



Menu Di Vino

Wine Menu

The first two pages of our red wine menu give you an overview of our selection, the following pages give you more detailed information on each wine.

424)	MERLOT TRENTINO DOC “ CASTEL FIRMIAN”	€ 26.00
425)	CABERNET SAUVIGNON TRENTINO DOC “CASTEL FIRMIAN”	€ 28.50
400)	CORVO ROSSO SALAPARUTA	€ 21.00
426)	TEROLDEGO ROTALIANO DOC MILLESIMATO	€ 30.50
425)	CABERNET SAUVIGNON TRENTINO DOC “CASTEL FIRMIAN”	€ 28.50
400)	CORVO ROSSO SALAPARUTA	€ 21.00
401)	FANTINEL CABERNET SAUVIGNON	€ 24.00
428)	SYRAH IGT SICILIA	€ 27.00
427)	NERO D`AVOLA IGT “FEUDO ARANCIO”	€ 27.00
441)	NERO D`AVOLA CAVALLERIA RUSTICANA	€ 24.50
421)	NERESTANO DOC LA PERGOLA	€ 39.00
403)	FARNESE MONTEPULCIANO D`ABRUZZO	€20.50
442)	MONTEPULCIANO D`ABRUZZO CERANO	€ 25.90
405)	PRIMITIVO CASTELLANI	€ 20.50
451)	PRIMITIVO DI MANDURIA DOC GIRAVOLTA	€ 28.00
404)	SALICE SALENTINO IL BARCO	€ 20.50
406)	BONARDA STEFANO MASSONE	€ 19.50
407)	SACCHETTO MERLOT	€ 19.50
408)	STEFANO MASSONE DOLCETTO D`OVADA	€ 24.50
443)	DOLCETTO D`ALBA MADONNA DI COMO DOC	€ 25.00
409)	BARBERA D`ALBA BERSANO	€ 24.50
449)	VILLA LANATA BARBERA D`ALBA DOC “SUCULE”	€27.00
448)	VILLA LANATA BACCANERA DELLE LANGHE DOC	€ 27.00
450)	MONTE SCHIAVO “LACRIMA DI MORRO” D`ALBA DOC	€23.50
452)	TENUTA DEL PORTALE RISERVA AGLIANICO DELVULTURE	€ 29.00
423)	AGLIANICO IRPINIA IGT MASTROBERARDINO	€ 26.00
431)	SANGIOVESE CASTELLANI	€ 20.50
430)	SANGIOVESE DI TOSCANA “SUPERTUSCAN”	€ 49.50
444)	MORELLINO DI SCANSANO DOC FATTORIA DEI BARBI	€ 26.50
447)	CANNONAU DI SARDEGNA DOC	€ 29.00

445)	PRUGNOLO IGT DI MAJO NORANTE	€ 19.50
446)	RAMITELLO DOC DI MAJO NORANTE	€ 22.50
422)	DON LUIGI DOC DI MAJO NORANTE	€ 39.50
420)	VINO NOBILE DI MONTEPULCIANO DOCG	€ 44.00
410)	BROLIO CHIANTI CLASSICO DOCG	€ 27.00
411)	ROCCA GUCCIARDA CHIANTI RISERVA DOCG	€ 33.00
412)	CASTELLO DI BROLIO CHIANTI DOCG 2001	€ 64.00
440)	ROSSO DI MONTALCINO DOCG COLOMBINI	€ 29.90
437)	BRUNELLO DI MONTALCINO DOCG COLOMBINI	€119.00
436)	SAGRANTINO DI MONTEFALCO DOCG	€ 49.00
413)	VALPOLICELLA TOMMASI	€ 23.00
414)	RIPASSO DELLA VALPOLICELLA TOMMASI	€ 29.00
415)	CREARO “SUPERVENETIAN” TOMMASI	€ 72.00
416)	AMARONE DELLA VALPOLICELLA CLASSICO DOC	€ 110.00
418)	AMARONE DOC SARTORI	€ 44.50
417)	AMARONE DELLA VALPOLICELLA S.URBANO DOC	€ 69.00
419)	RECIOTO DELLA VALPOLICELLA	€ 64.00
438)	GRAN MASETTO DOCG	€ 56.50
453)	LACRIMA CHRISTI DEL VESUVIO DOC	€ 30.00
454)	TAURASI “RADICI” DOCG MASTROBERARDINO	€ 54.00
457)	BRUSCO DEI BARBI IGT TOSCANA	€ 26.00
455)	ROSSO DEL CONTE IGT SICILIA TASCA D’ALMERITA	€ 57.00
456)	SAN COLOMBANO RISERVA DOC PANIZZARI	€ 29.00
429)	DUCA ENRICO SALAPARUTA	€ 72.50
432)	NEBBIOLO D’ALBA PIO CESARE	€ 45.00
433)	BARBARESCO PIO CESARE	€ 70.00
434)	BAROLO PIO CESARE	€ 73.00
435)	BAROLO RAVERA	€ 69.00
439)	SASSICAIA	€ 159.00

424) MERLOT TRENTINO DOC “CASTEL FIRMIAN”

€26.00

This red grape variety is famous for its unmistakable suppleness.
Exclusive estate production of the vineyards located in the most suitable areas to the north of Lake Garda. An elegant wine of great character with pleasant wild-berries notes.

VINIFICATION

Traditional red vinification with maceration of the skins for a 6-7 day period, temperature controlled fermentation at 26-28°C, short refinement in oak barrels for 6-8 months.

TASTING NOTES

Color: garnet red
Perfume: intense with a mixture of ripe fruits and a hint of oak
Flavor: dry, complex and well-structured

PAIRINGS

It pairs well with red meats, cheeses and flavourful soups.

ALCOHOL CONTENT

12.5%

SERVING TEMPERATURE

16-18°C (61-64°F)



425) CABERNET SAUVIGNON TRENTINO DOC “CASTEL FIRMIAN”

€ 28.50

Of Bordeaux origins, this vine showed great vitality when it was introduced in Trentino at the end of the last century. Exclusively produced on estate vineyards in the Arco area north of Lake Garda, this wine has personality and is well-structured.

VINIFICATION

Traditional red vinification with maceration on the skins for a 8-10 day period, temperature controlled fermentation at around 26-28°C and maturation in precious oak for 6-10 months.

