

## Wine by the glass

### Sparkling

	12.5cl glass	37.5cl carafe	75cl bottle
<b>'Sottoriva' NV, Col Fondo, Malibran (page 2)</b>	<b>7</b>		<b>42</b>
<i>region: Susegana, Treviso, Veneto</i>			
<i>abv: 11% weight: 3 weight: 3</i>			
<b>'Bollicine Rose' NV, Serafini &amp; Vidotto (page 2)</b>	<b>7.5</b>		<b>45</b>
<i>region: Nervesa d.B., Treviso, Veneto</i>			
<i>abv: 12.5% weight: 2</i>			

### White

<b>Garganega 'Torre del Falasco' 2015, Valpantena (page 5)</b>	<b>4</b>	<b>12</b>	<b>22</b>
<i>region: Valpantena, Verona, Veneto</i>			
<i>abv: 13% weight: 3</i>			
<b>'Consono' Verdicchio Classico 2015, Accadia (page 7)</b>	<b>6</b>	<b>18</b>	<b>33</b>
<i>region: Serra San Quirico, Ancona, Marche</i>			
<i>abv: 13% weight: 3</i>			
<b>Gavi Riserva 2014, La Raia (page 3)</b>	<b>9</b>	<b>27</b>	<b>51</b>
<i>region: Novi Ligure, Alessandria, Piedmont</i>			
<i>abv: 13% weight: 3</i>			

### Skin-Contact White

<b>'SP68' 2016, Arianna Occhipinti (page 10)</b>	<b>9.5</b>	<b>28.5</b>	<b>55</b>
<i>region: Vittoria, Ragusa, Sicily</i>			
<i>abv: 12% weight: 4</i>			
<b>'Don Chisciotte' 2015, P. Zampaglione (page 9)</b>	<b>10</b>	<b>30</b>	<b>58</b>
<i>region: Calitri, Avellino, Campania</i>			
<i>abv: 12.5% weight: 4</i>			
<b>'Slatnik' 2014, Radikon (page 5)</b>	<b>11.5</b>	<b>34.5</b>	<b>68</b>
<i>region: Oslavia, Gorizia, Friuli</i>			
<i>abv: 13.5% weight: 4</i>			

### Pink

<b>Lagrein rosato 2015, Mezzacorona (page 6)</b>	<b>5</b>	<b>15</b>	<b>29</b>
<i>region: Mezzacorona, Trento, Trentino</i>			
<i>abv: 12% weight: 2</i>			
<b>Canaiuolo 2016, Montenedoli (page 7)</b>	<b>8</b>	<b>24</b>	<b>45</b>
<i>region: San Gimignano, Siena, Tuscany</i>			
<i>abv: 13% weight: 2</i>			

### Red

<b>Rosso Terre Siciliane 2014, Il Barroccio (page 10)</b>	<b>4</b>	<b>12</b>	<b>22</b>
<i>region: Avola, Syracuse, Sicily</i>			
<i>abv: 13% weight: 3</i>			
<b>'Di Gino' Rosso Piceno 2015, Fattoria San Lorenzo (page 8)</b>	<b>6</b>	<b>18</b>	<b>35</b>
<i>region: Montecarotto, Ancona, Marche</i>			
<i>abv: 13,5% weight: 4</i>			
<b>'Trebbiolo' 2015, La Stoppa (page 6)</b>	<b>8</b>	<b>24</b>	<b>45</b>
<i>region: Rivergaro, Piacenza, Emilia Romagna</i>			
<i>abv: 13% weight: 3</i>			
<b>'Sisto' 2012, Bruna Carussin (page 4)</b>	<b>13</b>	<b>39</b>	<b>75</b>
<i>region: San Marzano Oliveto, Asti, Piedmont</i>			
<i>abv: 13.5% weight: 4</i>			

# Sparkling wine

## White

### **'Le Bolle' Gavi Frizzante 2015, La Mesma** **37**

*region: Monterotondo, Alessandria, Piedmont* *grape: Cortese*  
*abv: 11.5%* *weight: 1*

An organic, sparkling Gavi, crisp and refreshing with notes of cucumber and fresh cut grass.

