

Nonnas[®]

VINI

www.NONNAS.co.uk

Welcome to our 14th edition Nonnas Wine List

Our philosophy on wine choices is always to bring new discoveries of indigenous varieties of Italy or unsung heroes of obscure areas to the attention of our customers.

Many of the producers we have visited personally to see first-hand the dedication and hard work put into their wines. We try and steer away from the mass producers and seek out the artisans.

Value has also had an important factor, once again as the UK has increased duty rates for wine, the poor state of the euro has made life difficult for producers, importers and retailers; and as a result we have added and taken away on this list on both ends of the spectrum as some wines just tip over becoming not value for money.

Most of our beloved 2000- 2002 Sassicaia vintages are now exhausted but after trying an almost "Premier Cru" approach to a Barbera from the little known area of Oltrepo' Pavese, the investment and the desire to make a truly outstanding wine is a great alternative. Not a cheap but worth every penny, they are a relative young estate and am sure they will be hiking their prices in the future as they get more recognized. We recommend to buy a couple of cases and stash it away for investment, if you can resist drinking it. We can do wholesale prices for larger orders. For the odd bottle we have the takeaway retail list prices to take away anytime.

New to list we have our "Staff Favourites," we are all passionate about the great and diverse wines of Italy and in this section we have expressed our own personal tipples! We continue with the team and guest training of WSET (wine, spirit and education trust), if you are interested in attending the next course please let us know) and weekly informal tastings to improve our knowledge and ability to share it with you.

If you have never attended our WINE AND FOOD NIGHTS, I urge you to try one, informal, great value, an opportunity to meet the producer, try all the wines from the producer matched to a menu designed by our team of chefs to compliment not only the wine but also the region. Ask one of the team for the next wine events. We always have something tucked away in the cellar ask one of us it will be a pleasure to share our finds that have not made it to the list! Salute...

Nonnas

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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>Dry and crisp</i>			
Verduzzo della Nonnas, Veneto	£4.25	£5.50	£15.50
Sauvignon Blanc, Banear, Friuli	£4.75	£6.50	£18.50
Pinot Grigio della Nonnas, Friuli	£4.75	£6.50	£18.50
Fiano/ Greco, A Mano, Puglia	£5.00	£6.75	£19.50
<i>Fruity and aromatic</i>			
Inzolia di Sicilia, Trinacria, Sicily	£4.50	£6.25	£17.50
"C" Chardonnay, Alpha Zeta, Veneto	£4.50	£6.00	£17.00
Montecarlo Bianco, Buonamico, Tuscany	£5.00	£6.95	£19.50
Gavi di Tassarolo, Bergaglio, Piemonte	£6.50	£8.75	£26.00
ROSÉ WINES	175ml	250ml	Bottle
"R" Rosato, Alpha Zeta, Veneto	£4.50	£6.00	£17.00
Pinot Grigio Rosato, Primaterra, Veneto	£5.00	£6.75	£20.00
Rose Regaleali Tasca D'Almerita, Sicily	£6.75	£9.50	£28.00
RED WINES	175ml	250ml	Bottle
<i>Light and fruity</i>			
Merlot della Nonnas, Veneto	£4.25	£5.50	£15.50
Morellino di Scansano, Poggio Argentiera, Tuscany	£6.75	£9.25	£27.00
Lagrein, Sudtiroler, Niklas, Trentino Alto Adige	£6.75	£9.50	£28.00
<i>Medium and spicy</i>			
Negroamaro del Salento, Casada Caleo, Puglia	£4.75	£6.50	£18.50
Nero D'Avola, Primaterra IGT, Sicilia	£5.00	£6.75	£20.00
Salice Salentino, Masseria, Puglia	£4.75	£6.50	£19.00
<i>Big and bold</i>			
Sangiovese, DW Wines, Abruzzo	£5.00	£6.75	£19.00
Barbera "Dodicedodici," Oltrepo' Pavese	£7.95	£11.00	£31.95
CHAMPAGNE AND SPARKLING	125ml	Bottle	
Prosecco, Nonna's selection	£5.50	£24.00	
Prosecco Rosé, Varaschin	£5.75	£27.50	
Laurent Perrier Brut NV, Champagne	£8.95	£49.00	
BEER	Bottle	Half	Pint
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		

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NONNA'S £20 AND UNDER 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 £20 or under...

