSTER AND CURED SALMON.



FIZZY RED WINE

- 23 **BONARDA DOC, BONELLI, EMILIA, ITALY 12.5% 2018** £22.50
BONARDA, TRY IT, YOU'LL LIKE IT
- THIS IS A UNUSUAL AND VERY, VERY GOOD. IT SHOULD BE SERVED COLD AND IT IS DESIGNED TO BE DRUNK WITH MIXED HAMS, MEATS AND SALAMI. IT IS ALSO VERY GOOD WITH BARBECUE AND ROAST BEEF ON A PERFECT WELSH SUMMER DAY. BONARDA HERE IS BONARDA PIEMONTESE WHICH IS NOT RELATED TO THE BONARDA GROWN IN ARGENTINA. THIS GRAPE GIVES WARM COLOURED, SLIGHTLY FLORAL RED WINE WITH GOOD TANNINS AND ACIDITY. VERY RARE AND VERY GOOD.

STILL RED WINES

- 24 **CILIEGIOLO, BISSON, TENUTA TRIGOSO, SESTRI LEVANTE, ITALY, 12.5% 2018** £26.00
CILIEGIOLO, A LITTLE CHERRY
- THIS IS A RED GRAPE MUCH LOVED IN LIGURIA WHERE IT PRODUCES THIS LIGHT LUMINOUS WINE. IT HAS AN INTENSE FRUITY PERFUME, SMOOTH WITH A GOOD LONG FINISH. THE LIGURIAN RED WINE FOR FISH, PARTICULARLY FOR FISH AND TOMATO BASED DISHES. IT'S ALSO GREAT WITH STUFFED VEGETABLES, SALAMI AND WHITE MEAT. WE LIKE IT AS A LOVELY APERITIF.
- 25 **GRIGNOLINO DOC, CANTINE POVERO, PIEMONTE, ITALY 12.5% 2019** £27.00
GRIGNOLINO, THE LIGHTER SIDE OF LIFE
- A LIGHT COLOURED, LIGHT BODIED, HERBAL SCENTED RED FROM PIEMONTE. THIS WINE IS PERFECT FOR LIGHTER SUMMER FARE AND GOES WITH SALMON AND SALAD. FOR THOSE WHO LIKE PINOT NOIR OR GAMAY THIS IS ANOTHER CHOICE OF INTEREST. THIS IS A PERFECT WINE FOR A COMPOSED BIG SALAD OR EVEN A STEAK DONE IN LIGHT FRUITY MARINADE.
- 26 **PINOT NERO IGT, VENETO, BARONE RECHSTEINER, BUSCO DI PONTE DI PIAVE, ITALY, 12.5% 2017** £21.00
PINOT NERO, THE WINE MAKER'S WINE
- THE WINEMAKER'S WINE, DIFFICULT BUT WHEN WELL MADE IS AN EXCITING THING. THIS ONE IS RUBY RED AND HAS SCENTS OF CHERRY AND BLUEBERRIES. IT IS DRY AND SMOOTH AND SLIGHTLY TANNIC. PERFECT WITH THE SUNDAY ROAST, BUT IT ALSO GOES WELL WITH OTHER RED AND WHITE MEATS.
- 27 **CARMENERE DOC PIAVE, BARONE RECHSTEINER, TREVISO, PIAVON DI ODERZO, ITALY, 13% 2018** £24.00
CARMENERE, SO SOFT AND CUDDLY
- BRILLIANT CRIMSON COLOURED WINE, WONDERFULLY SMOOTH BUT WITH A HINT OF PEPPER AND SPICE. A GRAPE ORIGINALLY CULTIVATED IN THE MEDOC REGION OF BORDEAUX, BUT IT WAS ALSO WIDELY PLANTED IN THE VENETO REGION. THANKFULLY HERE IT SURVIVED THE PHYLOXERA EPIDEMIC WHICH KILLED CARMENERE ACROSS THE REST OF THE CONTINENT. THIS ONE IS THE ELEGANT EUROPEAN WHICH IS FANTASTIC WITH PORK, WHITE MEATS AND RICH VEGETARIAN DISHES WITH A TOMATO SAUCE BASE.