### **'Sottoriva' NV, Col Fondo, Malibrán** **42**

*region: Susegana, Treviso, Veneto* *grape: Glera*  
*abv: 11%* *weight: 3*

Made using *metodo ancestrale* – like in Champagne, the second fermentation happens in the bottle, but unlike Champagne the lees (yeast) are not removed, giving the wine a cloudy appearance; delicate biscuit flavours with soft bubbles – a brilliant example of an ancient winemaking technique.

### **'Cuvee Brut' NV, Wiston Estate** **66**

*region: Washington, Pulborough, West Sussex* *grape: Chardonnay, Pinot Noir,*  
*abv: 12%* *weight: 3* *Pinot Meunier*

This is a charming English fizz in extremely limited supply. It is made using the method and grapes traditional in Champagne. The combination of tiny yields and the chalk-rich West Sussex soil gives it purity, focus and elegance.

## Orange

### **'Querciole' 2013, Ca' De Noci** **52**

*region: Reggio Emilia, Emilia Romagna* *grape: Spergola*  
*abv: 12%* *weight: 3*

A stunning expression of the Spergola grape. Unfiltered and fermented in bottles, this natural wine could remind you of a very aromatic cider. In this deep, bronze-coloured wine bloom hints of green apple with yeasty, salted nutty notes; blissful and slightly sparkling. Bone dry, it is complex and engaging.

## Pink

### **'Bollicine Rose' NV, Serafini & Vidotto** **45**

*region: Nervesa d.B., Treviso, Veneto* *grape: Pinot Nero, Chardonnay*  
*abv: 12.5%* *weight: 2*

A very pale, delicate, rather special rose where the quality of the winemaker and the grapes are most definitely reflected in the glass. A delicious aperitivo, bone dry with poise and an elegant sparkle.

## White

**Semplicemente Vino Bianco 2015, Cascina degli Ulivi** **37**

*region: Novi Ligure, Alessandria, Piedmont* *grape: Cortese*  
*abv: 13.5%* *weight: 3*

Stefano Bellotti has been a pioneer of biodynamic farming in Italy since 1984. Straw-yellow in colour, this is nutty and buttery on the nose; tones of lily on the palate, with hints of quince, bitter almond and walnut. An extremely versatile white, with great minerality from the red clay soils of Novi Ligure.

**Vermentino 2015, Il Torchio** **40**

*region: Castelnuovo Magra, La Spezia, Liguria* *grape: Vermentino*  
*abv: 12.5%* *weight: 3*

A young and fresh Vermentino, where the sandy soils of Colli di Luni and the breeze from the nearby Mediterranean sea combine to produce a wine with delightful sea air savouriness, clementine citrus, unripe apricot and sea purslane flavours. A gentle, natural wine with a refreshing, bright acidity.

**'Ivag' 2015, Cascina degli Ulivi** **45**

*region: Novi Ligure, Alessandria, Piedmont* *grape: Cortese*  
*abv: 13.5%* *weight: 3*

Stefano Bellotti is not just playing with the letters 'Gavi' after having lost the DOC appellation, but with the rules of the game altogether. Although 100% Cortese, his hazy 'Ivag', instead of the famously crisp, astringent white, is rich, brioche like, with notes of spiced, bitter apples, bruised quince, sultanas, and a fresh undertone of orange blossom. An instant favourite from one of our dearest producers.

**Erbaluce di Caluso 2015, Ferrando** **46**

*region: Ivrea, Torino, Piedmont* *grape: Erbaluce*  
*abv: 12%* *weight: 2*

Erbaluce in the right hands should be elegant, lean and long. This is the purest expression we have tried - if you like Muscadet or Sancerre, this is for you.