ROSÉ

"R" Rosato, IGT, Alpha Zeta, Veneto	£17.00
Pinot Grigio Rose, Primaterra, Veneto	£20.00

WHITE

Verduzzo della Nonnas, Veneto	£15.50
"C" Chardonnay, Alpha Zeta, Veneto	£17.00
Inzolia di Sicilia, Trinacria, Sicily	£17.50
Pinot Grigio della Nonnas, Friuli	£18.50
Sauvignon Blanc, Banear, Friuli	£18.50
Fiano/ Greco, A Mano, Puglia	£19.50
Montecarlo Bianco, Buonamico, Tuscany	£19.50

RED

Merlot della Nonnas, Veneto	£15.50
Negroamaro del Salento, Casada Caleo, Puglia	£18.50
Sangiovese, DW Wines, Abruzzo	£19.00
Salice Salentino, Masseria, Puglia	£19.00
Primitivo, Primaterra, Puglia	£19.50
Nero D'Avola, Primaterra, Sicily	£20.00
Montecarlo Rosso, Buonamico, Tuscany	£20.00

SWEET

Moscato D'Asti, Contero	19.00
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SOME INTERESTING WINE...

We have chosen some interesting wines from our menu...

FOR THE FOOTBALL FAN, THE OWNER OF INTER MILAN'S WINERY...

(R) Barbera "Dodicedodici," Castello di Cigognola £31.95
 (R) Poggio Della Maga, Castello di Cigognola £69.95

WINE NAMED AFTER A SHEEP'S HEAD?

(W) Pecorino, Terre di Chiete, Gran Sasso £25.00

ONE OF THE BEST WHITE WINES NOT ONLY IN ITALY, BUT THE WORLD

(W) Chardonnay, Isole e Olena, Collezione de Marchi £58.00

A WINE THAT WILL TASTE AND SMELL LIKE NOTHING YOU WILL HAVE TRIED BEFORE

(W) "YRNM," DOC, Pantelleria, Aziende Vinicole Micelli £38.00

FOR THE TRUE VEGETARIAN, NO MEAT OR FISH IS USED TO MAKE THIS WINE

(R) Cepparello, IGT, Isole e Olena, 2005, Toscana £87.00

A FEEL GOOD WINE PURCHASE, ADDICTS KICKING THE HABIT IN THIS COMMUNE

(W) Aulente Bianco, Bianco Rubicone, San Patignano £28.50
 (R) Aulente Rosso, Rosso Rubicone, San Patignano £28.50

FROM THE HIGHEST WINERY TOWN IN EUROPE, BRRRRRRR... COLD

(W) Le Cave Du Vin Blanc De Morgex et de la Salle Morgex £28.00

FOR THE JAZZ FAN... THIS WINEMAKER PLAYS JAZZ MUSIC TO THE VINES DAILY

(R) "Gea," DOC Sant'Antimo, Il Paradiso di Frassina £39.50

IF YOU HAVE NEVER TRIED CHÂTEAU D'YQUEM, THIS IS A GOOD STARTING REFERENCE

(S) Albana di Romagna Passito, Fattoria Zerbini £40.00

 (W) WHITE (R) RED (S) SWEET

VINI

STAFF FAVOURITES

VASARIO BIANCO, TENUTA DEL BUONAMICO, MONTECARLO, TOSCANA

£37.95

Recommended by Gian Bohan, Director, Nonnas

The producer is 10 minutes from Casa di Nonnas in the DOC of Montecarlo. I first tried it 12 years ago in "Cecco" restaurant in Pescia recommended by the waiter. I was so impressed, the next day, I knocked on the producers door and we bought a pallet for Nonnas as there was no importer at the time. These days, we convinced a small Italian wine importer to do that job for us, this is a big bold wine for hot weather, it packs a punch, ripe stone fruits that can stand up to robust dishes.

"YRNM," DOC, PANTELLERIA, AZIENDE MICELLI £38.00

Recommended by Daniel Jackson, Director, Nonnas

I first tried this wine in Brescia, I love the dessert wines from Pantelleria especially the famous Ben Ryé from Donna-fugata, complex and full of apricots and oranges, and when I tried this grape by this unique producer as a dry white wine and not a dessert wine, I was blown away. If you fancy trying something wonderful, try this one with mussels or clams or light pasta dishes, love it!

CAPATOSTA, POGGIOARGENTIERA £27.00

Recommended by Maurizio Mori, Director, Nonnas

This reminds me of a great meal with myself and Gian at a local restaurant (La Baita) to Casa Di Nonnas, we had a Florentine steak and the owner suggested this wine. Subsequently we went to the vineyard and the owner, Gianpaolo has become a wonderful friend of Nonnas, coming here to show all his wines and team wine tastings.

