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**"All our wines are available to take-home tonight, ask for a takeaway price list"**

# BEGINNINGS

## NONNA'S SEASONAL SELECTION, BY THE GLASS...

White wines	175ml	250ml	Bottle
<i>Fruity and aromatic</i>			
Verduzzo della Nonnas, Veneto	£4.25	£5.25	£15.00
Inzolia di Sicilia, Trinacria, Sicily	£4.50	£5.75	£16.50
Montecarlo Bianco, Buon Amico, Tuscany	£5.00	£6.75	£19.50
"C" Chardonnay, Alpha Zeta, Veneto	£4.50	£5.75	£16.50
<i>Dry and crisp</i>			
Pinot Grigio della Nonnas, Friuli	£4.75	£6.25	£18.00
Sauvignon Blanc, Banear, Friuli	£4.75	£6.25	£18.00
Fiano/ Greco, A Mano, Puglia	£5.00	£6.50	£19.00
Gavi di Tassarolo, Bergaglio, Piemonte	£6.50	£8.50	£25.00
<b>Rosé wines</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
"R" Rosato, Alpha Zeta, Veneto	£4.50	£5.75	£16.50
Rose Regaleali Tasca D'Almerita, Sicily	£6.75	£9.50	£28.00
<b>Red wines</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<i>Light and fruity</i>			
Merlot della Nonnas, Veneto	£4.25	£5.25	£15.00
Lagrein, Sudtiroler, Niklas, Trentino Alto Adige	£6.75	£9.25	£27.00
<i>Medium and spicy</i>			
Nero D'Avola, Trinacria IGT, Sicily	£4.25	£5.50	£16.00
Primitivo, Primaterra IGT, Puglia	£5.00	£6.75	£19.50
Morellino di Scansano, Poggio Argenteria, Tuscany	£6.75	£9.25	£27.00
<i>Big and bold</i>			
Negroamaro del Salento, Casada Caleo, Puglia	£4.75	£6.25	£18.00
Rosso di Montepulciano DOC, Nottola, Tuscany	£6.75	£9.25	£27.50
<b>Champagne and Sparkling</b>	<b>125ml</b>	<b>Bottle</b>	
Prosecco, Nonna's selection	£5.50	£23.00	
Prosecco Rosé, Varaschin	£5.75	£27.50	
Laurent Perrier Brut NV, Champagne	£8.95	£49.00	
<b>Beer</b>	<b>Bottle</b>	<b>Half</b>	<b>Pint</b>
Peroni, Nastro Azzurro (abv 5.1%)	£3.60	£2.50	£4.50
Peroni Rosso (abv 4.7%)	£3.60		
Peroni Riserva (abv 6.6%)	£4.25		
Brother Original Apple Cider, 500ml (abv 5.0%)	£4.50		
Horta Birra Lager Weizen Dorata, 750ml, Pevak	£12.50		
Laran Birra Lager Bionda, 750ml, Pevak	£12.50		
Satres Birra Ale Ambrata, 750ml, Pevak	£12.75		

# NONNA'S UNDER £20 RANGE...

We have searched throughout Italy to find you great value wines that show tipicity of their regions... all of these wines are 75cl bottles and are priced under £20...

## Rose

"R" Rosato, IGT, Alpha Zeta, Veneto £16.50

## White

Verduzzo della Nonnas, Veneto £15.00

Inzolia di Sicilia, Trinacria, Sicily £16.50

"C" Chardonnay, Alpha Zeta, Veneto £16.50

Pinot Grigio della Nonnas, Friuli £18.00

Sauvignon Blanc, Banear, Friuli £18.00

Poggiontondo Bianco, Poggiontondo, Tuscany £19.00

Fiano/ Greco, A Mano, Puglia £19.00

Montecarlo Bianco, Tuscany £19.50

## Red

Merlot della Nonnas, Veneto £15.00

Nero D'Avola, Trinacria IGT, Sicily £16.00

Negroamaro del Salento, Casada Caleo, Puglia £18.00

Montecarlo Rosso, Tuscany £19.50

Primitivo, Primaterra, Puglia £19.50

## Beers perfect for matching with food

Horta Birra Weizen Dorata, Pevak, Birra, Toscana £12.50

Laran Birra Lager Bionda, Pevak, Birra, Toscana £12.50

Satres Birra Ale Ambrata, Pevak, Birra, Toscana £12.75

## Sweet

Moscato D'Asti, Contero £18.00



# WINE FLIGHTS

**Question:** What's the difference between a "wine tasting" and a "wine flight?"

**Answer:** No spitting allowed

Wine tastings are rarely fun, they are serious events, you take notes and you have to spit out the wine and all you get to eat is bread... however Nonna's new wine flights are a delightful experience. Nonna's wine flights are a selection of 3 wines (each in measures of 125ml), which are either bound through geography, varietal, colour or style. They can be a great introduction to a new wine for a full bottle next time... plus, no spitting required!

## **A flight around Northern Italy (3 x 125ml = 375ml) £11.00**

The north of Italy borders Austria, Switzerland and France with long pastures and high mountains in the far north with annual snow and ice yet still hot and dry summers, which forces early harvests around September time

- 1) "R" Rosato Alpha Zeta, Piemonte, 125ml (Rose)
- 2) Gavi di Tassarolo, Bergaglio, Piemonte, 125ml (White)
- 3) Lagrein, Sudtiroler, Niklas, Trentino Alto Adige, 125ml (Red)

## **A taste of Sicily (3 x 125ml = 375ml) £11.00**

Sicily covers the largest surface area of Italy, largely growing oranges, lemons, grapes and almonds. Sicily has always been a strategic and fertile island. Colonizing countries brought with them grape varietals which have spawned here

- 1) Rosé Regaleali Tasca D'Almerita, Sicily 125ml (Rosé)
- 2) Inzolia di Sicilia, Trinacria, Sicily 125ml (White)
- 3) Nero D'Avola, Trinacria IGT, Sicily 125ml (Red)