28 CORONE NERO D'AVOLA, TERRE SICILIANO, SICILY, 13%, 2020 £21.00

NERO D'AVOLA, SOMETIMES KNOWN AS CALABRESE

• IF YOU LOVE FULL-BODIED DRY REDS LIKE CABERNET SAUVIGNON, THIS ONE IS FOR YOU. THE NAME MEANS BLACK FROM AVOLA DUE TO ITS DEEP RED COLOUR AND IT IS THE MOST IMPORTANT GRAPE FROM SICILY. THIS IS FOR RED MEAT EATERS AND THOSE WHO LIKE STRONG CHEESE. IT HAS GOOD SWEET TANNINS AND PLUM OR PEPPERY FLAVOURS AND IT CONTRIBUTES TO MARSALA RUBINO BLENDS.

29 GUTTURNIO RISERVA DOC, BONELLI, COLLI PIACENTINI, EMILIA, ITALY 13% 2017 £26.00

BARBERA, BONARDA, A REAL FAVOURITE. A LOT OF WINE FOR THE MONEY

• THIS IS A BLEND UNIQUE TO THE PIACENZA HILLS. THE TWO GRAPES ARE BLENDED TO MAKE A SOFT CHERRY SCENTED WINE. IF YOU HAVE NOT HEARD OF THIS WINE YOU ARE NOT ALONE. THIS WINE IS GREAT WITH A PERFECT ROAST BEEF AND OTHER RED MEATS. THE WINERY THAT MAKES THIS WINE DOES NOT IRRIGATE OR USE ANY CHEMICALS PRODUCING THIS SMOOTHIE.

30 UVA DI TROIA, CANTINE CAPUZZIMATI IGP, TROIA, TARANTO, PUGLIA, 13% £24.00

UVA DI TROIA

• THIS ORIGINATES FROM THE TOWN OF TROIA IN PUGLIA AND IS PROBABLY OF GREEK ORIGIN. IT IS DARK FULL BODIED AND TYPICAL FLAVOURS INCLUDE RASPBERRY, LIQUORICE CHERRY, DARK FOREST FRUITS AND PLUMS THROUGH TO LICORICE AND SPICE. THIS WINE IS NOT OFTEN FOUND OUTSIDE PUGLIA AS IT LIKES IT'S HOME TERROIR. IT GOES WELL WITH RICH VEGETARIAN DISHES, RED MEAT AND RABBIT.

31 VALPOLICELLA SUPERIORE CLASSICO, BENEDETTI, GARGAGNAGO, VALPOLICELLA, ITALY 13.5% 2018 £28.00

CORVINA VERONESE, CORVINONE, RONDINELLA, MOLINARA, MADE BY A RUGBY PLAYER

• THIS RUBY RED BEAUTY HAS INTENSE CHERRY AND SPICE PERFUME. THE TASTE IS INTENSE AND PERSISTENT WITH HINTS OF CHERRY AND SPICE. THIS IS GREAT WITH RED MEATS, AGED CHEESE, AND RICH PASTA DISHES.



32 PRIMITIVO DI MANDURIA, CAPUZZIMATTI, DOP, TARANTO, PUGLIA, £34.00
ITALY 14% 2018

PRIMITIVO

• SHOCK HORROR, THIS ONE HAS BEEN FOUND TO BE GENETICALLY THE SAME AS AMERICAN ZINFANDEL. HOWEVER THIS FLAGSHIP WINE FROM PUGLIA IS THE 'REAL THING'. IT HAS HIGH ALCOHOL, HIGH TANNINS, SO IT NEEDS SOME AGE AND AIR BEFORE DRINKING. HOWEVER IT IS WONDERFUL WITH ROAST LAMB AND RICH LENTIL AND BEETROOT DISHES SUCH AS OUR BEETROOT BOURGUIGNON.

33 DOLCETO D'ALBA DOC, ALESSANDRO RIVETTO, LA MORRA, £29.00
PIEDMONTE, ITALY, 2019

DOLCETTO, ONE OF CHARLES' ALL TIME FAVOURITES - PERFECT WITH WELSH LAMB

• THIS NATIVE OF PIEDMONTE PRODUCES A FANTASTIC RED WINE. IT'S MEDIUM BODIED VIBRANT AND FRUITY, AND HAS A BRIGHT RUBY RED COLOUR. IT'S FRESH AND INTENSE AND IS GREAT WITH THE BEST OF WELSH LAMB AND IT ALSO VERY GOOD WITH PORK DISHES.