SANTA CRISTINA IGT, ANTINORI, TOSCANA £24.00

Recommended by Stefano Buralli, Nonnas Sheffield

From one of the oldest Tuscan winemakers, this wine, born as Chianti Classico, has changed the original characteristic adding 10% Merlot to the blend to add soft open fruit nuances to the wine. Ruby red in colour; on the nose, intense bouquet of mature fruits; on the palate well structured, harmonious, soft and very pleasing and from my region!

GARDA ROSSO CLASSICO DOC, FABIO CONTATO £39.00

Recommended by Dario Grande, Nonnas Sheffield

I prefer this wine because I love wines with distinct but elegant character. I like this wine because it can be drunk with many different dishes and it expresses my favourite style of what a wine should be, uniquely elegant!

A MANO FIANO/ GRECO, A MANO £19.50

Recommended by Myriam Cappellini, Nonnas Sheffield

My favourite is certainly the fiano greco, equal parts of each grape. Immediately on the nose it is like summer sunshine, its flavour reminds me of an evening at the seaside with a friend in Italy, whilst at a restaurant eating grilled fish, with only the sound of laughter and waves in the background... Something to be happy about... A Fiano!

GEA, IL PARADISO DI FRASSINA £39.50

Recommended by Cristina Franci, Nonnas Sheffield

It is a Sangiovese of rare purity, grown on the best slopes of Paradiso in Montalcino. Aged in barrels for around one year and then matured in bottle for ten months before release. I suggest this wine to you because when you drink it you can feel the harmony, the heat, the fullness and the richness of Sangiovese grape and that's the maximum expression of Tuscany.

MORELLINO DI SCANSANO BELLAMARSILLIA, POGGIOARGENTIERA

£27.00

Recommended by Michele Mucelli, Nonnas Chesterfield

A perfect evening with great food and nice company must be accompanied by an excellent wine and this is a superb quality wine. The cherry fruit is the first inkling of this wine; it is very fresh and crisp, with a solid structure and body, my favourite.

TAURASI RADICI RISERVA, MASTROBERARDINO £56.00

Recommended by Pasquale Pollio, Nonnas Chesterfield

Taurasi is the undisputed King of Southern Italy, in just a whiff, it embodies the essence of the Aglianico grape, intertwined with rich history and gastronomy traditions. Thanks to the perfect union between a suave tannin and marked persistence, to its ability to exalt both simple and refined fare, Taurasi has a "drink factor" and charm that in my opinion render it simply unique. Passion, tradition and history in a glass, this is Taurasi...

VINI

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 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) £12.00

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) Pinot Grigio Rosato, Primaterra, Veneto, 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) £9.50

Apulia is a region in south-eastern Italy, its southern portion known as Salento forms the heel of the "boot" of Italy. More than 60% of the wine from Puglia is red wine, the flagship grape being Primitivo a distant cousin to Zinfandel. This and Negroamaro which is primary in Salice Salentino dominate this region. There are some interesting native grapes and some successful roses and whites. Nonnas brings in its own brand of olive oil from this region every year from harvest

- 1) Fiano/ Greco, A Mano, Puglia 125ml (White)
- 2) Negroamaro del Salento, Casada Caleo, Puglia 125ml (Red)
- 3) Salice Salentino, Masseria, Puglia 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 (www.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 Argentiera, Tuscany 125ml (Red)
- 3) Vino Liquoroso, Le Ruffole, NV, Tuscany 125ml (Sweet)



CHAMPAGNE, SPARKLING & MÉTHODE TRADITIONNELLE

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 £195.00

(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 eternity

5. KRUG, GRAND CUVÉE, BRUT NV £190.00

(Pinot Noir) Classically rich and opulent in style with sublime balance and elegance

6. LAURENT PERRIER CUVÉE 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

VINI

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 NV, CONTADI CASTALDI £43.00

(80% Chardonnay, 10% Pinot Nero, 10% Pinot Bianco) Franciacorta is the champagne region of Italy in Lombardy, a great alternative to Champagne, using the same method but a better price and just as good! 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.

