## PROSECCO, METODO CLASSICO & FRANCIACORTA

# Prosecco | Franciacorta & English Sparkling

- 1. Prosecco DOCG Vadobbiadene £47.50 Glass 125ml £9.95
- 2. Ferrari Maximum, Blanc de Blancs £75.50 Glass 125ml £16.50
- 3. Prosecco DOC Rose' Brut £42.50
- 4. Brut Metodo Classico, Costaripa £75.50
- 5. Brut Rose Metodo Classico, Costaripa £88.50
- 6. Brut Franciacorta DOCG, Contadi Castaldi £85.50
- 7. Rose Franciacorta DOCG, Contadi Castaldi £88.50
- 8. Cuvee Prestige Franciacorta, Ca Del Bosco £120.50
- 9. Cuvee Prestige Franciacorta Rose, Ca Del Bosco £135.50
- 10. Perle` Nero Riserva 2016, Ferrari £195.50
- 11. Annamaria Clementi Extra Brut, Franciacorta, Ca Del Bosco £380.50
- 12. Giulio Ferrari, Riserva del Fodatore £138.50

### **BIANCO**

14. House White £34.50

Carafe 425 ml £19.50 | Small Glass 125 ml £.6.80 | Large Glass 175 ml £8.95

15. Cirò Bianco Librandi DOC (Calabria) £39.50

Carafe 425 ml £22.50 | Small Glass 125 ml £7.50 | Large Glass 175 ml £10.50

16. Castel Firmian Pinot Grigio Mezzacorona (Trentino) £44.50

Carafe 425 ml £24.50 Small Glass 125 ml £8.80 | Large Glass 175 ml £11.80

17. Verdicchio Classico Umani Ronchi (Marche) £48.50 Carafe 425 ml £27.50 Small Glass 125 ml £9.50 Large Glass 175 ml £13.90

18. Gavi di Gavi Docg Bersaglio (Piemonte) £49.50

Carafe 425 ml £27.90 | Small Glass 125 ml £9.60 | Large Glass 175 ml £13.50

- 19. Insolia, Curatolo Arini (Sicily) £39.50
- 20. Falanghina, IGT, (Campania) £39.50
- 21. Soave Classico DOC Pieropan (Veneto) £43.50
- 22. Sauvignon Bianco, Urra di Mare, Mandrarossa £44.50
- 23. Pecorino Vellodoro, Umani Ronchi (Umbria) £44.50
- 24. Vermentino di Sardegna £45.50
- 25. Greco di Tufo DOCG £48.50
- 26. Zibibbo Secco, Curatolo Arini £49.50

- 27. Vernaccia di San Gimignano, Isala Bianca, Teruzzi (Toscany) £49.50
- 28. Pomino Bianco, Villa di Petrognano £55.50
- 29. Chardonnay delle Langhe, Massolino £64.80
- 31. Orvieto San Giovanni della Sala, Classico Superiore, Antinori (Umbria) £63.80
- 32. Efeso, Tenuta Rosaneti, Librandi (Calabria) £69.80
- 33. Bramito del Cervo IGT Castello della Sala Antinori (Umbria) £69.80
- 34. Riesling San Leonardo (Trentino Alto Adige) £88.90
- 35. Bellavista, Convento della S.S. Annunziata £135.00
- 36. Cervaro della Sala IGT Castello della Sala, Antinori (Umbria) £215.00

### **ROSSO**

#### 36. House Red £34.90

Carafe 425 ml £19 | Small Glass 125 ml £6.80 | Large Glass 175 ml £8.95

#### 37. Frappato, Mandrarossa £37.50

Carafe 425 ml £20.90 | Small Glass 125 ml £7.90 | Large Glass 175 ml £9.95

#### 38. Nero di Troia, Tufarello £43.80

Carafe 425 ml £24.80 | Small Glass 125 ml £8.80 | Large Glass 175 ml £11.90

#### 39. Primitivo di Puglia Appassito £45.50

Carafe 425 ml £19.50 | Small Glass 125 ml £8.5 | Large Glass 175 ml £11

#### 40. Valpolicella Classicoo Superiore £55.50

Carafe 425 ml £32.50 | Small Glass 125 ml £11.90 | Large Glass 175 ml £15.50

- 41. Negroamaro, A Mano, Puglia £39.50
- 42. Valpolicella, Allegrini £39.50
- 43. Teroldega Rotaliano Riserva Mezzacorona (Friuli-Venezia Giulia) £42.50
- 44. Jorio, Montepulciano D'Abruzzo, Umani Ronchi £45.60
- 45. Cannonau di Sardegna, Pala £47.90
- 46. Chianti Classico Lamole Di Lamole £55.60
- 47. Terre di San Leonardo (Trentino Alto Adige) £55.70
- 48. Duca San Felice Classico Superiore Riserva, Librandi (Calabria) £55.50
- 49. Rosso Dei Vespa, Primitivo di Manduria (Puglia) £59.60
- 50. Rosso di Montalcino, Col D'Orcia (Tuscany) £59.70
- 51. Nebbiolo D'Alba Occhetti, Renato Ratti (Piemonte) £62.50