TASTING NOTES

Colour: ruby red
Perfume: intense, complex, with spicy notes reminiscent of eucalyptus and sweet fruit, well integrated with the particularly fragrant scent of oak
Flavour: dry, full-bodied and well-structured

ALCOHOL CONTENT

13%

PAIRINGS

Ideal for red meats, roasts, game and seasonal cheeses

SERVING TEMPERATURE:

16-18°C (61-64°F)



CORVO ROSSO

TYPE - Red

CLASSIFICATION - Typical Geographical Indication Sicily (IGT).

GRAPEVARIETY - Nero d'Avola, Pignatello and Nerello Mascalese.

1st YEAR OF PRODUCTION

It is one of the Company's two traditional wines; its bottling started in 1824, the year in which the company was established.

PRODUCTION AREA

Central and eastern Sicily in the provinces of Agrigento and Caltanissetta, on soils and in microclimates with a traditional vocation for quality red grapes.

SOIL - Mixed, with traces of active lime.

ALTITUDE - From 50 to 350 meters msl.

VINEYARDS

Upward or bush-trained, medium-high plant density per hectare (4,000 plants).

CLIMATE - Insular, Mediterranean, tending to hot, dry.

VINTAGE

By hand, from the 2nd week of September to the 1st week of October.

VINIFICATION

Traditional fermentation with maceration on the skins for about 6-8 days. Deavtting, soft pressing and malolactic fermentation.

AGEING

At least 10 months in large fine oak barrels and then in glass-lined vats.

MATURING - Two months in bottle at controlled temperature.

TASTING

Colour - lively ruby-red with garnet red highlights.

Aroma - intense, complex, fruity with a scent of morello cherry, airy and pleasant.

Flavour - dry, full, pleasantly winy, balanced, full-bodied and persistent.

ALCOHOL CONTENT - 12.5 v. %.

MEAN ANNUAL PRODUCTION

3,500,000 750-ml bottles, 450,000 375-ml bottles, 1,500 1,500-ml magnum bottles, 1,000 3,000-ml double magnum bottles, 500 5,000-ml imperial bottles.

SERVING TEMPERATURE - 17°-18° C.

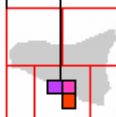
RECOMMENDED GLASS - Transparent, medium-stemmed glass.

RECOMMENDED WITH

Excellent with grilled meat, roast meats, wildfowl and medium-aged cheeses.

STORING - Very cool (13° - 15° C.) room, not too moist.

LIFE - More than 5 years if kept in cellars with suitable conditions.





"Le Riserve"

TEROLDEGO ROTALIANO DOC MILLESIMATO

The Teroldego vine is an indigenous varietal of Trentino where it has found its ideal environment in the Piana Rotaliana. The name seems to derive from "Tiroler Gold" (Tyrol Gold) a name that indicates its presence at the Court of Vienna in the Austro-Hungarian empire. It was later called "Tirolidico" and finally Teroldego.

It is the most famous red wine from Trentino, and for this reason it is called the "royal wine of Trentino". This Riserva is produced only in the best vintages from manually selected and harvested grapes of the most renowned areas of the Piana Rotaliana: "Fron", "Camorzi" and "Sottodossi".

VINIFICATION

Pressing with separation of the stems. Maceration on the skins. Fermentation at a controlled temperature of around 25°C (77°F). Minimum 24 months of aging, of which 12 months are in oak. It is then refined in the bottle.

CHARACTERISTICS

Color: intense ruby red

Fragrance: complex, characteristic, pleasant ripe fruit aroma, prunes and blackcurrant

Flavor: full-bodied, well-balanced, pleasantly tannic

ALCOHOL CONTENT: 13%

PAIRINGS: A wine of great character, it pairs well with stews, roasted red meats, grilled dishes, and seasoned cheese. Ideal with Risotto al Teroldego.

SERVING TEMPERATURE: 16-18°C (61-64°F)



**“Castel Firmian”****CABERNET SAUVIGNON Trentino DOC**

Of Bordeaux origins, this vine showed great vitality when it was introduced in Trentino at the end of the last century. Exclusively produced on estate vineyards in the Arco area north of Lake Garda, this wine has personality and is well-structured.

VINIFICATION

Traditional red vinification with maceration on the skins for a 8-10 day period, temperature controlled fermentation at around 26-28°C and maturation in precious oak for 6-10 months.

TASTING NOTES

Colour: ruby red

Perfume: intense, complex, with spicy notes reminiscent of eucalyptus and sweet fruit, well integrated with the particularly fragrant scent of oak

Flavour: dry, full-bodied and well-structured

ALCOHOL CONTENT

13%

PAIRINGS

Ideal for red meats, roasts, game and seasonal cheeses

SERVING TEMPERATURE:

16-18°C (61-64°F)



401) FANTINEL CABERNT SAUVIGNON**€24.00**

Intense, penetrating, characteristic aromas suggestive of the underbrush, with ageing it recalls spices and becomes almost velvety. Excellent body, full and dry, refines with ageing.

428) SYRAH IGT SICILIA**€27.00****SYRAH Sicilia Igt**

Originally from the Middle East, Syrah has become renowned worldwide, especially in regions with hotter climates where it is able to achieve its finest results. In Sicily, with the intense sunlight and unique landscape, the grape produces a wine of the highest quality.

CHARACTERISTICS

Our Syrah has a wild-berry aroma that blends pleasantly with the hints of chocolate and liquorice.

ALCOHOL CONTENT: 13.5%

PAIRINGS

It goes well with vegetable and seasoned risottos, grilled red meats, smoked and herb cheeses.

SERVING TEMPERATURE: 61-64°F





NERO D'AVOLA Sicilia Igt

Nero d'Avola is a local Sicilian varietal that was first cultivated only in the area of Siracusa, but has since spread throughout every Sicily.

CHARACTERISTICS

This grape produces a livery red wine with deep colors and zesty fruity characteristics.

ALCOHOL CONTENT: 13.5%

PAIRINGS

It goes well with risotto, baked pasta, red meats, game, lamb and seasoned cheeses.