9. PROSECCO, EXTRA DRY, VENETO £24.00

(100% Prosecco) Delicate bubbles, a sign of a true Prosecco

10. 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

ROSY ROSÉ

Italy, just like most other wine countries has an interesting production of rosé wines from North to South. We have chosen north to south to show the differences on offer

11. "R" ROSATO, IGT, ALPHA ZETA, 2008, VENETO £17.00

(100% Corvina) Made solely from Corvina, yields only 18 hours skin contact, fragrant with cherries, try this with a fresh salad

12. ROSÉ REGALEALI LE ROSÉ, IGT, TASCA D'ALMERITA, 2007, SICILIA £28.00

(Norello Mascalese and Nero D'Avola) A gutsier rose from Sicily, a perfect food match, with a bouquet of strawberries


13. PINOT GRIGIO ROSÉ, 2009, PRIMATERRA, VENETO £20.00


(100% Pinot Grigio) A fantastic easy drinking Pinot grigio Rose with a delicate pink colour and light and floral aroma, Pinot Grigio is actually a black grape, so leaving the grape juice in contact with the grape skins for a short amount of time turns the wine a rose colour, the less time in contact, the lighter the colour



WHITES

MOUTH - WATERING, MINERAL AND DRY


14. VERDUZZO DELLE VENEZIA, SELEZIONE NONNA'S, VENETO £15.50  
 (100% Verduzzo) Easy to drink, medium in body Venetian white, carefully selected by Gian & Maurizio


15. SOAVE CLASSICO SUPERIORE DOC, PIEROPAN, 2008, VENETO £27.00 
 (85% Garganega 15% Trebbiano di Soave) Crisp, savoury, delicate white which has all the character of a true Soave, great as an aperitif. The best producer of Soave in the region, look out for his top of the tree Soave, called La Rocca later in this white wine list. La Rocca wins all the awards and still represents great value for such a prestige wine

16. A MANO FIANO/ GRECO, A MANO, MADONNA DELLE GRAZIE, 2009, PUGLIA
 £19.50 
 (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!

17. PINOT GRIGIO, SELEZIONE NONNA'S, DOC, 2009, FRIULI £18.50  
 (100% Pinot Grigio) Fine, fruity, fragrant white - our house selection, a classic pinot grigio to enjoy with a fish course or in the bar

18. SAUVIGNON BLANC, GRAVE DOC, BANEAR, 2009, FRIULI £18.50  
 (100% Sauvignon) A fresh and fruity wine, great for a summer's day, try this with a delicate starter

19. 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, 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

20. FONTE 40, IGT, MAREMMA TOSCANO BIANCO, POGGIOARGENTIERA, 2008, TOSCANA £29.95 
 (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

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21. LE CAVE DU VIN BLANC DE MORGEX ET DE LA SALLE MORGEX, 2007, DOC, VALLE D'AOSTA £28.00

(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

22. GAVI DI TASSAROLO "LA FORNACE," AZIENDA AGRICOLA CINZIA BERGAGLIO 2007, PIEMONTE £26.00

(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

23. FIANO D'AVELLINO DOCG, MASTROBERARDINO, 2008, CAMPANIA £34.00

(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

24. 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

25. PRIMO BIANCO, CANTINE MESA, 2009, SARDEGNA £25.00

(100% Vermentino) One of the most exciting wineries to come out of Sardinia in decades. The owner built up one of Italy's most successful advertising agencies before selling it on a whim and purchasing a winery in south west Sardinia. As you would expect, the labels are striking but equally the contents are exciting, ripe fruits and lively acidity, pale lemon with lime fruits and spring blossoms

26. INZOLIA DI SICILIA, IGT, TRINACRIA, 2008, SICILIA £17.50

(Inzolia di Sicilia) Intense white from the island of Sicily which carries the aroma of orange blossom & acacia flowers

27. NOSIOLA, IGT DOLOMITI, FANTI, 2008, TRENTO £37.25


(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

28. "C" CHARDONNAY, IGT, ALPHA ZETA, 2009, VENETO £17.00  
 (100% Chardonnay) Partially oaked with tremendous richness and character, a loving balance between fruit and acidity



29. MANNA 'CRU', IGT FRANZ HAAS, 2007, TRENTO ALTO ADIGE £47.00
 (Riesling, Sauvignon Blanc, Gewurztraminer, Chardonnay) The fragrant, spicy gewurztraminer really shines out, while the other grapes lend complexity & freshness to this excellent wine

30. SYLVANER, DOC VALLE ISARCO, 2009, TRENTO ALTO ADIGE £27.00
 (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, its weight can cope with full flavoured dishes

31. GRECO DI TUFO, VESEVO, 2009, CAMPANIA £29.50 
 (100% Greco) Perfumes of ripe pear and peach, this full bodied wine is from the Irpinian hills and because the soil is poor with a volcanic character, the wines gain a depth of flavour. Perfect with any fish especially seabass, don't think twice about having this with chicken or roasted pork and it even handles dishes with a spicy chilli to them