## **A taste of Tuscany (3 x 125ml = 375ml) £11.00**

Tuscany is famous for its history, art galleries and now Nonnas Tuscan villa for hire ([casadinonnas.com](http://casadinonnas.com)), these wines represent some of the finer grape varieties and blends this region has to offer

- 1) Montecarlo Bianco, Buon Amico, Tuscany 125ml (White)
- 2) Morellino di Scansano, Poggio Argentera, Tuscany 125ml (Red)
- 3) Rosso di Montepulciano DOC, Nottola, Tuscany 125ml (Red)



# CHAMPAGNE, SPARKLING & MÉTHODE TRADITIONELLE

## Champagne, France

Wines from the Champagne region were known before medieval times. Churches owned vineyards and monks produced wine. French kings were traditionally anointed in Reims and champagne wine was served as part of coronation festivities. Kings appreciated the still, light, and crisp wine, and offered it as homage to other monarchs in Europe.

### 1. Laurent Perrier, Brut, NV

£49.00

(Chardonnay 45%, Pinot Noir 40%, Pinot Meunier 15%)



The colour is a pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity with its hints of citrus and white fruit. With its elegant style, Brut Laurent- Perrier has led the way in making champagne the ideal aperitif, perfectly balanced

### 2. Laurent Perrier Brut Millesime 1999

£74.00

(Chardonnay 50 %, Pinot Noir 50 %)

Both fine and rounded in its flavours, the palate shows preserved orange peel and vanilla-like finish. The texture is silky fine, lingering crispness

### 3. Laurent Perrier NV Grand Siècle Brut

£185.00

(Pinot Noir and Chardonnay, with Chardonnay being the slightly dominant variety)

Powerful and yet well-rounded, this wine is rich and savoury, finishing with a deliciously fresh touch. The length of its flavours is remarkable. A unique and balanced combination of depth and finesse

### 4. Dom Pérignon Vintage 2000

£185.00

(1/3 Pinot Noir, 1/3 Pinot Meunier, 1/3 Chardonnay)

The supreme elegance and grace of Dom is immediately apparent on the bouquet, and the citrus, pear and apple palate, with its superfine acidity, seems to last for an eternitys

### 5. Krug, Grand Cuvee, Brut NV

£190.00

(Pinot Noir)

Classically rich and opulent in style with sublime balance and elegance

### 6. Laurent Perrier Cuvee Rosé Brut NV

£80.00

(Pinot Noir)

Wonderfully fresh, reminiscent of red and black fruit raspberries, black cherries and blackcurrants, fresh of fruit, rounded and supple, a long finish on the palate

### 7. Cristal, Louis Roederer, 2002

£250.00

(Pinot Noir from ten Crus)

Rich and ripe with juicy fruit aromas and a generous sweetness indicating a powerful wine. Full and round with a fine creamy mousse supporting a powerful wine



## Sparkling and Méthode Traditionnelle

Although not made in the champagne region, these sparkling wines are definitely an Italian rival to them! When Italy beat France in the 2006 Football World Cup final, the Italian squad celebrated at their hotel with *Ferrari* wines instead of French Champagne

### 8. Franciacorta Brut Rosé DOCG Fratelli Berlucchi, 2004, Lombardia

£37.00

(85% blend of Chardonnay & Pinot Bianco, 15% Pinot Nero)

The home of sparkling wines, an excellent rose, fresh, fine and harmonic, a great alternative to more expensive, high demand, Rosé Champagnes

### 9. Franciacorta Brut NV, Contadi Castaldi, Lombardia

£39.50

(100% Chardonnay)



White flowers in the bouquet, which advances freshly and brightly, with enveloping fruity notes and hints of aniseed, nougat and honey. This freshness is felt again in the palate, which is tangy, full and plump.

### 10. "Saten" Franciacorta, Brut, DOCG, La Montina, Lombardia

£45.00

(100% Chardonnay)

This winery is entirely built underground, 20% of the harvest is fermented and matured in barriques for 8 months and would easily impress on any vintage champagne, highly recommended, GB

### 11. Ferrari Talento Trento DOC Perlè NV, Trentino

£48.00

(100% Chardonnay)



A great vintage produced only in the very best years when the vineyards produce a particularly fine yield of Chardonnay grapes

### 12. Prosecco, Extra Dry, Veneto

£23.00

(100% Prosecco)



Delicate bubbles, a sign of a true Prosecco

### 13. Rosé Prosecco, Varaschin, Veneto

£27.50

(84% Prosecco and 16% Moscato Rosé)



Delicious "pink" bubbly to enjoy for something different. The short, minimal Charmat method of vinification retains all the fresh fruitiness of these two grapes and provides for maximum aromatics of strawberries and raspberries, beautifully with grilled seafood/ veal



## BIRRA ARTIGINIALE

A new section on our list, these artisanally produced Tuscan beers are the perfect match for food. Pevak brewery makes delicate and hoppy, unfiltered ales.

### 14. Horta Birra Weizen Dorata, 75cl, Pevak, Birrificio Artiginiale, Arezzo, Toscana £12.50

A golden beer saturated with yeast and densely frothy, a fragrance of hot bread just taken out of the oven, round and full- flavoured with a crisp balancing acidity without a bitter taste, try this with soya- bean dishes, balsamic sauces, fish, white meat, green soups and cakes

### 15. Laran Birra Lager Bionda, 75cl, Pevak, Birrificio Artiginiale, Arezzo, Toscana £12.50

A golden beer with rich hoppy aromas but soft and velvety on the palate. Dense froth with a pleasant and light fragrance, a moderately bitter finish. This medium- bodied lager goes well with salads, shellfish, cheese, white meat and eggs

### 16. Satres Birra Ale Ambrata, 75cl, Pevak, Birrificio Artiginiale, Arezzo, Toscana £12.75

Deeply fragrant, amber coloured beer with orange reflections. Slightly sparkling, full-bodied and a slight bitter aftertaste. Aromas of hop, liquorice, caramel and cinnamon. More robust style of ale matches well with beef, pork and mutton, cold meat and salami and even chocolate cake

## ROSY ROSÉ

Italy, just like most other wine countries has an interesting production of rosé wines from North to South. We have chosen one rosé from the north and one from the south to give you a selection of only a few flavours on offer from Italy

### 17. "R" Rosato, IGT, Alpha Zeta, 2008, Veneto £16.50

(100% Corvina)

Made solely from Corvina, yields only 18 hours skin contact, fragrant with cherries, try this with a fresh salad

### 18. Vinruspo, Tenuta di Capezzana, 2008, Toscana £23.50

(Blend of Sangiovese, Cabernet Sauvignon and Canaiolo Nero)

Vivacious cherries and strawberry perfumes, clean and fresh on the palate. Ripe fruits are balanced well with acidity, recommended and new!