SERVING TEMPERATURE: 61-64°F



441) NERO D'AVOLA CAVALLERIA RUSTICANA**€ 24.50**

100% Nero D'Avola grapes. The wine has an intense red colour with purple reflections. The aroma is pleasing with traces of blueberry. The taste is tender with soft and well structured tannins. This wine is a perfect accompaniment to a pasta with rich sauces, roast meats and mature cheeses. It also lends itself to evening of contemplation, reading or pleasant conversation.

421) NERESTANO DOC LA PERGOLA**€ 39.00**

Made with Nero D'Avola and syrah grapes. A ruby colour and a perfume with traces of red fruits and spices. A strong, well structured taste with soft tannins. It accompanies red meats, roast beef and game. It is also superb with mature cheese.



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402) FANTINEL PINOT NERO**€ 27.00**

Bright ruby red, delicate aroma becoming fuller and more aromatic with the year. soft flavours with suggestions of wood and liquorice.

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403) FARNESE MONTEPULCIANO D'ABRUZZO**€ 20.50**

Bright ruby red. delicate aroma becoming fuller and more aromatic with the year. soft flavours with suggestions of wood and liquorice.

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442) MONTEPULCIANO D'ABRUZZO CERANO**€ 25.90**

Sensory characteristic: intense cherry red colour, persistent and fruity aroma, soft, round and lingering flavour. Ideal with pasta dishes, soup, young cheeses, and with meat and delicious with fish.

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405) PRIMITIVO CASTELLANI**€ 20.50**

Dark and intense ruby colour. Reveals a nose of liquorice and red berries. Medium to full bodied with firm tannins.

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451) PRIMITIVO DI MANDURIA DOC GIRAVOLTA**€ 28.00**

Sixty-year-old vines and great value from Southern Italy- Zin lovers can now find a home in the old world.

Release Notes:

Giravolta is another wine produced by Accademia Dei Racemi from Puglia and, just as Sinfarosa and Feline offered previously, it is a very original wine with totally different flavors although it is again 100% Primitivo (just like Sinfarosa). The owner of this vineyard is Tenuta Pozzopalo, located at Tragagnano, very close to Tarranto. The Primitivo stock for Giravolta is, on average, 60 years old. It grows on calcareous soil with stratas of Tuffo and the vines are still grown in the old style called "Alberello" (the grape grows up to 6ft off the ground); this old method is rarely used anymore. The harvest is done by hand, grapes are de-stemmed, the fermentation lasts over 15 days in air conditioned cellars, and then 30% of the juice is aged in new barriques for 8 months while the rest is aged in steel. The wine is put in bottles with almost no filtration. Once again, a delicious wine from Puglia with its own style and certainly not comparable with the simple wines made by the competition. Great value for its price.

Tasting Notes: Deep garnet color; bouquet of cherries, kirsch and cedar. Medium-bodied; soft; unctuous with great fruit (strawberries and black cherries) and caramelized flavors; sweet tannins. Good finish on fruit. Cellarable for 2-4 years. Ideal for aperitif or with food such as pasta, pizzas, veal and light cheeses.

404) SALICE SALENTINO IL BARCO**€ 20.50**

Rich fruit with flavours of sweet blackberries and plums, warm and lightly spicy on the palate with long acidity and round tannins.

406) BONARDA STEFANO MASSONE**€ 19.50**

An affordable, fruity wine. Good balance of fruit and acidity makes this a great food wine.

407) SACCHETTO MERLOT**€ 19.50**

Ruby red and tending to Burgundy red hues. Intense, persistent with complex scent of spices intensely vinous, harmonic.

408) STEFANO MASSONE DOLCETTO D'OVADA**€ 24.50**

Deep in colour with vibrant fruity appeal. Well developed flavours with a long finish.

443) DOLCETTO D'ALBA MADONNA DI COMO DOC**€25.00**

100% Dolcetto grapes. A ruby red colour with violet reflection. The aroma is caressing, vinous and persistent, reminding one of grape syrup. With age the aroma develops traces of red forest berries. The taste is dry, full, elegant and round with traces of fruit and almonds. A good accompaniment to starters, soup, cold meats and fresh cheeses.

BERSANO
Barbera d'Alba Doc "Sanguigna"

variety of grapes	100 % Barbera d'Alba
production area	Alba district
appellation	D.O.C.
alcoholic strength	12,5% alc./vol
soil	calcareous, argillaceous
harvest method	manual
average sugar at harvest	180 gr./liter
harvest date	early October
fermentation time	8 - 10 days
fermentation temperature	25 / 27° C.
ageing period	1 year in big slavonian oak barrel
bottling date	after ageing

COMMENTS ON TASTING

colour	deep ruby red, tending to garnet with ageing
flavour	dry, vigorous, getting rounder with ageing
bouquet	pleasantly strong with pronounced aroma of grapes

OTHER INFORMATION

a sturdy, medium bodied but not overly tannic red. In this line Barbera d'Alba is supplied with a reasonable aging of 1 year in order a fresh flavour and a vinous bouquet. It highlights all characteristics of a very good wine. The Barbera d'Alba is probably the light coming from the Alba region, but it has a strong character, helpfull to better improve our knowledgment to the greatest piedmontese

Best with appetizers, pasta, roasted beef, light game and light cheese.

serving temperature 18° C.



lo Zoccolato
Cascina in Barolo

Suculé

Barbera d'Alba

Denominazione di Origine Controllata



Nome e denominazione:

Barbera d'Alba doc "Suculé"

Vitigno: Barbera

Comune di produzione: Barolo, Monforte

Esposizione vigneti: sud-sud-est

Resa per ettaro: 45 qli/ha

Data inizio/line vendemmia: 4-12 ottobre

Modalità di raccolta: manuale in casse da 12 kg

Comune di vinificazione: Barolo

Note di Vinificazione:

fermentazione a contatto delle bucce per 10 gg a temperatura controllata

Name and denomination:

Barbera d'Alba doc "Suculé"

Grapes: Barbera

Production Area: Barolo, Monforte

Exposure of vineyards: South-South East

Yield per hectare: 45 quintals

Harvest start date/end date: October 4th-12th

Harvesting modality: manual in 12 kilos cases

Vinification Commune: Barolo

Vinification notes:

Fermentation in contact with the skins for 10 days under a controlled temperature

Name und Ursprungsbezeichnung:

Barbera d'Alba DOC "Suculé"

Rebsorte: Barbera

Herkunft: Gemeinden Barolo und Monforte

Ausrichtung der Weinberge: Süd-Südost

Ertrag pro Hektar: 45 dz

Beginn/Ende der Weinlese: 4.-12. Oktober

Art der Lese: Handlese in 12-Kilo-Kisten

Ort der Weinbereitung: Barolo

Weinbereitung: 10-tägige Gärung im Kontakt mit den Schalen unter Temperaturkontrolle

Ausbau: 18 Monate in kleinen Fässern aus französischer Eiche

Abfüllungsort: Barolo

Note di affinamento:

18 mesi in piccole botti di rovere francese

Comune di imbottigliamento: Barolo

Refining notes:

18 months in small French oak casks.