32. RAMI BIANCO, COS, VITTORIA, 2008, SICILIA £34.00
 (50% Inzolia and 50% Grecanico) Indigenous grapes of this island are fermented under the ground as this producer employs bio dynamic principles, a producer to keep your eye on! 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

33. VASARIO BIANCO, TENUTA DEL BUONAMICO, 2008, MONTECARLO, TOSCANA £37.95
 (Sauvignon Blanc, Pinot Bianco) This wine comes from the Cercatoia locality in the Comune of Montecarlo near to Casa di Nonnas! The wine finally refines in French Allier oak barrels for a total of nine months and has a straw yellow colour with gold flexes and an intense and complex bouquet with pleasant fruity and floral notes, spicy undertones. A fantastic full bodied, well-structured and well-balanced wine with a smooth and persistent aftertaste, this wine goes well with shellfish, roast fish and white meat with light sauces.

34. LACRYMA DI CHRISTI DEL VESUVIO BIANCO DOC, MASTROBERARDINO, 2008, CAMPANIA £32.00  
 (100% Coda di Volpe del Vesuvio) From the meaning "tears of Christ," this producer is the padrone of the area, rescuing dying out varieties. A bright and fresh wine, hints of pineapple, white peach and a typical liquorice aroma. Well-structured and balanced wine, showing fine fruit allied to mineral notes, with a real zing!

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35. "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.

36. TOCAI FRIULANO, DOC, RONCUS, 2007, FRIULI £45.00

(100% Tocai) Tocai was the name of a very popular wine in NE Italy but it became impossible to call the wine that name for legal reasons after the DOC was given to the famous Hungarian Tokay, so all Italian producers have had to re-brand under the name Tocai Friuliano... confused? you will be! One Italian producer we have met changed the name of his to JAKOT (Tokaj reversed to try and get round the EU ruling! 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, accompanies any fish or white meat dish or even cured meats

37. AULENTE BIANCO, BIANCO RUBICONE, IGT, 2009, SOCIETA' AGRICOLA SAN PATRIGNANO, EMILIA ROMAGNA £28.50

(Chardonnay and Sauvignon Blanc) After recently visiting the 300 acre commune, we were bowled over by the quality of the products, then the double whammy is to understand their philosophy, San Patrignano welcomes all young men and women who have serious drug abuse problems, completely free of charge, accepting no payment or funding from their families or the government. Since 1978, San Patrignano has taken in over 18,000 people, offering them a home, healthcare, legal assistance, and the opportunity to study, learn a job, change their lives, and regain their status as full members of society. Not only do they make great wines, they also make cheese, olive oil and salumi in their commune which we are hoping to bring to you. This wine is fruity but has some complexity, straw yellow in colour, hints of acacia and citrus, excellent with artichokes, gnocchi or grilled fish

BIG AND BOLD

38. LA ROCCA, PIEROPAN, 2007, VENETO £49.00

(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

39. TRAMINER AROMATICA, DOC, FRANZ HAAS, 2008, TRENTO ALTO ADIGE

£37.00 

(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

40. KERNER, VALLE ISARCO, 2009, TRENTO ALTO ADIGE £32.00

(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

41. CHARDONNAY, ISOLE E OLENA, COLLEZIONE DE MARCHI, 2008, TOSCANA

£58.00  

(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)

VINI

REDS

FRESH, YOUTHFUL, JUICY REDS

42. MERLOT DELLE VENEZIE, SELEZIONE NONNA'S, VENETO £15.50  

(100% Merlot) Easy going Merlot, typical of the Veneto region. Carefully selected by Gian & Maurizio

43. GROPELLO, GARDA DOC CLASSICO, PROVENZA 2009, LOMBARDIA £25.50 

(100% Gropello Gentile) Situated in the bottom end of Lake Garda, light structure confers elegance, duration and great drink ability, fragrance of strawberry, small fruits and plump red roses, light tannins

44. DOLCETTO D'ALBA, DOC, VAJRA, 2008, PIEMONTE £34.00 

(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

45. SANGIOVESE, DW WINES, PROVENCE DI CHIETI, ABRUZZO £19.00  

(100% Sangiovese) Ruby red with violet tinges, this Sangiovese wine is great value, giving a complex and structured body with hints of vanilla. Great with meat especially our Tagliatella Salsiccia, strong cheeses or chargrilled red meats, fantastic value for under £20

46. SUDTIROLER LAGREIN, WEINGUT NIKLAS 2007, TRENTINO ALTO ADIGE

£28.00  

(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 wellbalanced white meat dishes