### 19. Rosé Regaleali Le Rosé, IGT, Tasca D'Almerita, 2007, Sicilia £28.00

(Norello Mascalese & Nero D'Avola)

A gutsier rose from Sicily, a perfect food match, with a bouquet of strawberries

# WHITES

## MOUTH- WATERING, MINERAL AND DRY

### 20. Verduzzo delle Venezia, Selezione Nonna's, Veneto

£15.00

(100% Verduzzo)



Easy to drink, medium in body Venetian white, carefully selected by Gian & Maurizio

### 21. Soave Classico Superiore DOC, Pieropan, 2008, Veneto

£25.00

(85% Garganega 15% Trebbiano di Soave)



Crisp, savoury, delicate white which has all the character of a true Soave, great as an aperitif. The producer carefully selects the best grapes, Pasquale visited this winery in 2008 and he highly recommends this or his other wine La Rocca!

### 22. A Mano Fiano/ Greco, A Mano, Madonna delle Grazie, 2008, Puglia

£19.00

(50% Fiano, 50% Greco)



Fresh and lively with a perfume of apricots, citrus and grapes; on the palate lime and apricot fruits shine through, dry and zesty!

### 23. Pinot Grigio, Selezione Nonna's, DOC, 2009, Friuli

£18.00

(100% Pinot Grigio)



Fine, fruity, fragrant white- our house selection, a classic pinot grigio to enjoy with a fish course or in the bar

### 24. Sauvignon Blanc, Grave DOC, Banear, 2008, Friuli

£18.00

(100% Sauvignon)



A fresh and fruity wine, great for a summer's day, try this with a delicate starter

### 25. Montecarlo Bianco, DOC 2008, Buon Amico, Toscana

£19.50

(Trebbiano Toscano, Pinot Bianco, Pinot Grigio, Sauvignon, Semillon and Roussanne)



This is a small DOC very close to [www.casadinonnas.com](http://www.casadinonnas.com), this wine is yellow with green reflexes and on the nose it is intense, fresh, floral and fruity. On the palate it is vivacious, well-balanced and persistent with good structure, perfect with fried- fish, seafood or vegetables

### 26. Fonte 40, IGT, Maremma Toscano Bianco, Poggioargentiera, 2008, Toscana

£29.50

(40% Ansonica (Inzolia), 40% Vermentino and 20% Fiano)



Tuscany's Maremma can offer superb white wines as well as some fantastic reds, the Mediterranean character of the ansonica and vermentino are enhanced with the exoticness of the Fiano, medium to full bodied with fresh and minerality due to the positions of the vineyards to the North and the stoney soil in which they grow



**27. Le Cave Du Vin Blanc De Morgex et de la Salle Morgex, 2007, DOC, Valle D'Aosta**  
£27.50

(100% Blanc des Morgex, Prie Blanc)



The trendy town produces the highest white wine in Europe, The extraordinary grapes resist cold temperatures and snow, whilst the gorge where it is situated traps the summer heat in. Straw yellow in colour, a bouquet of mountain herbs, lemon, almond, pear and peach on the nose. Perfect with a delicate first course dish

**28. Gavi di Tassarolo "La Fornace," Azienda Agricola Cinzia Bergaglio 2007, Piemonte**  
£25.00

(100% Cortese di Gavi)

Fresh and floral, clean with a pleasant aftertaste of toasted almonds and a hint of apple and sage, great with seafood



**29. Veltliner, DOC Peter Pliger 2007, Trentino Alto Adige**

£39.00

(75% Grüner Veltliner, 25% Frühroter Veltliner)



Related to the trendy gruner veltliner from Austria (a variety that has been trumpeted as the new chardonnay and the new Riesling), light yellow in colour, delicate floral notes with a dry, spicy finish... *Biodynamic*

**30. Pinot Grigio Riserva Mezzacorona, DOC 2007, Trentino Alto Adige**

£26.00

(100% Pinot Grigio)



Rich harmonious, elegant, refined- finished in barrels adding a weighty, spicy finish, this is an award- winning producer, try with a meaty fish like monkfish

**31. Fiano D'Avellino DOCG, Mastroberardino, 2008, Campania**

£32.00

(100% Fiano)

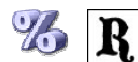


One of the oldest Italian grape varieties, dry but with splendid acidity, good body and a distinct presence of toasted hazelnuts, Fiano finds its match with seafood

**32. Pecorino IGT, Terre di Chieti, Gran Sasso, 2008, Abruzzo**

£24.00

(100% Pecorino)



Pecorino is an ancient variety so called because a bunch of ripe grapes to look a little like a sheep's head. Rescued from oblivion not so long ago and boy are we grateful as you will be when you pluck up the courage to give this excellent wine a go. Deeply coloured and packed with lemon, nut and mineral tones this is deliciously different and shows why Italy, with its 900 grape varieties is a real vinous treasure house that should be explored at every opportunity. Recommended DJ

**33. "Anas- Cëtta," Langhe Bianco, DOCG, Elvio Cogno, 2008, Piemonte**

£37.00

(100% Nas-cetta (1800s indigenous variety))



