

PIANO

WINE LIST

*Italy offers a wide range of delicious wines from across its regions,
and we reflect this variety in our list.*

*The Italian wines are listed first by **grape variety**, then name and/or producer,
and finally the region in brackets.*

Many of the notes also include food pairing recommendations.

*We hope that this way of listing gives you as much information as possible to help you
make your selections and further enhance your dining experience.*

We may offer suitable alternatives to those wines listed if necessary.

Godere di una bottiglia di vino. Salute!



ITALIAN WHITE

- 1. Garganega/Pinot Grigio, (Veneto)** £19.50
Pale straw yellow colour. Lightly aromatic with ripe citrus and baked apple characters. A fresh, crisp and easy to drink dry white with elegant soft, lightly honeyed fruit. Highly versatile, ideal as an aperitif or with seafood, grilled fish, salads and cold white meats.
- 2. Greco/Chardonnay, Terrano, Spadafora (Calabria).** £20.95
From the toe of Italy, this wine has lovely floral aromas with touches and pineapple and is fresh and well balanced on the palate. Another perfect companion for simple fish and seafood dishes.
- 3. Cortese/Garganega, Colle dei Tigli, Lenotti (Veneto)** £21.50
A deliciously dry wine, but full bodied and fruity with hints of peach and apple, and a delicate floral bouquet. The wine is an ideal accompaniment for sea-food dishes and all light pasta courses. An absolute cracker!
- 4. Fiano, Sampietrana (Puglia)** £22.95
The new groovy grape of Italy and rightly so. On the nose this light straw-yellow coloured wine is alive with the fruits of the vineyard mixed with other exotic fruits. The wine has a rich creamy fruity flavour with a deep shimmering, powerfully long-lingering finish.
- 5. Biancolella/Forestera, Ischia Bianco, D'Ambra (Campania)** £24.95
From the island of Ischia in the Bay of Naples, this is a classic wine to pair with seafood. A distinctive, delicate bouquet leads to a dry, crisp palate with a touch of salty minerality.
- 6. Cortese, Tuffo, Gavi di Gavi, Morgassi Superiore (Piedmont)** £25.95
An Italian classic. Made from 100% Cortese this is a fine and crisp white wine which offers complex and refreshing fruits of peaches and apricots. Its multi-layered approach and balanced acidity means that uniquely for Gavi di Gavi and deliberately by Morgassi that this is a wine that will age with great elegance.

ITALIAN ROSE

- 7. Pinot Grigio, Ancora (Veneto)** £19.50
As pleasing a Pinot Grigio rosé as you could meet. It has freshness, delicacy and rose-scented charm all the way through.

ITALIAN SPARKLING WINE

- 25. Prosecco (Glera) (Veneto)** £25.95
Ideal by the glass or bottle. With oodles of apple and peach on the nose and a soft finish.
- 26. Glera/Marzemino, Rosato, Breganze (Veneto)** £25.95
This used to be called Pink Prosecco, but can't be now! Lovely colour, dry fizz with flavour of raspberry.