47. FORADORI, TEROLDEGO, DOC 2006, TRENTINO ALTO ADIGE £39.00 

(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. Big dark, black fruits, good structure and length, Recommended... Biodynamic

48. SANTA CRISTINA IGT, ANTINORI, 2008, TOSCANA £24.00

(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

49. "POIEMA", IGT VALLAGARINA, EUGENIO ROSI, 2006, TRENTINO £49.00 

(100% Marzemino) An eccentric producer who is a perfectionist! His Cantina is underneath his house, 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. Recommended GB

50. NEGROAMARO DEL SALENTO, IGT, LA CASADA CALEO, 2009, PUGLIA

£18.50  

(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

51. VELLUTO VALPOLICELLA CLASSICO SUPERIORE DOC, MERONI 2005, VENETO

£38.00

(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

52. CERASUOLO DI VITTORIA, COS, DOCG, 2007, SICILIA £38.00

(Nero D'Avola and Frappato) The frappato gives the fragrance whilst the Nero D'Avola gives the structure, this wine 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

53. SALICE SALENTINO, MASSERIA PIETROSA, 2008, PUGLIA £19.00

(90% Negroamaro, 10% Malvasia Nera) Masseria means "farm" in Puglia and Pietrosa means "stone," this estate is part of the San Marzano cooperative. Ruby red, intense perfume of cherries and plums, thyme and rosemary. Meat, sausage, spicy foods and rich pasta, try it with our famous tag salsiccia! A great value quaffing wine

54. MONTECARLO ROSSO, DOC, TENUTA BUONAMICO, 2008, TOSCANA £20.00

(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 www.casadinonnas.com (Nonnas Tuscan rentable villa)

55. AULENTE ROSSO, ROSSO RUBICONE, IGT, 2008, SOCIETA' AGRICOLA SAN PATRIGNANO, EMILIA ROMAGNA £28.50

(100% Sangiovese) This is a fantastic example of how delicate a Sangiovese can be, pleasant and smooth without aggression, on the nose, cherry and sweet spices. We like this with fresh egg pasta, meat sauces, grilled meat or melanzane parmigiana. The winery is a community, San Patrignano welcomes all young men and women who have serious drug abuse problems, completely free of charge, accepting no payment or funding from their families or the government. Since 1978, San Patrignano has taken in over 18,000 people, offering them a home, healthcare, legal assistance, and the opportunity to study, learn a job, change their lives, and regain their status as full members of society. Not only do they make great wines, they also make cheese, olive oil and salumi in their commune

VINI

HERBS AND SPICE... MEDIUM WEIGHT

56. NERO D'AVOLA, PRIMATERRA, 2009, SICILIA £20.00



(100% Nero D'Avola) "Black of Avola" as it translates is the most important red wine grape in Sicily, named after Avola in the far south of Sicily, similar to a new world Shiraz, sweet tannins and pepper and plum flavours

57. GARDA ROSSO CLASSICO DOC, FABIO CONTATO, 2007, LOMBARDIA £39.00

(25% Groppello, 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

58. CHIANTI DEI COLLIS SENESI, DOCG, AZIENDA AGRICOLA NOTTOLA, 2008, TOSCANA £23.50



(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

59. BARBERA "DODICIDODICI," OLTREPO' PAVESE, CASTELLO DI CIGOGNOLA, DO, 2007, LOMBARDIA £31.95



(90% Barbera, 10% Croatina) We have personally visited this estate which has invested heavily into the estate with the task of producing two wines to be the best in the region. The Cigognola estate is owned by Gian Marco Moratti, the owner of Inter Milan football club and one of the richest men in Italy so no expense is spared in the production of his very impressive wines. The first evidence of vine-growing in this area dates back to prehistoric times, with further developments during the Roman period, Middle Ages and Renaissance. In some 15th century documents, the wine produced in the area of Cigognola is defined as "vino bono puro et neto" (good, pure and clear wine). The vineyard is part of the D.O.C. Oltrepò Pavese area. Seventeen hectares of land with a specific variety perfectly suited to the area: Barbera. This is a wine of great concentration of fruit and full body. 'Un Vino d'Impato,' a wine of impact, you will never have tried a Barbera quite like this, huge black fruits- have it with a steak!

