

# Wine List

Below, a sample selection of the wines served at our restaurants.

## PROSECCO BRUT DOC

La Jara

This wine is aromatic and velvety, straw-coloured and of fine and intense perlage, which exalts the scents of apple, white fruit, flowers and honey.

Grape varieties: Glera

Organic/Vegetarian

## White

### 2012 FALANGHINA DOP

Terra Dei Briganti

Falanghina is thought to have been one of the components of the legendary Roman tippie, Falernum. It displays beautiful and expansive fruit aromas with a nice floral spice overlay and a wonderful mineral finish. Enjoy with pasta, salads, and cheese.

Grape varieties: Falanghina

Organic/Vegetarian

### GAVI DOCG 2012

La Raia

A brilliant straw yellow colour with greenish hints.

This wine has a broad nose, intense, with sweet notes reminiscent of bianchi flowers, citrus and caramel. A full, soft wine with a lingering finish.

Grape varieties: Cortese

Organic/Vegetarian/Vegan

### 2012 SALENTO IGT

Perrini

White wine with a fruity bouquet with a delicately harmonised taste balance.

Grape varieties: Salento

Organic/Vegetarian/Vegan

### 2012 TERRE di CHIETI

Perlage

A lively and versatile Veneto white with good citrus acidity and a clean refreshing finish. Made from Trebbiano and Malvasia grapes, it's a very versatile wine that makes an interesting alternative to Pinot Grigio.

Grape varieties: Trebbiano/Malvasi

Organic/Vegetarian

### 2012 CATARRATTO IGT

Barone Montalto

Rick yellow colour, with a note of melon and apple blossom, medium body full of flavour. A refreshing wine that glides over the palate leaving a lingering finsh.

Grape varieties: Cataratto

Organic/Vegetarian/Vegan

## Red

### 2012 LAMBRUSCO REGGIANO DOP

Sorelle Schiavi

This wine is fruity, sparklings and fresh. Its bubbles are nicely accented by tannins and dark berry flavours.

Grape varieties: Lambrusco

Organic/Vegetarian/Vegan

### 2009 AGLIANICO DOC

Terra Dei Briganti

A full-bodied wine with bright and robust red fruits, ripe tannins and a silky texture.

Great with matured cheese.

Grape varieties: Aglianico

Organic/Vegetarian

### 2012 SANGIOVESE IGP

Azienda Agricola Menicocci

Vibrant ruby red colour, full and crispy in the mouth, spiced with flavours of cherry and liquorice - has a wonderful finish.

Grape varieties: Sangiovese

Organic/Vegetarian/Vegan

### 2012 NERO D'AVOLA IGT

Barone Montalto

A deep red wine with purple notes; a medium body delivering red cherry and raspberries to the palate.

Grape varieties: Nero D'Avola

Organic/Vegetarian/Vegan

### 2011 BARBERA DOC

La Raia

Brilliant garnet in color with clear violet hues, this wine has an intense flavour of roses and berries. Full, soft, warm, with a persistent ending reminiscent of cherry jam.

Grape varieties: Barbera

Organic/Vegetarian/Vegan

### 2011 CABERNET PIAVE DOC

Azienda Agricola Durante

The mature cabernet grapes are harvested, pressed and fermented at a controlled temperature to ensure maximum flavour extraction. An elegant wine with a light hint of grass, typical of red or black fruits.

Grape varieties: Cabernet

Organic/Vegetarian/Vegan

### 2012 NEGROAMARO IGT

Perrini Puglia

Negroamaro grapes picked by hand, elegant and intense flavour consisting of cherry and forest fruits.

Aged in underground cellars.

Grape varieties:Negroamaro

Organic/Vegetarian/Vegan

### 2009 BAROLO DOCG

Erbaluna

One of the great Italian wines, made exclusively from the highly tannic Nebbiolo grape in the Piedmont region. With the characteristic aroma of ripe plums, this wine retains a weighty yet elegant fruit flavour with noticeably receding tannins, which creates and develops an interesting complexity.

Grape varieties: Nebbiolo

Organic & Vegetarian

### 2007 LA CORTE DEL POZZO D.o.c

AMARONE della VALPORICELLA

Fasoli Gino

This wine is fermented in stainless steel tanks before barrel ageing for 3 years. Careful monitoring of each barrique enables a rich and alcoholic impact to quickly reveal its red fruit, plum, clove and (hint of) cinnamon flavours. Unsurprisingly full in the mouth and long on the finish, it's as delicious with parmesan style hard cheeses as it is with biscuits and cheese.

Grape varieties: Corvina/Rondinella

Organic/Vegetarian/Vegan