ITALIAN RED

- 8. Nero d'Avola, Il Meridione (Sicily)** £19.50
Bags of fruit. A soft and easy drinking red wine. This Nero D'Avola is a Sicilian winner!
- 9. Primitivo/Syrah, Laghiglione, Schinosa (Puglia)** £19.95
Laghiglione is a blend of Primitivo 30% and Syrah 70% which has been matured for 12 – 18 months in oak barrels. The colour is a deep ruby colour. The bouquet has persistent aromas of black berry fruits. The taste is soft and harmonic with a rich and well structured body. Excellent in combination with roasted red meats and seasoned cheese.
- 10. Merlot/Sangiovese, Rosso Passo, Lenotti (Veneto)** £21.95
A fragrant and intensely fruity red. Its soft mellow flavours make it a great accompaniment to all sorts of dishes, even grilled fish. Rosso Passo is a real crowd pleaser!
- 11. Negro Amaro, Squinzano, Tacco Barocco, Sampietrana (Puglia)** £22.95
Squinzano is produced in the community of the same name which has to be one of the ugliest towns in Puglia!
The wine is composed of 90% Negro Amaro and 10% Malvasia Nera di Lecce and Brindisi. With a deep ruby colour and powerful, elegant aromas of wild berry fruit and plums. Ripe blueberry and cranberry flavours are complemented with silky layers of oak.
- 12. Sangiovese, Chianti, Villa Marcialla, Giannozzi (Tuscany)** £24.95
Packed with earthy aroma with a soft structure, Villa Marcialla Chianti is of a smooth texture which makes it easy to drink wine. A little rustic in style, so great with traditional Italian flavours and dishes.
- 13. Sangiovese, Malintoppo, Simonelli-Santi (Orcia, Tuscany)** £27.95
This is an intense ruby-red wine that has been aged in oak barrels for at least three months to produce a fragrant, fruity and delicate aroma with rich and elegant flavours that linger long on the palate. A balanced all-rounder, for it is excellent with pasta, red meats and cheese.
- 14. Nerello, Spadafora (Donnici, Calabria)** £35.95
Deep red in colour, the scent of red berries is intense and persistent with the spicy hint of liquorice and cacao given by the ageing in barrique. Soft, velvety and elegant, it is a wine of great personality. We recommend pairing with pasta with meat sauce and nduja.
- 15. Nebbiolo, Barolo La Pieve, Marziano Abbona (Piedmont)** £39.95
What a wine! Made from 'young' vines i.e. vines that are up to seventeen years old. Intense garnet red, with edges of orange-coloured shades. It combines very well with lamb.
- 16. Corvina, Amarone della Valpolicella Classico Lenotti (Veneto)** £47.95
Only produced in the best years and then only in very limited quantities. Dry, warm, full-bodied wine whose flavours and scents are accentuated by its long aging and the intensity of the juice produced from the dry grapes. It is an ideal wine for roasts, game and is excellent to accompany mature cheeses at the end of a meal. This exceptional wine needs to be savoured slowly to be appreciated fully.

All wines supplied by The Bottle Drinks Company Ltd'

OTHER WINES

- 18. Tierra Alta Sauvignon Blanc**, Central Valley, Chile £19.50
This wine shows a bright yellow—green colour. The nose is elegant with dominant notes of flower exquisitely mixed with herbal tones. In mouth, the wine is crisp, fresh, round and well balanced with a long finish.
- 19. Chablis**, Gerard Tremblay, Chablis, France £29.95
A top notch Chablis from a grower at the top of his game. Ripe fruit and classic minerality.
- 20. Sancerre**, Cherrier, Loire, France £32.95
Pale straw colour with a hint of green & an aromatic nose of exotic fruits and grapefruit. An elegant white wine with fresh fruit flavours, minerality and bright acid. This wine is perfect with fish and goats cheese.
-
- 21. Burlesque, Blush Zinfandel**, California, USA £18.50
A delicate salmon - pink, medium wine, made using a very short maceration of the red Zinfandel grapes after pressing. A perfect aperitif or as an accompaniment to light meats or fish dishes
-
- 22. Vega del Rayo**, Rioja, Spain £22.95
A modern, vibrant, unoaked Tempranillo. Oozing with red fruits, fresh cherries and plums with hints of spicy complexity. Soft and easy to drink with approachable ripe fruit yet well-structured. A great entry level Rioja.
- 23. Les Volets, Pinot Noir**, L'Aude, France £24.95
Upfront aromas of freshly picked raspberries and an underlying savouriness. Fleshy red fruits and jam continue to the palate and are met with structured tannins and acid - the foundations of a serious Pinot Noir.
- 24. Nieto Senetiner, Malbec**, Mendoza, Argentina £26.95
A blockbuster of a red - a complex but juicy fruit palate and a long persistent finish. Full bodied with great concentration of blackcurrant, plums and figs. Supported with a spicy, vanilla and mocha backbone.

CHAMPAGNE

- 27. Veuve Clicquot** £65.00
28. Bollinger Special Cuvee £79.00
29. Laurent Perrier Rose £94.00

WINES BY THE GLASS

	125ml	175ml	250ml
SPARKLING ITALIAN - Prosecco Breganze	£5.95		
WHITE ITALIAN – Greco/Chardonnay, Terrano		£5.45	£6.95
WHITE WORLD - Sauvignon Blanc , Tierra Alta. (Chile)		£4.95	£6.35
ROSE ITALIAN - Pinot Grigio Rose , Ancora (Veneto)		£4.95	£6.35
RED ITALIAN - Nero d'Avola , Il Meridione		£4.95	£6.35
RED ITALIAN – Primitivo/Syrah , Laghiglione		£5.45	£6.95