Nas-cëtta wine is seeped history for the commune of Novello. It was already mentioned in the wine growing chronicles of the second half of the nineteenth century and emerges as a typical white wine with Mediterranean origins. Nas- cëtta is brilliant straw yellow with golden hints. It has a fine, elegant nose with good intensity. It offers complex, persistent notes of wild flowers and aromatic herbs, citrus and exotic fruit. Its forward palate has notes of acacia honey, sage and rosemary. It's pleasant, warm and balanced body goes well with vegetable based dishes, white meat, fish and fresh cheese



**34. Vernaccia di San Gimignano, DOCG, Panizzi, 2008, Toscana**

£32.00

(100% Vernaccia)



This wine has a brilliant, light straw yellow colour with a greenish hue. A complex yet delicate bouquet, reminiscent of minerals, apples and pineapple. The palate reveals balance, fruit and a slight bitter finish. Recommended MM

**35. Vermentino, Fattoria Casa di Terra, 2008, Bolgheri, Toscana**

£28.50

(100% Vermentino)



Vermentino with intense & complex aromas. Rich, ripe and full-bodied. Stone fruits on the palate. A well balanced wine with good acidity and a persistent after taste which titillates the palate, it's the ideal summer wine and the perfect match with seafood

**36. Inzolia di Sicilia, IGT, Trinacria, 2008, Sicilia**

£16.50

(Inzolia di Sicilia)



Intense white from the island of Sicily which carries the aroma of orange blossom & acacia flowers

**37. Nosiola, IGT Dolomiti, Fanti, 2008, Trentino**

£34.00

(100% Nosiola)



Situated on the eastern side of the Adige river valley in the little community of Pressano in Lavis one finds the winery of Giuseppe Fanti, now in the capable hands of Alessandro Fanti, his son. From just over four hectares they produce 18,000 bottles. A rare grape, the Nosiola, is only indigenous to Trentino in Northern Italy. Warm days and cool nights at this altitude lend to a very crisp, light, minerally white.

## AROMATICS AND FRUITY

**38. "C" Chardonnay, IGT, Alpha Zeta, 2008, Veneto**

£16.50

(100% Chardonnay)



Partially oaked with tremendous richness and character, a loving balance between fruit and acidity

**39. Poggiotondo Bianco, Poggiotondo, Cerreto Guidi, 2008, Toscana**

£19.00

(Trebiano, Malvasia and Vermentino blend)

A blend of Trebbiano, Malvasia and Vermentino unoaked but left in contact with the lees for 60 days at very low temperature. Goes well with hot and cold seafood, very aromatic wine with yellow fruits on the nose

**40. Manna 'Cru', IGT Franz Haas, 2007, Trentino Alto Adige**

£40.00

(Riesling, Sauvignon Blanc, Gewurztraminer, Chardonnay)

The fragrant, spicy gewurztraminer really shines out, while the other grapes lend complexity & freshness to this excellent wine



**41. Sylvaner, DOC Valle Isarco, 2008, Trentino Alto Adige**

£26.00

(Sylvaner)

Grown high at 700m in the Alto- Adige Alps, rich, full flavour in the mouth, ripe apricots and apple, an interestingly balanced wine, try it with a risotto or marinated fish

**42. Falanghina Rami, DOC, Di Majo Norante, 2008, Molise**

£25.00

(100% Falanghina)

Medium bodied with good fruit, deliciously almond with a great aftertaste, ideal with a seafood platter



**43. Rami Bianco, Cos, Vittoria, 2008, Sicilia**

£31.00

(50% Inzolia and 50% Grecanico)

Notes of almond, straw and citrus, on the palate it is brisk and decisive with a real bitter almond taste or even “Campari- like” edge. Great with a seafood pasta like clams

**44. Lacryma di Christi del Vesuvio Bianco DOC, Mastroberardino, 2008, Campania**

£31.00

(100% Coda di Volpe del Vesuvio)

Hints of pineapple, white peach and a typical liquorice aroma. Well-structured and balanced wine, showing fine fruit allied to mineral notes

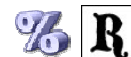


**45. “YRNM,” DOC, Pantelleria, Aziende Vinicole Micelli, 2008, Sicilia**

£38.00

(100% Zibibbo (Moscato di Alessandria))

Aziende Vinicole Miceli, with wineries in Sciacca and on the island of Pantelleria, utilizes 45 hectares of estate vineyards. This wine brings you straight back to Sicily, the nose typifies a Passito Pantelleria dessert wine, however the sublime wine is the fruit of marked innovation, classic in style and intimately linked to the sun and soils of Sicily.

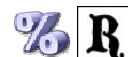


**46. Tocai Friulano, DOC, Roncus, 2007, Friuli**

£42.00

(100% Tocai)

A manual harvest allows for good selection. This shimmering yellow medium-bodied white wine is bursting with aromas of pineapple and gooseberry with an accent of hay. An intense mineral finish with a persistent aftertaste of almonds. An overall harmonious creation, accompanies any fish or white meat dish or even cured meats



## BIG AND BOLD

**47. La Rocca, Pieropan, 2007, Veneto**

£48.00

(100% Garganega)

This wine features in Decanter’s 50 Best Italian wines. Characterful wine, reminiscent of exotic fruit and nuts on the nose, soft and persistent on the palate, with hints of spice and citrus fruits, a perfect accompaniment with white meats, recommended after a visit to the estate from Pasquale



**48. Traminer Aromatica, DOC, Franz Haas, 2008, Trentino Alto Adige**

£35.00

(100% Traminer Aromatica)

Straw yellow in colour with scents of roses, cloves and lychees, a full-bodied wine with hints of almond on the finish. This wine can be a great match to seafood as well as egg dishes and vegetables



**49. Kerner, Valle Isarco, 2007, Trentino Alto Adige**

£30.00

(Riesling and Trollinger)