Bottling Commune: Barolo

Note di degustazione:

Rosso rubino intenso e brillante, con intensi profumi varietali di rosa, frutti rossi maturi, note di vaniglia. Gusto fresco e morbido, di grande equilibrio e buona finezza e persistenza. In abbinamento con pasta fresca al ragù, ravioli di carne, bolliti, roast beef e costate, carni di maiale.

Tasting notes:

Intense and bright ruby red color, with intense varietal rose perfumes, ripe red fruits, vanilla notes. Fresh and soft taste, greatly balanced and with good refinement and persistence. It should be served with fresh pasta with meat sauce, meat ravioli, boiled meats, roast beefs and chop-steaks, pork meats.

Anmerkungen zur Verkostung:

Intensives, glänzendes Rubirot, reichhaltiges, stark duftendes Bouquet nach Rosen, reifen roten Früchten und einem Hauch Vanille. Frischer und weicher Geschmack mit einer schönen Harmonie, langanhaltend und von großer Finesse.

Passend zu frischer Pasta mit Ragout, Ravioli mit Fleischfüllung, gekochtem Rindfleisch, Roast Beef, Rumpsteak und Schweinefleisch.

lo Zoccolato
Cascina in Barolo

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lo Zoccolato
Cascina in Barolo

Baccanera

Langhe

Denominazione di Origine Controllata



Nome e denominazione:

Langhe Rosso doc "Baccanera"

Vitigno: Barbera, Cabernet, Nebbiolo

Comune di produzione: Barolo, Monforte

Esposizione: sud-sud-est

Resa per ettaro: 45 q/l/ha

Data vendemmia: ottobre

Modalità di raccolta: manuale in casse da 12 kg

Comune di vinificazione: Barolo

Note di Vinificazione: fermentazione a contatto delle bucce con temperatura controllata di fermentazione, con vinificazione separata delle uve.

Note di affinamento:

18 mesi in piccole botti di rovere francese

Comune di imbottigliamento: Barolo

Note di degustazione:

Colore rosso rubino intenso e fitto, profumi di frutti di bosco e prugna rossa con note di fieno e sentori speziati. Al gusto è fresco, sapido e pieno, con piacevole vena tannica e buona struttura che consegna un lungo finale. Si abbina a primi piatti corposi, carni rosse anche a media cottura, cacciagione, formaggi semi stagionati

Name and denomination:

Langhe Rosso doc "Baccanera"

Grapes: Barbera, Cabernet, Nebbiolo

Production Area: Barolo, Monforte

Exposure: South-South East

Yield per hectare: 45 quintals

Harvesting date: October

Harvesting modality: manual in 12 kilos cases

Vinification Commune: Barolo

Vinification notes: fermentation in contact with the skins, under controlled fermentation temperature, with separate vinification of the grapes.

Refining notes:

18 months in small French oak casks.

Bottling Commune: Barolo

Tasting notes:

Intense and thick ruby red color, wild fruit and red plum perfumes with hay undertones and spicy traces. It is fresh, sapid and full-bodied to the taste, with a pleasant tannic streak and a good texture which gives a long finale. It should be served with heavy first courses, red meats, even rare, game, semi-seasoned cheeses.

Name und Ursprungsbezeichnung:

Langhe Rosso DOC "Baccanera"

Rebsorte: Barbera, Cabernet, Nebbiolo

Herkunft: Gemeinden Barolo und Monforte

Ausrichtung: Süd-Südost

Ertrag pro Hektar: 45 dz

Weinlese: Oktober

Art der Lese: Handlese in 12-Kilo-Kisten

Ort der Weinbereitung: Barolo

Weinbereitung: Gärung mit Schalenkontakt bei kontrollierter Gärtemperatur, Vinifikation ohne Maische.

Ausbau: 18 Monate in kleinen Fässern aus französischer Eiche

Abfüllungsort: Barolo

Anmerkungen zur Verkostung:

Dichtes, intensives Rubinrot, Bouquet nach Waldfrucht und roter Pflaume, mit grasigen Zügen und Würznote. Der Geschmack ist frisch, würzig und vollmundig mit einer angenehmen Tanninnote und schöner Struktur für einen langen Abgang. Empfiehlt sich zu schweren Vorspeisen, rotem, auch halbgarem Fleisch, Wild und mittelreifem Käse.

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450) MONTE SCHIAVO “LACRIMA DI MORRO” D’ALBA DOC**€ 23.50**

Lacrima di Morro d'Alba DOC

Geographic area:	Vineyard in the “Santa Maria del Fiore” area in the Morro d’Alba commune
Soil:	Open, mostly clay
Altitude:	180 m. a.s.l.
Cultivation System:	Cordon spur, trained on wires
Vines:	Lacrima 100%
Harvest Yield:	Manually, usually the last 10 days of September
Winemaking process:	10.000 kg per hectare, traditional red wine vinification
Ageing:	In stainless steel tanks Characteristics
Appearance:	Clear
Colour:	Reddish purple with ruby highlights Bouquet: Full-bodied, aromatic, hints of blackberry
Taste:	Smooth and lasting, characteristically berry-like
Serving temperature:	18°C

452) TENUTA DEL PORTALE RISERVA AGLIANICO DELVULTURE**€ 29.00****Tenuta del Portale Aglianico Riserva**

Legal Designation: Aglianico del Vulture Riserva DOC

Producer: Tenute del Portale

Grape: Aglianico

Region: Basilicata

Tenuta del Portale's Riserva is made in the traditional style in large oak barrels. The resulting wine has remarkable aging potential and is already drinking well. One of our favourite examples of Aglianico, with a marked volcanic minerality that you find only in Basilicata.