34 NEGRO AMARO DI SALENTO, CANTINE CAPUZZIMATTI, IGP, £29.00
TARANTO, PUGLIA, 13.5%

NEGRO AMARO

• NEGROAMARO IS VALUED FOR ITS DEEP COLOR, MEDIUM-FULL TANNINS AND DARK BERRYFRUIT FLAVORS. THE ORIGINS OF THIS GRAPE ARE GREEK VIA ALBANIA AND THE NAME LITERALLY MEANS THE DARK BITTER, AND THIS IS REFLECTED IN ITS DARK SAVOURY FLAVOURS. A GREAT WINE FOR VENISON, LAMB AND SPICY DISHES.

35 ROSSO DI SALENTO, CANTINE CAPUZZIMATTI, IGT, TARANTO, £30.00
PUGLIA, ITALY, 13%

NEGRO AMARO, MALVASIA NERA

• THE NEGROAMARO GRAPE AND MALVASIA NERA IS VERY WIDESPREAD IN APULIA. IN SALENTO, THESE GRAPES GIVE FULL-BODIED, WELL-ROUNDED WINES WITH HEADY AROMAS. ANOTHER GREAT APUGLIAN WINE WHICH IS GREAT WITH MEAT.

36 DRUMO, TOSCANA IGT, TENUTA RUBBIA AL COLLE, MAREMMA, £28.00
ITALY 12.5% TO 14.5% 2015

SANGIOVESE, FROM ITALY'S COWBOY REGION

• THIS IS A SOFT AND GENTLE SANGIOVESE, WITH A VERMILLION COLOUR, RIPE FRUIT TASTE AND FLORAL AND BALSAMIC PERFUME. A MODERN WELL MADE SANGIOVESE THAT IS GREAT WITH BEAN DISHES, SPELT, BARLEY AND BIG SOUPS.

- 37 BARBERA D"ALBA DOC, RIVETTO,ALBA, PIEMONTE,12.5% 2019 £31.00
 THE GREAT TABLE WINE OF PIEDMONTE. INTENSE PERFUME OF BERRIES AND PLUMS. IT IS MELLOW AND FULL BODIED. AN EXCELLENT CHOICE WITH RED OR WHITE MEAT, STRONG CHEESE AND SALAMI.
- 38 BARBERA D'ALBA LEONILDE. DOC, RIVETTO, PIEMONTE, ITALY £39.00
 12.5% 2016
 BARBERA, A CLASSIC
 • THE CLASSIC, HEARTY RED WINE OF NORTH AND NORTH WEST ITALY. IT HAS GOOD FRUIT AND GOOD BUT NOT OVERPOWERING TANINS. A WINE THAT IS PERFECT WITH STRONGER FLAVOURED FOODS, ESPECIALLY MEAT AND GAME. ROBUST WITH A CLEAN FINISH.
- 39 RIPASSO, VALPOLICELLA SUPERIORE CLASSICO, BENEDETTI, £31.00
 GARGAGNAGO, ITALY 13.5% 2017
 CORVINA VERONESE, CORVINONE, RONDINELLA, MOLINARA, SUCH A SMOOTHIE
 • THE GRAPES ARE HARVESTED BY HAND AT THE END OF SEPTEMBER, LEFT TO REST UNTIL NOVEMBER, VINIFIED AND THEN SUBJECTED TO 'RIPASSO' WHICH IS RE-FERMENTATION OF THE WINE ON THE PRESSINGS FROM AMARONE. THIS MAKES A RUBY RED CHERRY PERFUMED WINE, WHICH IS SOFT AND ENVELOPING TO TASTE. PERSISTENT AND ELEGANT WITH HINTS OF CHERRY, SPICE AND TANNIN.
- 40 CANONAU DI SARDEGNA DOC, SA RAJA, SARDEGNA 2020, 13% £33.00
 CANNONAU
 • CANNONAU DI SARDEGNA WINES HAVE ATTRACTED CONSIDERABLE ATTENTION IN THE LAST FEW YEARS, FOR THEIR ASSOCIATION WITH LONGEVITY. SARDINIAN LOCALS TEND TO LIVE WELL INTO THEIR 90S AND IN MANY CASES TO OVER 100, AND DIET ON THE ISLAND IS USUALLY GIVEN AS A KEY FACTOR IN THIS. CANNONAU IS THE SAME GRENACHE, AND THERE IS ITALIAN GENETIC RESEARCH WHICH SUGGESTS THE GRAPE IS NATIVE TO SARDEGNA. WE KNOW IT IS A WONDERFUL RED FOR LAMB AND HIGHLY PRIZED.
- 41 ROSSO PICENO SUPERIORE DOC, TENUTA SANTORI, £34.00
 RIPATRANSONE, ASCOLI PICENO, ITALY. 13% 2018
 MONTEPULCIANO, SANGIOVESE
 • THIS IS THE RED WINE OF THE MARCHES IN ITALY, AN AREA KNOWN FOR IT'S LAMB AND VERY RICH BAKED PASTA DISHES. OUR LAMB IS EVEN BETTER AND IT GOES WITH THE NOTES OF DARK CHERRIES, PLUMS, AND VIOLETS THAT CHARACTERISE THE WINE. THIS GREAT WITH OUR LAMB AND BEEF.
- 42 DUE QUERCE ROSSO IGT, BONELLI, COLLI PIACENTINI, EMILIA, £26.00
 ITALY 13% 2017
 BONARDA, BARBERA, CLASSY WINE FROM A CLASSY LADY
 • A BEAUTIFULLY MADE FULL BODIED RED, WITH BRIGHT RED FRUIT AND VANILLA, IT'S SILKY AND ELEGANT. THIS IS THE WINE FOR ROAST MEAT AND GAME, AND IS ONE CHEF GARETH'S FAVOURITES. MADE BY ELENA BONELLI