Aromas of green apples, melons and cream. Delicious acidity, full body white wine of peaches and citrus. The tell tale signs of a Riesling are backed by strong minerals and nutty textures. Can suit most dishes. Recommended DJ

**50. Chardonnay, Isole e Olena, Collezione de Marchi, 2007, Toscana**

£56.00

(100% Chardonnay)

One of Italy's finest, the style being richer and more Burgundian than others in the country. With each vintage he seems to get a wonderful balance of fruit and oak with great complexity and length. These wines sell out so quickly, as they age superbly. Paolo hosted an evening at Nonna's in 2007 and we were simply blown away with this Chardonnay, his Cepparello quite rightly, made it to the Top 50 Italian wines list by Decanter (on this wine list)



**51. Villa di Chiesa IGT, Valli di Porto Pino, Cantine Santadi, 2007, Sardegna**

£48.00

(60% Vementino, 40% Chardonnay)

Full, rich and gently oaked blend, if you are having a meaty white fish, order this wine

## REDS

### FRESH, YOUTHFUL, JUICY REDS

**52. Merlot delle Venezie, Selezione Nonna's, Veneto**

£15.00

(100% Merlot)

Easy going Merlot, typical of the Veneto region. Carefully selected by Gian & Maurizio



**53. Gropello, Garda DOC Classico, Provenza 2007, Lombardia**

£24.00

(100% Gropello Gentile)

The light structure confers elegance, duration and great drink ability, fragrance of strawberry, small fruits and plump red roses



**54. Garda Rosso Classico DOC, Fabio Contato, 2006, Lombardia**

£36.00

(25% Gropello, 25% Barbera 25% Sangiovese, 25% Marzemino)

Distinctive character, incomparable elegance, this wine would be well matched to delicate red meats or some medium strength cheeses



**55. Concerto, Lambrusco, Medici Ermete, NV, Emilia Romagna**

£22.00

(100% Lambrusco)



Not your everyday supermarket red fizz, dry, effervescent wine goes great with ragu or a bollito misto

**56. Barbera D'Asti Superiore, DOC, Trincherio, 2002, Piemonte**

£26.00

(100% Barbera)



A lighter example of Barbera, with delicate black fruits and violets, smooth tannins. Ruby red in colour, fresh but well- balanced, great with ragu

**57. Dolcetto D'Alba, DOC, Vajra, 2008, Piemonte**

£30.00

(100% Dolcetto)



Intensely perfumed with ripe cherry and floral notes. On the palate, the wine is delicate and supple yet with good backbone, with fresh fruit and spice flavours, try this one with roasted white meats

**58. Sudtiroler Lagrein, Weingut Niklas 2007, Trentino Alto Adige**

£27.00

(100% Lagrein)



Vivid ruby red with intense aromas of red berries and sweet violets, try it chilled on a warm summer's night. This wine prefers smoked cured meats like speck and well-balanced white meat dishes

**59. Foradori, Teroldego, DOC 2006, Trentino Alto Adige**

£38.00

(100% Teroldego)



Campo Rotaliano is a well-demarcated geographical area, a sort of recess of the Adige Valley tucked between the mountains. This small plain, depending on the soil composition, distinguishes itself for its various microzones bearing various names given by the local vintners. The blending of the different wines of these microzones, with their various features, gives this "Foradori" wine. Recommended... *Biodynamic*

**60. Santa Cristina IGT, Antinori, 2008, Toscana**

£23.50

(90% Sangiovese, 10% Merlot)

Ruby red in colour; on the nose, intense bouquet of mature fruits; on the palate well structured, harmonious, soft and sweet tannins

**61. "Poiema", IGT Vallagarina, Eugenio Rosi, 2006, Trentino**

£45.00

(100% Marzemino)



It smells like a young wine at first but it surprises you with the first sip with an array of flavour and complexity- it is soft, well balanced with a deliciously persistent finish which only leaves you wanting more, try this wine with mushroom based dishes

**62. Negroamaro del Salento, IGT, La Casada Caleo, 2008, Puglia**

£18.00

(100% Negroamaro)



This example of Puglia's Negroamaro's grape shows great softness with peppery undertones and soft tannins, a great value wine showing the potential of this region

### 63. Velluto Valpolicella Classico Superiore DOC, Meroni 2004, Veneto

£36.00

(30% Corvina, 20% Rondinella, 50% Molinara)

On the Sengia and Maso estates at la Grola, Meroni obtains "Il Velluto" from Corvina Veronese, Rondinella and Molinara autochthon grapes. Grapes are rigorously handpicked at the beginning of October, dried naturally for 30 days, pressed in the second half of November, drawn from the vat in December, matured in Slovenian Oak barrels for 28 months before bottling and receiving a further year of maturation before release. Valpolicella Classico Superiore has a ruby red colour, an ethereal bouquet and a perfume of cherries, red currant jam, liquorice, tamarind and spices. It is warm and persistent to the palate with an almond end taste, a velvet texture of great body and roundness. Wonderful to drink now but in continual evolution

### 64. Cerasuolo di Vittoria, Cos, 2007, Sicilia

£37.50

(Nero D'Avola and Frappato)

Shows brilliant nuances of ruby red, on the nose, black cherries, blackberry and plums with hints of violet and vanilla. Nicely balanced wine with a persistent finish. The unique part of this winery is that they use Amphoras and biodynamic principles in their wines

### 65. Nero D'Avola, IGT, Terre di Trinacria, 2008, Sicilia

£16.00

(100% Nero D'Avola)

A full-bodied red, sweet tannins and plum flavours



### 66. Montecarlo Rosso, DOC, 2008, Toscana

£19.50

(Sangiovese, Canaiolo, Syrah, Merlot, Cabernet Sauvignon)

A fantastic value blend, fresh fruits with black and sour cherry, perfect with a ragu or grilled red meat or even a white roasted meat, Montecarlo is a commune and small DOC in the hills of Lucca near to casadinonnas.com (Nonnas Tuscan rentable villa)