423) AGLIANICO IRPINIA IGT MASTROBERARDINO**€ 26.00**

100% Aglianico. The wine has an intense ruby red colour.

The aroma is fruity and ethereal. The taste is full, soft and velvety with traces of blackberries and black cherry.

This wine is a perfect accompaniment to rich dishes, white and red meats and game.

**431) SANGIOVESE CASTELLANI****€ 20.50**

100% sangiovese grapes. The wine has a brilliant red colour, fresh and fruity with traces of violets and forest fruit.

430) SANGIOVESE DI TOSCANA "SUPERTUSCAN"**€ 49.50**

A very concentrated and intense ruby red colour. Intense aromas with touches of wild berries, hints of spices and vanilla undertones. Dense, rounded decisive flavour and excellent persistence.

444) MORELLINO DI SCANSANO DOC FATTORIA DEI BARBI**€ 26.50**

Sangiovese 85%, Cabernet and Merlot 15%. Cultivated in Tuscany, Maremma, the DOC region of Morellino di Scansano. Each variety is picked separately, gently crushed and fermented in stainless steel tanks. Subsequent aging for eight months in barrels of Slavonian oak and bottle aging for two months. This elegant and fruity wine is ideally suited for venison and aged cheese. With flavourful fish it can give rise to new, suggestive sensations.

447) CANNONAU DI SARDEGNA DOC**€ 29.00**

Certainly Sardinia's most important red wine this is produced from Cannonau grape grown on traditional shrub-type vines.

"A big brooding wine, full of gorgeous mouth-filling complex fruits – liquorice, dark cherries and chocolate; easy, ripe tannins and a hearty finish – the perfect winter warmer."

Best of Wine in Ireland 2006

445) PRUGNOLO IGT DI MAJO NORANTE**€ 19.50**

Made with prugnolo gentile grapes, the wine has a ruby red colour. The aroma is broad, vinous and spicy. The taste is aromatic with a slightly grassy note. This wine is a perfect accompaniment to rich dishes, white and red meats, game and seasoned cheeses.

446) RAMITELLO DOC DI MAJO NORANTE**€ 22.50**

Made with 80% Montepulciano and 20% Aglianico grapes, the wine has an intense ruby red colour. The aroma is fruity and ethereal. The taste is full, soft and velvety with traces of blackberry and black cherry. This wine is a perfect accompaniment to rich dishes, white and red meat and game.

422) DON LUIGI DOC DI MAJO NORANTE**€ 39.50**

Made with 90% Montepulciano and 10% Tintilia grapes, the wine has an intense gainy red colour with violet reflections and fruity aroma. Its taste of ripe fruit with traces of plum, toasted wood and vanilla. This wine is a perfect accompaniment to red meat, rich dishes and mature cheeses.

420) VINO NOBILE DI MONTEPULCIANO DOCG**€ 44.00**

"Developing leathery flavours complement the mellowing, ripe cherry fruits, aided by espresso coffee and spice; big and fairly brawny; but a wine of some class" - **Best of Wine in Ireland 2006**

410) BROLIO CHIANTI CLASSICO DOCG

€ 27.00

Grape varieties:
Sangiovese

Fermentation temperature:
31° C

Maceration period:
16 days

Ageing:
12 months in French oak barrels and
barriques

Bottling:
As from February 2005

Bottle ageing:
2 months



Tasting Notes:

Bright ruby red in colour with rich flavours of mature fruit. The taste is full solidly structured thanks to a good acidity and well balanced tannins. The long lasting sensation is absolutely voluptuous.

Grape varieties:
Sangiovese

Fermentation temperature:
30° C

Maceration period:
16 days

Ageing:
20 months, in barriques and
tonneaux

Bottling period:
As from March 2006

Bottle ageing:
3 months



ROCCA GUICCIARDA



Winemaker's notes:

Again this vintage shows the typical characteristics of the Rocca Guicciarda. This wine display a well balanced structure, intense and deep colour, a sharp-cutting fruity bouquet, a velvety and elegant body with a long lingering aftertaste.

412) CASTELLO DI BROLIO CHIANTI DOCG 2001

€ 64.00

The castello di Brolio express the refined elegance that only the specific terroir of Brolio could produce. It is the “great wine” achieved by selecting the best

Sangiovese grapes of Brolio, matured in barriques and with a long fining in the bottle that enhances its noble.

Castello di brolio`s production is closely connected to the progress and quality of the harvest year. Therefore, it is only possible when the sangiovese can fully express itself, creating complex wines, with great concentration and great style.

PRODUCTION AREA: Brolio, Gagliole in Chianti. The grapes come from vineyard set 350-400 meters above sea level, with south-southwest exposure, planted in medium density land with a predominance of calcareous rock and pebbles



CASTELLO DI BROLIO



440) ROSSO DI MONTALCINO DOCG COLOMBINI

€ 29.90

Vineyards : The land is medium grain with good levels of marl, dating from the Eocene period at an altitude that ranges from 240 to 360 metres above sea level.

Grape varietal : 100% Sangiovese Grosso

Ageing : Approximately 12 months in 59-85 HL Slavonian oak barrels.

Colour : Vivacious ruby red.

Organoleptic characteristics : This young wine is fruity and spicy with fragrant vinosity, a good structure and fresh acidity.

Service : 18° C. Serve in tulip-shaped crystal wine glasses. Bottles should be kept in a horizontal position, far from light sources and protected from both extremes and changes in temperature.

Food pairings : An excellent wine suited to all courses, particularly salami, hard cheese and first and second courses featuring red meat.



437) BRUNELLO DI MONTALCINO DOCG COLOMBINI

€ 119.00

Brunello Di Montalcino Doc "**Vigna Di Pianrosso**" **Riserva Santa Caterina D'oro**

Grape varietal:

100% Sangiovese Grosso The best grapes are destined for the Riserva during harvest.

Ageing:

Roughly three years in 59-85 HL Slavonian oak barrels followed by a 6 month period of bottle ageing.

Colour:

Deep ruby red verging towards garnet.

Organoleptic characteristics:

Intense bouquet with fruit, red berries, spices and floral notes. The Mouth impact is warm, full-bodied with balanced tannins, good acidity and great length. This wine is complex, well balanced and generous and has great potential for further cellar ageing.