60. CIRO' ROSSO RISERVA, DUCA SAN FELICE, LIBRANDI, DOC, CALABRIA, 2007 £29.50

(100% Gaglioppo) A wine for flavourful meat dishes, particularly suited to red meat as Cirò was made to marry well with the local Calabrian cuisine of roast goat, lamb and meat stew. Candied cherries are one of the flavours we picked from this robust red! We are very pleased to finally add a Calabrian wine to our menu as it is such an up and coming area, if you have some left after your meat main course, order some aged hard cheeses and finish the wine with these, delicious!

61. MAREMMANTE, POGGIOARGENTIERA, MAREMMA, TOSCANA, 2008 £24.50


(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

62. VAL VENOSTA, PINOT NERO, DOC, FALKENSTEIN, PRATZNER 2007, TRENTO

ALTO ADIGE £43.00 

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

63. "GEA," DOC SANT'ANTIMO, IL PARIDISO DI FRASSINA 2006, MONTALCINO, TOSCANA

£39.50 

(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

64. "BORGERI," DOC BORGERI, GIORGIO MELETTI CAVALLARI, 2007, TOSCANA

£34.50

(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

65. BARCO REALE DI CARMIGNANO, TENUTA CAPEZZANA, 2007, TOSCANA

£26.50

(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

66. "VILLA MALACARI" ROSSO CONERO, DOC, MALACARI, 2007, MARCHE

£29.50 

(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

67. TAURASI RADICI RISERVA DOCG, MASTROBERARDINO, 2005, CAMPANIA

£56.00 

(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

68. PRIMITIVO IGT, PRIMATERRA, 2008, PUGLIA

£19.50 

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

VINI

69. MORELLINO DI SCANSANO BELLAMARSILLIA, DOC, POGGIOARGENTIERA, 2008, 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.

70. CAPOCACCIA, IGT, SELLA & MOSCA, 2006 SARDEGNA £27.00

(85% Carignano, 15% Sangiovese) Lingering aromas with notes of firm alcohol and fruit from the Sangiovese. Dry, soft & velvety

71. "CA' MOREI," VALGELLA, VALTELLINA SUPERIORE, SANDRO FAY, DOCG, 2006, LOMBARDIA £49.50 

(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!

INKY-DARK, INTENSE, CONCENTRATED REDS – PURPLE-STAINED MOUTH...

72. SYRAH, FABRIZIO PODERE IL CASTAGNO, 2005 £49.00

(100% Syrah) We first tried this wine in an enoteca in Florence, the concentrated dark fruit aromas and persistent finish impressed, so we contacted the producer, a perfectionist who only makes this one wine (about 3000 bottles). Intense ruby red colour with deep violet hues and a fruit bouquet which reminds you of blackberries, ripe cherries and forest fruits, it also has notes of roast coffee, chocolate, tobacco, spices and incense, all in all it is a rich, deep and complex wine. This wine goes well with roast, braised and fried veal, beef or pork as well as stews or pasta with meat or game sauces, love it! We love it with the Tagliata steak for 2, drink the 2005 vintage whilst we have it

73. POGGIO DELLA MAGA, OLTREPO' PAVESE, CASTELLO DI CIGOGNOLA, DOC, 2006, LOMBARDIA £69.95

(90% Barbera, 10% Croatina) A Gambero Rosso "Tre Bicchieri" winner, The Cigognola estate is owned by Gian Marco Moratti, the owner of Inter Milan football club and one of the richest men in Italy so no expense is spared in the production of his very impressive wines. This is a full-bodied red wine has seamless tannins and a perfect acid balance. A wine that has to be tasted to be believed!

74. CARMIGNANO VILLA DI CAPEZZANA, DOCG, TENUTA DI CAPEZZANA, 2005, TOSCANA £44.00

(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!

75. MASSOLINO BAROLO SERRALUNGA D'ALBA DOCG 2005, PIEMONTE £66.00

(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

76. ROSSO DI MONTEPULCIANO DOC, AZIENDA AGRICOLA NOTTOLA, 2008, TOSCANA £28.00

(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

77. CEPPARELLO, IGT, ISOLE E OLENA, 2005, TOSCANA £87.00

(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

78. CEUSO, CEUSO, IGT, MELIA, 2005, SICILIA £43.50

(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

VINI

79. CAPATOSTA, MORELLINO DI SCANSANO, DOC, POGGIOARGENTIERA, 2007, MAREMMA, TOSCANA £46.00

(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

80. "BRIC MENTINA," BARBARESCO, DOCG, LA CÁ NÖVA, 2004, PIEMONTE

£57.00 

(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

81. VELLUTO AMARONE CLASSICO, DOC, MERONI, 2001, VENETO £75.00

(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

82. "DO 12 UVE," IGT TOSCANA, MONTALCINO, 2005, IL PARADISO DI FRASSINA

£54.00

(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

83. "RONCO DEL PICCHIO," SFORZATO VALTELLINA, DOCG, SANDRA FAY, 2005, LOMBARDIA £75.00

(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.