## HERBS AND SPICE... MEDIUM WEIGHT

### 67. Chianti dei Collis Senesi, DOCG, Azienda Agricola Nottola, 2007, Toscana

£23.00

(Sangiovese, Cannaiolo Nero)

Another great value wine from this developing winery based in Montepulciano, this Chianti has a firm aroma of berries and is quite dry with fruits



### 68. Maremmante, Poggioargentiera, Maremma, Toscana, 2008

£24.00

(50% Shiraz, 50% Alicante)

Alicante has been grown in Maremma for many years and the locals call it the black Spanish grape because of its dense inky colour, a simple wine with a strong character, scents of chocolate and liquorice

### 69. Chianti Classico, DOCG, Il Molino Di Grace, 2005, Toscana

£35.00

(100% Sangiovese)

The winery is named after a 19th century historic windmill located on the property near the cantina. The vineyards at Il Molino di Grace have been fruitful for over 350 years. When Frank Grace first purchased the property in 1995, there was no winery: all the



grapes were sold to local producers. Using the site of a ruined barn, Grace, together with winery manager Gerhard Hirmer, designed and built a state of the art winery. The winery opened its doors in 1999 and today, all of our wines are estate produced and bottled using organic materials and sustainable practices in both the vineyard and cantina. Intensely aromatic offering generous helpings of raspberry superbly complemented by hints of vanilla. The palate has a wonderful smooth velvety texture and exhibits subtle cedary oak characters through to a harmonious finish. A true style of Chianti, no international grape varieties are used to enhance its colour just true Sangiovese. GB recommended

**70. Val Venosta, Pinot Nero, DOC, Falkenstein, Pratzner 2006, Trentino Alto Adige**

£42.00

(100% Pinot Nero)



Rosehip and cherry fruits, a lot less jammier than the usual styles of pinot nero, refreshing as a result, this wine needs a delicate main course or fresh cheeses... *Organic*

**71. "Gea," DOC Sant'Antimo, Il Paradiso di Frassina 2006, Montalcino, Toscana**

£39.00

(100% Sangiovese Grosso)



This vineyard is owned by Giancarlo Cignozzi who produces the Brunello di Montalcino- Il Paradisodi Frassina, but also has another passion, music. He combines the 2 passions by playing music from classical to jazz to his vines through powerful outdoor speakers everyday. Currently the University of Florence is now carrying out specific studies on the vines behaviour in constant music treatment. Sant'Antimo is a new DOC sub- zone in Montalcino and is unique as wine- makers can use grapes of their own preference. GB Recommended

**72. "Borgeri," DOC Borgeri, Giorgio Meletti Cavallari, 2007, Toscana**

£34.00

(40% Cabernet Sauvignon, 40% Merlot, 20% Syrah)

Rich red ruby in colour with violet hues. On the nose fresh perfume of red berries with lightly balsamic notes. Harmonious tannins with good acidity & lingering flavours. A great introduction to the world of Super- Tuscans at a great price

**73. Barco Reale di Carmignano, Tentuta Capezzana, 2007, Toscana**

£26.00

(70% Sangiovese, 20% Cabernet, 10% Canaiolo Nero)

Ruby red in colour with attractive youthful perfumes of ripe red fruit, strawberries and redcurrants with the French oak adding a spicy depth, new to our list

**74. "Villa Malacari" Rosso Conero, DOC, Malacari, 2007, Marche**

£29.00

(100% Montepulciano- 75% of grapes come from 35 years old vines & 25% from young vines)



Deep ruby red, yet it is also clear and brilliant, with purple shades. It turns to garnet red during its maturation. The pleasant and winy scent of the first period fades during the maturity, and becomes fruity and flowery. It is tasty, harmonious, dry, tannic and full bodied. During its maturation it gains softness

**75. Taurasi Radici Riserva DOCG, Mastroberardino, 2005, Campania**

£55.00

(100% Aglianico)



Enveloping, elegant, and persistent. The background has distinct notes of plum, bitter cherry, strawberry jam, black pepper. Considered to be the *Barolo* of Southern Italy, accompany this wine with roasted red- meats, game or strong cheeses, recommended Pasquale



**76. Primitivo IGT, Primaterra, 2008, Puglia**

£19.50

(100% Primitivo)

Ripe and fruity wine with notes of plums, blackberries and cherries, great concentration, balance and length; fantastic value for money for a powerful wine, a steak goes well with this



**77. Terre DOC Leverano Red Riserva, Contizecca, 2003, Puglia**

£46.00

(70% Negroamaro, 30% Aglianico)

Aroma of red wood fruits and spices; a scent of vanilla and tobacco. Soft and harmonic with rich tannins, order this with a braised meat dish

**78. NePrica, Tormaresca Rosso IGT 2008, Puglia**

£24.00

(40% Negroamaro, 30% Primitivo and 30% Cabernet Sauvignon)

This blend of Negroamaro, Primitivo and Cabernet Sauvignon results in a delicately spicy wine with mouthful of black cherry fruit and notes of liquorice. The palate impression is savoury with wonderful acidity and just the right degree of tannic structure. A rich and intensely fruity wine with supple finish

**79. Morellino di Scansano Bellamarsillia, DOC, Poggioargentiera, 2008, Maremma, Toscana**

£27.00

(100% Sangiovese)

This up and coming area around Grosseto is starting to produce excellent wines, this is from the young vines which produces an excellent cherry fruit filled example of Morellino. If you enjoy this wine, the producer also makes 2 more (on this list) called Capatosta and Finisterre



**80. Capocaccia, IGT, Sella & Mosca, 2006 Sardegna**

£26.00

(85% Carignano, 15% Sangiovese)

Lingering aromas with notes of firm alcohol and fruit from the Sangiovese. Dry, soft & velvety

## **INKY-DARK, INTENSE, CONCENTRATED REDS - PURPLE-STAINED MOUTH...**

**81. Carmignano Villa di Capezzana, DOCG, Tenuta di Capezzana, 2005, Toscana**

£43.50

(80% Sangiovese and 20% Cabernet Sauvignon)

Taut, muscular fruit has an elegance that is becoming increasingly rare in Tuscany and is fantastic with red or white meats and of course some Tuscan cheeses. Aromas of elegant fruits and spice, soft, firm, fat tannins on the palate with well balanced acidity, long and persistent after- finish! An evening at Nonnas (April 09) with the family from Capezzana, showed these amazing wines which this one was adorned by all present!