- 43 LANGHE NEBBIOLO, RIVETTO, PIEMONTE, ITALY 13% 2019 £38.00
 NEBBIOLO, BIG BOY ON A BUDGET
 • THE NEBBIOLO GRAPE TAKES ITS NAME FROM THE ITALIAN WORD NEBBIA, WHICH MEANS FOG AND PIEMONTE CAN BE VEILED IN FOG WHEN THIS LATE HARVESTING GRAPE IS GATHERED. IT MAKES BAROLO AMONG OTHERS. ITS STRONG ACIDITY, GOOD TANNINS AND HAUNTING PERFUME MAKE RED WINES, DARK IN COLOUR WITH A BRICK COLOURED HUE AT THE RIM. BAROLO TYPE ON A BUDGET
- 44 PURO SANGUE, MORELLINO DI SCANSANO RISERVA DOCG, TERENCEZI, SCANSANO, TUSCANY, ITALY, 12.5%, 2017 £40.00
 SANGIOVESE, CILIEGIO
 • A CRISP, FRUITY, AROMATIC WINE FROM THE TUSCAN MAREMMA. THIS IS THE HOME OF THE ITALIAN COWBOY AND MORELLINO MEANS BROWN WHICH IS THE COLOUR OF THE LOCAL HORSES. THIS IS AN AGED WINE AND IT LENDS ITSELF TO ANYTHING FROM LAMB CHOPS TO GAME. IT IS A GREAT FAVOURITE OF IRINA.
- 45 DOMENICALE ROSSO MALANOTTE DOCG, BARONE RECHSTEINER, TREVISO, PIAVON DI ODERZO, 15% 2015 £42.00
 RABOSO PIAVE, ANOTHER WOW!
 • THIS IS THE FLAGSHIP WINE OF RECHSTEINER AND IT REALLY IS A SUNDAY LUNCH ROAST BEEF SPECIAL. IT IS A RUBY RED WINE WITH POMEGRANATE LIGHTS, AND AN INTENSE SPICY BOUQUET. ONLY MADE IN THE VERY BEST YEARS. THE WINE SPENDS 3 YEARS IN OAK BARRELS. THIS IS ONE OF THE VERY BEST WINES OF THE GROWING AREA AND IT IS A REAL TREAT.
- 46 OFFIDA ROSSO, TENUTA SANTORI, DOCG RIPATRANSONE, ASCOLI PICENO, 2017 13% £45.00
 MONTEPULCIANO, CABERNET SAUVIGNON
 • A POWERFUL AND EXCITING RED WINE WHICH IS AGED FOR A MINIMUM OF TWO YEARS BEFORE RELEASE. IT IS A BRILLIANT RUBY RED WITH RED FRUIT, CHOCOLATE AND LIQUORICE. THIS IS THE WINE FOR HEAVY RICH AND INDULGENT DISHES OR WITH A GOOD AGED CHEESE.
- 47 BARBARESCO DOCG, ALESSANDRO RIVETTO, LA MORRA, PIEMONTE, ITALY 14% 2017 £53.00
 NEBBIOLO, BAROLO WITH MANNERS
 • THIS IS AROMATIC, BLUE FLOWERS, PLUMS, SPICE AND A WHIFF OF PORCINI MUSHROOMS. THE TASTE IS BLACK CHERRIES, BLACK PEPPER AND CLOVES. THIS IS REFINED AND BALANCED WITH A LONG AND PERSISTENT FINISH. FABULOUS RED FOR RICH WINTER MEAT DISHES.
- 48 BAROLO, ALESSANDRO RIVETTO, BAROLO, DOCG, PIEMONTE, ITALY, 14% 2017 £58.00
 NEBBIOLO, THE KING
 • THE KING OF ITALIAN WINES, THIS IS MODEST IN COMPARISON WITH SOME OF THE VERY EXPENSIVE BEASTS BELOVED OF THE AMERICAN MARKET. THIS ONE HAS MEDIUM OAK AND TANIN WITH A NICE SMOOTH FINISH. THIS IS NOT A GENTLE INTERNATIONAL FRUITY WINE. IT'S AN ANCIENT BEAUTY, MADE THE SAME WAY FOR GENERATIONS, TO PRODUCE A WARM, FULL BODIED DRY WINE.