- 52. Ruberpan, Valpolicella Superiore, Pieropan £65.90
- 53. Allegrini, La Grola £65.50
- 54. Barbera D'Alba, G.D. Vajra £66.80
- 54. Nerello Mascalese, Croceferro, Alessandro (Sicily) £85.70
- 56. Merlot Sodale, Cotarella (Umbria) £66.80
- 57. Malbec, Vie Cave Maremma, Fattoria Aldobrandesca, Antinori (Tuscany) £75.90
- 58. 59. Barolo D.G. Vajra £95.70
- 59. Long Now, Langhe DOC, Pelissero (Piemonte) £85.60
- 60. Brunello Di Montalcino, Pian delle Vigne, Antinori £125.00
- 61. Riserva Ducale Oro, Chianti Classico, Gran Selezione (Tuscany) £95.50
- 62. Corte Del Lupo, Franciacorta Rosso, Ca Del Bosco (Lombardy) £89.50
- 63. Focara, Pinot Noir, Colli Pesaresi, Fattoria Mancini (Marche) £89.90
- 64. Amarone Classico Della Valpolicella, Tedeschi (Veneto) £98.50
- 65. Carrubo, Primitivo Di Manduria, Tormaresca Antinori 2017 (Puglia) £150.00
- 66. Marchese Di Villamarina, Alghero Cabernet Riserva 2013, Sella E Mosca (Sardinia) £180.00
- 67. Brunello Di Montalcino, Tenuta Greppone Mazzi, Ruffino 2013 (Toscany) £260
- 68. Tignanello IGT Villa Antinori 2019 (Tuscany) £290.00
- 69. Barolo Bricco San Pietro, Di Valentino 2012 (Piemonte) £290.00
- 70. Barbaresco, Sori Tildin, Angelo Gaja 2008 (Piemonte) £990.00

# **VINO ROSATO**

- 71. Pinot Grigio Rose £35.95
- 72. Ciro Rosato, Librandi (Calabria) £36.95
- 73. Rosamara, Chiaretto Del Garda Classico, Costaripa (Lombardy) £49.90
- 74. Scalabrone, Rosato Di Bolgheri, Antinori (Tuscany) £55.90

Italy is home to some of the oldest wine-producing regions in the world and Italian wines are renowned worldwide both for their quality and for their broad variety. Italy shares with France the title of largest wine producer in the world, its contribution (about 45-50 million hl per year) representing about 1/3 of world production. Italian wine is exported around the world and is also extremely popular in Italy: Italians rank fifth on the world wine consumption list by volume with 42 litres per capita consumption. Grapes are grown in almost every region of the country and there are more than one million vineyards under cultivation. Etruscans and Greek settlers produced wine in Italy before the Romans started their own vineyards in the 2nd century B.C. Roman grape-growing and winemaking was prolific and well-organized, pioneering large-scale production and storage techniques like barrel-making and bottling

Although vines had been cultivated from the wild Vitis vinifera grape for millennia, it wasn't until the Greek colonization that wine-making flourished. Viticulture was introduced into Sicily and southern Italy by the Mycenaean Greeks and was well established when the extensive Greek colonization transpired around 800 BC. It was during the Roman defeat of the Carthaginians (acknowledged masters of wine-making) in the 2nd century BC that Italian wine production began to further flourish. Large-scale, slave-run plantations sprang up in many coastal areas and spread to such an extent that, in AD 92, Emperor Domitian was forced to destroy a great number of vineyards in order to free up fertile land for food production.

During this time, viticulture outside of Italy was prohibited under Roman law. Exports to the provinces were reciprocated in exchange for more slaves, especially from Gaul where trade was intense, according to Pliny, due to the inhabitants being besotted with Italian wine, drinking it unmixed and without restraint. It was customary to mix wine with a good proportion of water which may otherwise have been unpalatable, making wine drinking a fundamental part of early Italian life.

As the laws on provincial viticulture were relaxed, vast vineyards began to flourish in the rest of Europe, especially Gaul (present day France) and Hispania. This coincided with the cultivation of new vines, like biturica (ancestor of the Cabernets). These vineyards became hugely successful, to the point that Italy ultimately became an import centre for provincial wines.

Depending on the vintage, modern Italy is the world's largest or second largest wine producer. In 2005, production was about 20% of the global total, second only to France, which produced 26%. In the same year, Italy's share in dollar value of table wine imports into the U.S. was 32%, Australia's was 24%, and France's was 20%. Along with Australia, Italy's market share has rapidly increased in recent years.