**82. Massolino Barolo Serralunga D'Alba DOCG 2005, Piemonte**

£62.50

(100% Nebbiolo)



This wine possesses a vast range of perfumes, from classic spicy notes, to sweeter, flowery, fruity notes, full-bodied, with the excellent structure and acidity, order this to taste on its own or with cheeses or a fine rib- eye

**83. Rosso di Montepulciano DOC, Azienda Agricola Nottola, 2007, Toscana**

£27.50

(Sangiovese, Canaiolo Nero, Mammolo)



Great value wine from Tuscany, works well with beef, game or white meat, fruit with scents of spice, soft and nicely tannic. This winery has had outstanding recognition for its wine using state of the art technology, producing wine that encapsulates all the characteristics of the land, have this with a rare beef steak

**84. Cepparello, IGT, Isole e Olena, 2005, Toscana**

£76.00

(100% Sangiovese)



Forrest fruit flavours have developed on the palate of this deep red coloured wine. Spice on the finish encapsulates this complex red that finishes long, one of the top 50 wines in Italy

**85. Ceuso, Ceuso, IGT, Melia, 2004, Sicilia**

£43.00

(50% Nero d'avola, 30% Cabernet, 20% Merlot)

Dense colour, super concentrated, spiciness, red fruit and deep- toned tannins, this wine shows superelegance and demonstrates the top wines that are now coming out of Sicily

**86. Capatosta, Morellino di Scansano, DOC, Poggioargentiera, 2006, Maremma, Toscana**

£44.00

(95 % Sangiovese, 5% Alicante)

Made from the best and oldest Sangiovese clones with added Alicante grapes to produce a full- bodied elegant blockbuster. This wine was discovered on one of our Tuscan trails and comes highly recommended- GB

**87. "Bric Mentina," Barbaresco, DOCG, La Cá Növa, 2004, Piemonte**

£55.00

(100% Nebbiolo- Single vineyard from their best site)



Barbaresco, on the Langhe's hills, in an ancient farm of the last century, has its seat as "La Ca' Nova's Cellar." Pietro, Giulio and Franco Rocca, the farm's owners, personally manage the vineyards which surround the farm on the hills. Their care and respect for the environment and the ecosystem in which they operate. The quantity is kept under rigorous control, to ensure a high quality product. This is an elegant wine with strong character and the result of such care. A tremendous value intro to the famous wines of the area

**88. Velluto Amarone Classico, DOC, Meroni, 2001, Veneto**

£74.00

(30% Corvina, 20% Rondinella, 50% Molinara)

Meroni produces Rondinella, Corvina and Molinara grapes to create its Amarone Velluto, a unique wine in its origin, using ancient varieties and old production methods. The grapes are handpicked at the beginning of October the left for 4-5 months to naturally dry. Maturation occurs in small wooden barrels, with a further year refinement in bottle. Ruby



red in colour, with a delicate perfume of red mulberry jam, violets, liquorice, tamarind and spice, it is warm and majestic to the palate. This wine is made in the traditional style and has great finesse and elegance with velvety tannins, with hidden structure, its ideal with red meats, game and mature cheeses. A wine which will surprise time and time again

**89. "Ca' Morei," Valgella, Valtellina Superiore, Sandro Fay, DOCG, 2006, Lombardia**  
£49.00

(100% Nebbiolo- single vineyard, locally called Chiavennasca grape)



Deep cherry colour and a smashing pencil-lead nose. Remarkably restrained given the hot vintage. Palate of cherry tunes, definitely something mentholated here. Long and rich, good balance. Can drink now but plenty of tannins for further development. Excellent!

**90. "Do 12 Uve," IGT Toscana, Montalcino, 2005, Il Paradiso di Frassina**  
£53.00

(3 clones of Sangiovese, Cabernet Sauvignon and Petite Verdot, Alicante, Tannat, Cesanese, Carmanere, Shiraz, Marselan, Ancellotta)

A blend of 12 different grapes (12 Uve). This vineyard is owned by Giancarlo Cignozzi, he also has another passion, music. He combines the 2 passions by playing music from classical to jazz to his vines through powerful outdoor speakers everyday. Currently the University of Florence is now carrying out specific studies on the vines behaviour in constant music treatment. Very much like a Châteauneuf-du-Pape

## SUPER REDS FOR SUPER OCCASIONS

**91. "Ca Di Pian," Barbera D'Asti, DOC, La Spinetta, 2006, Piedmont**  
£48.00



(100% Barbera)

La Spinetta, meaning top of the hill, best describes this winery, it is the superstar of the area. Sat in the heart of Moscato D'Asti country. The families philosophy is to grow only indigineous grape varieties and to move away from the globalisation of character and taste. This will change your conception of what you think Barbera from Asti will be like, this is big powerful full on wine with ripe black fruits, GB recommended

**92. "Ronco del Picchio," Sforzato Valtellina, DOCG, Sandra Fay, 2005, Lombardia**  
£72.00

(100% Nebbiola (Chiavennasca))



Valtellina is a very particular valley in northern Lombardy, close to the Swiss border. It stretches east to west and only its steep northern slope is dedicated to vine growing. The local grapes used here produce wines of elegance and intensity. Aged for 12 months in French oak, the grapes are dried in a process similar to Amarone before being pressed which intensifies the depth of flavour. Light in appearance compared to Amarone but with great finesse, intensity and structure. Recommended if you want something big at lunch as it is not too heavy, GB highly recommended.