Service:

18° C.

Food pairings:

Ideal with game and mature cheese although this wine is a “vino da meditazione” and can be enjoyed unaccompanied by food.



436) SAGRANTINO DI MONTEFALCO DOCG

€ 49.00

100% Sagrantino grapes. The wine as an intense ruby red colour with grainy tendencies and a spicy aroma with almonds and dry fruit. This is a warm bodied wine with a good persistence. Drink it with roast meats, mature cheeses and rich dishes in general.

413) VALPOLICELLA TOMMASI

€ 23.00

Valpolicella Classico DOC 2005

Producing area:

The classic denomination hilly region of valpolicella (Verona)

Vines:

Corvina veronese 60% - rondinella 30% - molinara 10% alcohol content 12 % by vol.

Barrel aging:

7 days fermentation in stainless steel tanks; 5 months maturation in stainless steel tanks - 2 months ageing in slavonian oak barrels of 65 hectoliters

Color:

Ruby red fragrance rich spicy black pepper nose with a hint of Truffle

Taste:

Fairly intense, spicy, sweet cherry flavours. Well balanced and full of flavours.

Recommended to accompany:

White pasta, pizza, vegetables, white and red meat, fresh cheeses

Serving temperature:

17°-18° c.

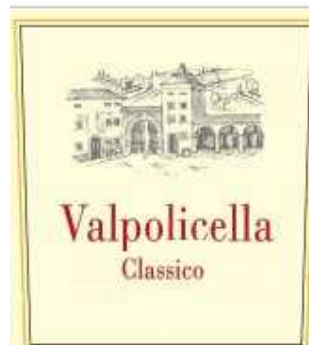
Vintage classification:

2005: ***** very good


TOMMASI
Viticoltori



TOMMASI
Viticoltori



414) RIPASSO DELLA VALPOLICELLA TOMMASI

€ 29.00

"Ripasso" VALPOLICELLA CLASSICO SUPERIORE DOC 2003

"Ripasso" TOMMASI is the unique result of refermenting TOMMASI Valpolicella, Classico Superiore, on the warm dried grape skins from which TOMMASI Amarone has been pressed. This process, used only in rare vintage years, imparts the richness of character and personality of a great wine to an already superior wine

Producing area:

The tommasi hillside vineyards, blessed by mother nature by a magnificent landscape and its perfect suitability for grapes

Vines:

Corvina veronese 70%, Rondinella 20%, Molinara 10%

Alcohol Content:

13 % by vol.

Barrel aging:

18 months in sloavian oak barrels of 65 hectoliters

Color:

Intense ruby red

Fragrance:

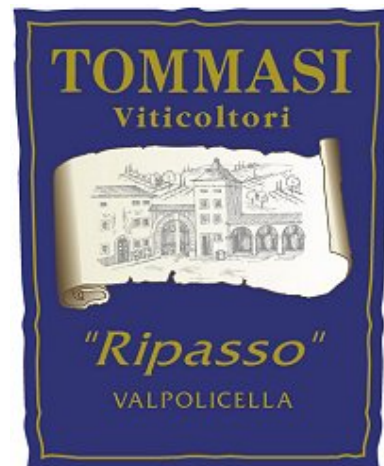
Rich spicy black pepper nose with a hint of raisins.

Taste:

Full body, very intense, spicy, sweet cherry flavours. Well balanced and full of flavours

Recommended to accompany:

White and red meat, fresh and aged cheeses



CREARO della Conca d'Oro 2002 Veronese

CREARO (from "crea" a clayey loam of volcanic origin), is the fruit of the legendary Conca d'Oro (the "Golden Shell"), the prestigious hilly zone of historic Valpolicella Classica. After meticulous analyses of the soil in this prized Tommasi estate, we planted clones of the traditional Corvina Veronese, Oseleta (a restored native vine) and the modern Cabernet Franc. With loving vinification of these select grapes was born CREAMO, a "SuperVenetian" wine epitomizing the perfect marriage of tradition and innovation.

Producing area:

Cru vineyard "conca d'oro" (the golden shell), in sant' ambrogio della valpolicella, historically known as one of the most prestigious wine areas in the valpolicella classico zone.

Characteristic of the vineyard

8 hectares; year of planting: 1997-2001; altitude: 290-330 m., exposure south /south-east; clayey loam of volcanic origin ("crea").

Vines:

Corvina veronese (50%), oseleta (15%, a restored native vine), cabernet franc (35%)

Yield per hectare:

70 quintals of grape/hectare (very low) with a yield of 65hectoliters of wine / 100 kg of grapes

Vinification:

14 days maceration at a controlled temperature (21-23° c.). 1 month's maturation in slavian oak barrels of 35hl. 6 months refinement in the bottle

Color:

Intense, deep ruby red

Fragrance:

very fruity, rich spicy, black pepper nose

Taste:

Full body, very intense, spicy, smooth, full of flavors

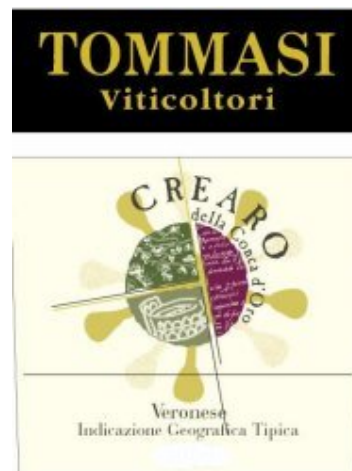
Recommended To Accompany:

White and red meats, game, fresh and aged cheeses.

Press Reviews:

Wine Spectator: 80 Ratings / Very Good, Gambero Rosso: 2 Glasses / Very Good,

Ais Sommeliers Guide: 4 Grapes / Very Good



Amarone Della Valpolicella Classico Doc 2000 (Bottle size 750 ml)

Produced from the three Valpolicella grape varieties (Corvina Veronese, Rondinella e Molinara) cultivated high on its hillside terraces. The traditional "pergola veronese" method of training the vines is utilized, and only the best and most mature clusters are selected for AMARONE. The grapes are placed directly onto small open racks and brought to the open sided building where they are dried by the cool breezes of autumn and winter until the following February.