49 AMARONE DELLA VALPOLICELLA, CLASSICO 2016 DOCG, £83.00
BENEDETTI, VENETO, ITALY, 17.5%

CORVINA, RONDINELLA, MOLINARA, HEAVEN IN A BOTTLE

• THIS YEAR WAS A VERY GOOD ONE FOR AMARONE AND THIS IS A GOOD EXAMPLE. AMARONE IS ONE OF OUR VERY FAVOURITE WINES, AND IT IS ALSO THE MOST STOLEN WINE IN ITALIAN WINE SHOPS. IT IS DIFFICULT TO MAKE AS THE RISKS ARE HIGH WHEN DRYING THE GRAPES BEFORE VINIFICATION. HOWEVER, IF IT WORKS, IT IS A WONDERFUL FULL BODIED RAISINY WINE. TO BE SHARED WITH VERY BEST OF FRIENDS AS A VERY BIG TREAT, THE PERFECT MEDITATION WINE. NB VINTAGE CHANGE.

50 BAROLO VIGNA RIONDA DOCG, RIVETTO, BAROLO, PIEMONTE, £110.00
ITALY 14% 2014

NEBBIOLO, KING OF KINGS

• AN ULTIMATE EXPRESSION OF THIS, THE FINEST OF WINES, FROM THE EPICENTRE OF BAROLO IN PERFECT GROWING CONDITIONS FOR THE VINES. FULL BODIED, SMOOTH, ROUNDED, COMPLEX WITH A LOVELY FINISH: ALL THE GREAT ATTRIBUTES APPLY TO THIS GLORIOUS WINES. IT NEEDS TO BREATHE, TO BE TREATED WITH RESPECT. A RIGHT ROYAL TREAT.

SWEET AND DESSERT WINES

51 DOMINICALE DOLCE IGT, RECHSTEINER RISERVA 50CL, SAN £32.00
NICOLO DI PONTE DI PIAVE, ITALY, 13.5% 2015/2016

VERDUZZO FRUILANO, TRAMINER, PURE SEDUCTION!

• THIS IS A WHITE WINE MADE LIKE AN AMARONE. IT IS ALSO MADE ONLY THE VERY IN BEST YEARS, THE GRAPES HARVESTED IN SEPTEMBER ARE PARTIALLY DRIED AND PRESSED IN JANUARY. IT HAS A PERFUME OF CANDIED FRUIT NECTARINE AND WILD FLOWERS. THE WINE IS AN INTENSE AMBER COLOUR, AND IT IS SOFT AND VELVETY, FULL BODIED AND SMOOTH. THIS IS FANTASTIC WITH OUR WELSH CHEESES AND TRADITIONAL PUDDINGS AND CAKES.