**93. Finisterre IGT, Poggio Argentera, 2005, Maremma, Toscana**  
£62.00

(50% Alicante, 50% Shiraz)

A phenomenal blend of Alicante and Syrah, yields are very low, fermentation in small barrels, aged in barriques for 15- 16 months and a further 6 months in bottle, this is a real mind blowing wine, great with steak. Recommended MM



**94. Sagrantino di Montefalco, Paolo Bea, 2003, DOCG, Montefalco, Umbria**

£99.00

(100% Sagrantino)

We love this, a real artisan producer making hand-crafted wines. Paolo Bea is the senior member of the family, uses no herbicides or pesticides (organic wine) and believes the wine is an expression of nature and looks forward to the differences in each harvest. A genuinely fantastic wine!



**95. Sassicaia, Tenuta San Guido, Bolgheri, 2002 Toscana**

£180.00

(85% Cabernet Sauvignon and 15% Cabernet Franc)

Within the family of "Super-Tuscans", those recalcitrant wines that shunned centuries of Italian tradition by embracing international grape varieties, there is "Sassicaia", the grand-daddy of them all. Since its inception with the 1968 vintage, its reputation as the Italian Tuscan bar none has remained firm. A deep red colour fills the glass, highlighted by streaks of purple. The nose displays an elegant floral fragrance with touches of cassis. Even in its youth this wine displayed complex, dry and sapid flavours, wrapped in a woolly blanket of tannin that tickles the palate with a slightly peppery quality; lingering and persistent aftertaste

## ENDS...

## SWEET WINES AND PORTS

**96. Albana di Romagna Passito, Fattoria Zerbini, 2006, Emilia- Romagna, 37.5cl**

£39.00

(100% Albana di Romagna)

Enveloping honey & white peaches flavours, elegant & deep- it is a very sweet wine which undergoes 14 passes through the vineyard, more than Chateau Yquem



**97. Recioto di Soave, Vigna Margé 2004, Veneto, 50cl**

£32.00      £8.50 (125ml)      £3.50 (50ml taster)

(Garganega - Recioto comes from the Veronese dialect)

Dried candied fruits, luscious honey scents, rich after finish



**98. Marsala Riserva Superiore NV, Curatolo, Sicily, 75cl**

£19.00      £3.95 (125ml)      £1.75 (50ml taster)

(Marsala)

The real deal realised beautifully by this exciting producer, the stunning label was designed by a famous architect in Palermo, Ernesto Basile in the latter part of the 19<sup>th</sup> century and is very much in the art deco style. The Curatolo family have been producing Marsala for well over a century.



**99. Vino Liquoroso, Le Ruffole, NV, Tuscany 75cl**

£17.50      £3.50 (125ml)      £1.50 (50ml taster)

(Blend of Malvasia, Trebbiano and Grechetto)

Typical Tuscan after dinner drink, perfect with Tuscan biscuits for dipping like cantuccini or with ripe cheeses with a golden colour



**100. Vin Santo, 2000, Isole e Olena, Tuscany, 37.5cl**

£39.95

(A blend of Trebbiano, Malvasia and Sangiovese)

This wine is deep amber in colour. Sweet and intense with a caramel, nutty character on the nose. It has a sherry like mouth-feel but with plenty of fruit and a good concentration



**101. Aleatico dell'Elba DOC, 2006, Tuscany, 37.5cl**

£29.50      £11.50 (125ml)      £4.75 (50ml taster)

(100% Aleatico)

Bright, dark violet ruby, Highly perfumed, a very powerful wine, it stands up well to very mature, strongly flavoured cheeses, dry pastries and almonds



**102. Brachetto D'Aqui, Contero, NV, 75cl**

£22.00

(100% Brachetto)

Superb perfume of crushed rose petals, sweet grapey fruit on the palate, dry finish, try with ice-cream!



**103. Moscato d'Asti, Contero, NV, 75cl**

£18.00

(100% Moscato)

Musky aroma but sweet on the palate with a clean & dry finish, matches great with panettone or with bread and butter pudding



**104. Recioto della Valpolicella, Allegrini, 2006, 50cl**

£35.00      £9.00 (125ml)      £3.75 (50ml taster)

(Corvina Veronese 80%, Rondinella 15%, Oseleta 5%)

Sweet, velvety & intense taste



**105. "Chaude Lune," Vin de Glace, Valle D'Aosta 2005, 50cl**

£29.00      £7.50 (125ml)      £3.25 (50ml taster)

(Prie Blanc)

Made in December from grapes that have weathered the first ice and snow of the winter. This rare and highly prized "vin de glace" or ice wine acquires a specific sweet and aromatic concentration that makes it unique in its class



## PORTO, DOURO

**106. Taylors Late Bottled Vintage, 2000, 70cl**

£19.95      £4.00 (125ml)



The perfect Port to accompany blue cheese, acknowledged being the finest producer of this style of Port. Blended from wines of a single year, aged for up to six years in cask and is ready to drink when bottled; concentrated fruity flavour and firm, full-bodied palate

**107. Taylors 10 year old, 70cl**

£29.95      £5.95 (125ml)



Excellent with soft cheeses and a superb dessert wine, a fine old tawny blend, aged for an average of 10 years in oak. Elegant and smooth, combining delicate wood notes and rich mellow fruit, it is bottled for immediate drinking

**108. Taylors 20 year old, 70cl**

£54.00      £9.95 (125ml)



Tawny in colour. Aromas of fresh figs, red berries jam, grilled and wood aromas. Soft and fresh in the mouth with wooden and dried fruits taste and a good finish. Try it with our Parmigiano Reggiano

**109. Grahams Vintage Port, 1983, 70cl**

£99.00      £12.95 (125ml)



Probably the two most important declared Port vintages of the 1980s are 1985 and 1983. This wine has an amazing colour for its age, looking barely ten years old. The nose gives a similar impression, as it is still densely packed with lovely, chocolate-tinged fruit. The palate is big and sweetly textured, with a fantastic, harmonious structure, provided by a seam of ripe, integrated tannins which never dominate.