The Tommasi Amarone undergoes a period of aging of at least three years in oak barrels before being placed in bottles for a further period of aging of at least another year. To produce Amarone means to embrace a labor of love which is not completed at the time of harvest but continues through the winter months. During these months the grapes are reduced in a period of "active lethargy". They seem to be still but within them there are changes taking place that enrich them, giving them new aromas and a deep full flavor. In managing the drying and vinification process it is essentially that the winemakers (Mr. Dario and Giancarlo Tommasi) have clearly in mind the wine which he seeks to create. TOMMASI Amarone is a wine which one can proudly serve on special occasions, particularly with red meat roasts, game and ripe cheeses. But it can also be sipped after dinner, before a fireplace, or anywhere as an ideal companion to enjoyable conversation.

PRODUCING AREA

Hillside vineyard in the historical Valpolicella Classica zone

VINES

Corvina Veronese 65%, Rondinella 30%, Corvinone 5%

ALCOHOL CONTENT

15 % by vol.

BARREL AGING

2,5 years in Slovenian Oak barrels of 35 hectoliters

COLOR

Intense ruby red

FRAGRANCE

Warm, ripe on the nose, intense and of great refinement

TASTE

Complex, smooth, full bodied, characteristic with clear shades of dried grapes

RECOMMENDED TO ACCOMPANY

Red meat, game, mature cheeses. Excellent after-dinner wine

TEMPERATURE

18°-20° C.

VINTAGE CLASSIFICATION 2000:

***** Excellent INTERNATIONAL WINE CHALLENGE LONDON Gold Medal



418) AMARONE DOC SARTORI

€ 44.50

Made in Corvina, Rondinella and Molinara grapes, this important dry red wine has a strong garnet red colour.

The qualities are enhanced particularly by ageing in oak casks. This wine is considered among the finest of wines to accompany roast meat, game and mature cheeses.



417) AMARONE DELLA VALPOLICELLA S.URBANO DOC

€69.00

The Vineyard:

Monte Sant'Urbano property in the commune of Fumane. Situated on a hill at an altitude of 280 m/a.s.l. Monte Sant'Urbano Vineyard enjoys excellent exposure to the sun. The calcareous, clayey soil of volcanic origin, encourages the retention of moisture, preventing excessive dryness

Grape varieties:

Valpolicella native varieties, Corvina Veronese 70%, Rondinella 25%, Corvinone and Molinara 5%.

Vinification: the grapes, after being dried for a short period, in November are vinified according to the traditional system with grapes made into red wine. 8 days of maceration with frequent pumping over.

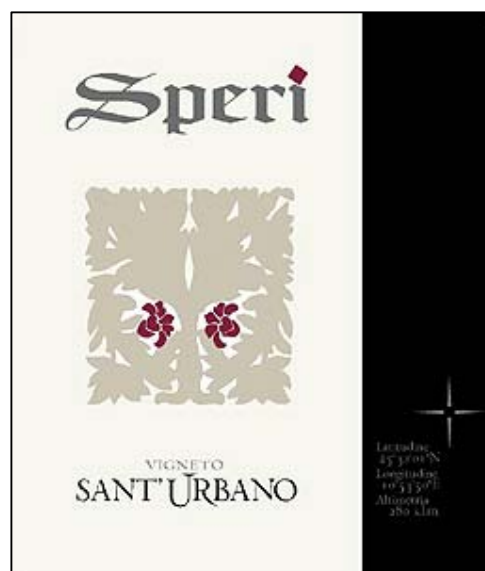
Ageing:

24 months in medium size Slovenian oak casks and new Allier oak tonneaux (500 l.), 12 Months in bottle.

Tasting notes:

Intense ruby red, pronounced and characteristic bouquet with a distinctive spicy and mature red fruits hints.

Serving Temperature: 18°C. Gastronomic Suggestion: red meat in general, game, braised beef and roast.



419) RECIOTO DELLA VALPOLICELLA

€ 64.00

LA ROGGIA DOC 50 cl bottle

The Vineyard:

In the commune of San Pietro in Cariano situated on the south-eastern slopes of Monte Sausto, at an altitude of 160 m/a.s.l. The soil is mostly limy with a layer of gravel at a depth of 50-60 cm. which assists the drainage of water.

Grape varieties:

Corvina Veronese 65%, Rondinella 30%, other native varieties 5%.

Vinification:

The grapes, after being dried for 120 days, in February are vinified in February by the traditional system with grapes made into red wine with 20 days of maceration and daily pumping over.

Ageing:

2 years in new Allier barriques, 12 months in bottle.

Tasting notes:

Intense garnet red, deep on the nose with sweet hints of dry grapes, violets and preserve.

Tasting notes:

Warm, velvety, full and rich balanced flavour.

Serving Temperature:

Cellar temperature 16° C.

Gastronomic suggestion:

Dessert in general. In particular dry pastries dried fruit and chocolate.



438) GRAN MASETTO DOCG

€ 56.50

Cantina Endrizzi, renowned for its high quality wines and respect for the environment, invite you to try their master piece: Only 600 bottles made in this, its first year, with Teroldego grapes on the protected South side of the Alps. Let your eyes enjoy the mature and dense, loaded ruby red colour. Allow the fruity aroma to explode with ripe black fruits and be caressed by toasty traces of minerals, spices, vanilla and butter. Taste the power within, the fullness of the tannins and the balance and harmony which accompany you to the long and sensuous finale.

453) LACRIMA CHRISTI DEL VESUVIO DOC

€ 30.00

The name means “Tears of Christ” and this wine has a prestigious name and history. Made from the local Piediroso grape, grown in the volcanic soil around Vesuvius. A full wine with cherry, plum, raspberry and strawberry aromas supported by spiced pepper and clove.



454) TAURASI “RADICI” DOCG MASTROBERARDINO

€ 54.00

The first southern Italian wine to obtain DOCG status, this wine has been pioneered by the Mastroberardino family. Made from the local Aglianico grape, it is a full-bodied wine with intense flavours of thyme, violets and berries and black pepper.