84. CHIANTI CLASSICO RISERVA, DOCG, 2006, AZIENDA MONTERAPONI, TOSCANA £59.50

(90% Sangiovese and 8% Canaiolo and 2% Colorino) Monteraponi is an ancient medieval small village, built around the three squared base towers dating back to the X Century. The compound is located on the top of the hillock and it holds the same name. At the altitude of 470 m Monteraponi dominates the Arbia river valley found below. It is one of the highest vineyards in all of Chianti Classico. The Chianti Farmhouse Monteraponi, ancient medieval hamlet, situated on the hill homonym, belonged to Earl Ugo, Marquis and governor of Tuscany on the end of tenth century: which for action of donation allotted it to the abbey founded from him on Poggio Marturi (Poggibonsi). Monteraponi makes very traditional Chianti with great finesse and class.

85. SAGRANTINO DI MONTEFALCO, PAOLO BEA, 2003, DOCG, MONTEFALCO, UMBRIA £99.50

(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. We met Paolo at a wine tasting in London and were very excited by this wine in particular. These wines can continue to improve for upto 15 years from harvest. Deep red crimson, candied cherries on the nose which develops red fruits, earth and clay. Raspberry, chocolate and old cedar with an exceptionally long finish, such a complex wine yet the fruit stays ripe, rich and pure... worth the investment

ENDS...

SWEET WINES AND PORTS

86. ALBANA DI ROMAGNA PASSITO, FATTORIA ZERBINI, 2006, EMILIA-ROMAGNA, 37.5cl £40.00

(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 Château D'Yquem

87. RECIOTO DI SOAVE, VIGNA MARGÉ 2007, VENETO, 50CL

£33.00 £9.00 (125ml) £3.75 (50ml taster)

(Garganega - Recioto comes from the Veronese dialect) Dried candied fruits, luscious honey scents, rich after finish.

88. MARSALA RISERVA SUPERIORE NV, CURATOLO, SICILY, 75cl

£19.95 £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 19th century and is very much in the art deco style. The Curatolo family have been producing Marsala for well over a century.

VINI

89. VINO LIQUOROSO, LE RUFFOLE, NV, TUSCANY 75cl

£18.00 £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

90. VIN SANTO, 2001, ISOLE E OLENA, TUSCANY, 37.5cl

£40.50

(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

91. ALEATICO DELL'ELBA DOC, 2006, TUSCANY, 37.5cl

£30.00 £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

92. BRACHETTO D'AQUI, CONTERO, NV, 375ml £12

(100% Brachetto) Superb perfume of crushed rose petals, sweet grapey fruit on the palate, dry finish, try with ice-cream!

93. MOSCATO D'ASTI, CONTERO, NV, 375ml £9.50

(100% Moscato) Musky aroma but sweet on the palate with a clean & dry finish, matches great with panettone or with bread and butter pudding

94. RECIOTO DELLA VALPOLICELLA, ALLEGRINI, 2006, 50cl

£38.00 £8.00 (125ml) £4.25 (50ml taster)

(Corvina Veronese 80%, Rondinella 15%, Oseleta 5%) Sweet, velvety & intense taste

95. "CHAUDE LUNE," VIN DE GLACE, VALLE D'AOSTA 2007, 50cl

£30.00 £8.00 (125ml) £3.50 (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

96. TAYLORS LATE BOTTLED VINTAGE, 2000, 70cl

£21.00 £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, fullbodied palate

97. TAYLORS 10 YEAR OLD, 70cl

£31.00 £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.

98. TAYLORS 20 YEAR OLD, 70cl

£57.00 £11.00 (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.

PORT and DESSERT WINE FLIGHTS

A TRIO OF PORTS TO ENJOY (3 GLASSES OF 50ML) £9.00

3 glasses of port, an LBV, a 10 year old and a 20 year old Port

A TRIO OF 3 GLASSES OF DESSERT WINE TO ENJOY (3 GLASSES OF 50ML)

£12.00

3 glasses of dessert wines, Recioto di Soave, Vigna Margé, Aleatico dell'Elba DOC, "Chaude Lune," Vin de Glace

GRAPPA FLIGHTS

A TRIO OF GRAPPA TO ENJOY (3 GLASSES OF 25ML) £12.00

3 glasses of different grappas from Jacopo Poli and our guest grappa producer