457) BRUSCO DEI BARBI IGT TOSCANA**€ 26.00**

“This is a fine, soothing, savoury style. The nose is evolved and smoky with mushrooms and vegetal elements. The palate has a touch of sweet, ripe fruit, savoury and chewy with a charming gentle rusticity” - Best of Wine in Ireland 2003

455) ROSSO DEL CONTE IGT SICILIA TASCA D'ALMERITA**€ 57.00**

This is the special reserve of Tasca d'Almerita. Made from the local Nero d'Avola grape from plants more than forty years old, cultivated as shrubs - a syAnd stem which is almost unique in Sicily today.

456) SAN COLOMBANO RISERVA DOC PANIZZARI**€ 29.00**

“Delicious, pure, tangy but ripe summer fruits and a touch of plums; smooth, concentrated, understated; fine and very enjoyable.” Best of Wine in Ireland 2006

DUCA ENRICO

TYPE - Red.

CLASSIFICATION - Typical Geographical Indication Sicily (IGT).

GRAPE VARIETY - 100% Nero d'Avola.

1st YEAR OF PRODUCTION - Vintage year 1984.

PRODUCTION AREA

Central and Eastern Sicily, hinterland of the Gulf of Gela.

SOIL - Calcareous-clayey.

ALTITUDE - From 100 to 200 meters msl.

VINEYARDS

Bush-trained, density of at least 5,000 plants per hectare with low yield per plant (max. 1.2 Kg).

CLIMATE - Mild winters with very dry springs and summers.

VINTAGE - By hand, at full maturity (end of September).

VINIFICATION

Destemming of the grapes, maceration at 28° - 30° C. for 8 - 10 days followed by the malolactic fermentation.

AGEING

At least 18 months in fine oak casks in which they develop their complexity, style and ageability.

MATURING

Another 12 months in bottle at controlled temperature to fully develop the organoleptic features and enhance the typical bouquet.

TASTING

Colour - ruby red with garnet red highlights.

Aroma - blend of ripe fruit, irises and spices.

Flavour - strong, round, well-balanced, with character, with scents of wood blended perfectly. Great persistence.

ALCOHOL CONTENT - 14.0 v %.

PRODUCTION OUTPUT

56,000 750-ml. bottles, 1,000 1,500-ml magnum bottles, 200 3,000-ml. double magnum bottles.

SERVING TEMPERATURE - 16° - 18° C..

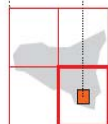
RECOMMENDED GLASS - Transparent long-stemmed balloon glass.

RECOMMENDED WITH

Excellent with roast meat, grilled meat, game and cheese.

STORING - Reclined bottle in cool (13° - 15° C.) room, not too moist.

LIFE - More than 10 years if kept in cellars with suitable conditions.



432) NEBBIOLO D'ALBA PIO CESARE

€ 45.00

3719 Nebbiolo d'Alba D.O.C. 12 x 750ml

Region/Country:

Piedmont, Italy

Vintage:

2000

Grapes:

Nebbiolo

abv:

13%

Characteristics:

Shorter ageing means that this wine is less robust than Barolo and Barberesco. Smooth, soft and rounded.



433) BARBARESCO PIO CESARE

€ 70.00

3718 Barberesco D.O.C.G. 12 x 750ml

Region/Country:

Piedmont, Italy

Vintage:

1999

Grapes:

Nebbiolo

abv:

13.5%

Characteristics:

Beautiful rich wine produced from Piedmont's famous Nebbiolo grapes, matured in wood for a year. Big, tasty and tannic, edged with hints of soke, herbs and pine. A little milder than Barolo.



434) BAROLO PIO CESARE

€ 73.00

3712 Barolo D.O.C.G 12 x 750ml

Region/Country:

Piedmont, Italy

Vintage:

1999

Grapes:

Nebbiolo

abv: 13.5%

Characteristics:

Aged for a minimum of 3 years in wood and refined in the bottle for a year. Hearty, full bodied red, remarkably rich, with deep, warm, plummy wood smoked flavours that linger pleasantly.



435) BAROLO RAVERA

€ 69.00

100% Nebbiolo grapes. An intense red grainy colour with faint orange reflection. The aroma is elegant and powerful with traces of dog rose, mint and tabasco. With age, the aroma changes to spices coffee, liquorice, truffle, leather and minerals.

The taste is full and round, well structured and equilibrate. There are traces of plum preserves and blackberries. There is harmonious aftertaste of chocolate with a pleasing persistence. This wine is good accompaniment to braised meats, game, roast meat and mature cheeses.

Sassicaia 2002

Weather conditions for the 2002 vintage varied greatly; during the spring, the climate remained within seasonal norms, while during the months of June and July, precipitation was above the seasonal average. The weather remained sunny from the first days of September for the entire period of the harvest, thus favoring the grapes' complete ripening.

Thanks to excellent winds and sunshine in the Bolgheri coastal zone, at the time of the harvest, the grapes were healthy, and in good quantity.

So the harvesting, that begun on the 9th of September, was generally satisfactory and took place almost without interruptions.

Vintage 2002 has not been generally a great year, especially for the total acidity and the times of maturation which was very much complete, but not always physiologically homogeneous.

The resulting wines have a total acidity with slightly high value in the malic acid, compared to last years wines.

Fortunately the malolactic fermentation has solved this problem, beginning its activity punctually and completing it totally. Maceration of the grapes in temperature controlled stainless steel tanks did not exceed 15 days, whereas in previous years it sometimes went up to 18 or 19 days.

On the 18th of October the wine had great pH, determined especially by the act of decanting it twice, the first time in used oak barriques. This to have the wine well "cleaned" before beginning its true evolution cycle in new and second passage barriques.

We have in fact noted, especially in this 2002 vintage, that new oak would give a too strong impact to the organoleptic aspects of "palate and nose", compared to second passage oak and therefore, the contact with new wood has been reduced to about one month.

Important "barrique wine" should never taste of barrique. This is maybe the reason why we prefer not to leave the wine in completely new oak, exactly to avoid that character of "oak factory".

Other interesting data about 2002 vintage:

The total polyphenolic value is slightly lower than usual, but this does not show organoleptically on the palate.

The pH is constant around 3,68-3,70 and the dry extract value is satisfactory to the professional palate, being around 31 gr/litre.

The wine should be kept at an ideal temperature of about 14-16 °. This 2002 vintage has an average ageing potential for Sassicaia: although the structure is rich and resistant, this wine should not be left to age for extremely long time.