**Roero Arneis 2015, Valfaccenda** **47**

*region: Canale, Cuneo, Piedmont* *grape: Arneis*  
*abv: 13%* *weight: 3*

This is a promising expression of Arneis, an indigenous yet little known grape from Piedmont, often referred to as Nebbiolo Bianco. This natural wine relies on its finesse: while the nose notes fresh pear, the palate savours a rich, zesty wine that translates perfectly the sumptuous land of Roero, where Luca Faccenda and his family have lived and made wine for generations.

**Gavi Riserva 2014, La Raia** **51**

*region: Novi Ligure, Alessandria, Piedmont* *grape: Cortese*  
*abv: 13%* *weight: 3*

This was an instant favourite and like no other Gavi we've had before. Delicate and fragrant, with whiffs of blossom and pear skin. Biscuity notes on the palate, with seductive pear drop, green melon and lemon pith. Something flinty on the finish makes this Gavi incredibly moreish and a pleasure to drink.

## Red

- Barbera Del Monferrato 2014, Cascina Zerbetta** **38**  
*region: Monferrato, Alessandria, Piedmont* *grape: Barbera*  
*abv: 13.5%* *weight: 2*  
Cascina Zerbetta is a small, organic estate in Monferrato, owned and run for over ten years by winemaker Paolo Malfatti. Him and his wife produce very little, working with a very hands-off approach, in other words, with no additions whatsoever. His Barbera is smooth, clean and pure, with great balance between acidity and tannin and notes of dark fruit compote.
- 'Asinoi' Barbera d'Asti 2013, Bruna Carussin** **43**  
*region: S.Marzano Oliveto, Asti, Piedmont* *grape: Barbera*  
*abv: 12%* *weight: 2*  
Organic since 1984, now biodynamic, the Carussin farm produces a beautiful, lighter Barbera. This is cheerful, effervescent with lively red fruits, juicy acidity, and earthier tones on the finish.
- 'Costa Bassa' Valtellina Superiore 2014, Sandro Fay** **48**  
*region: San Giacomo di Teglio, Sondrio, Lombardy* *grape: Nebbiolo*  
*abv: 12.5%* *weight: 3*  
Born in the sandy slopes of the Italian Alps, this wine captures the essence of what makes Valtellina a unique winemaking region. Forest fruits and rose blossoms are key to this fresh and engaging red. Sandro Fay has been producing Nebbiolo for 40 years in a cool, sub-alpine climate, where the grapes slowly ripen until late October, and the wine is aged in oak for a year.
- Valtellina Superiore 2013, Dirupi** **71**  
*region: Ponte in Valtellina, Sondrio, Lombardy* *grape: Nebbiolo*  
*abv: 14%* *weight: 4*  
The Dirupi boys have worked hard to establish Valtellina's Nebbiolo, locally called Chiavennasca, on a similar footing to Piedmont's famous reds. This is like a lighter Barbaresco, similarly elegant and gentle. It will curl up in its indulgent tannins and reveal some creamy strawberry and sun-kissed cherry notes.
- 'Montestefano' Barbaresco 2013, La Ca' Nova** **73**  
*region: Barbaresco, Cuneo, Piedmont* *grape: Nebbiolo*  
*abv: 14%* *weight: 4*  
This is both an elegant and complex expression of Barbaresco. Ripe red cherries and raspberries pair up with notes of liquorice and dazzling acidity from the Nebbiolo grapes, with a subtle tannic structure. Montestefano is known to be one of the denomination's top single vineyards, where Pietro Rocco and his sons operate with as little intervention as possible.
- 'Sisto' 2012, Bruna Carussin** **75**  
*region: San Marzano Oliveto, Asti, Piedmont* *grape: Nebbiolo*  
*abv: 13.5%* *weight: 4*  
A powerful, rare, biodynamic Nebbiolo, with stonking prune and currant aromas. Deep and full-bodied, with gripping tannins and remarkable length, notes of stewed red fruits and marzipan. Dustier tones on the finish; breadcrust, mushroom and tar.
- Barolo Riserva 2009, Elio Sandri** **92**  
*region: Monforte d'Alba, Cuneo, Piedmont* *grape: Nebbiolo*  
*abv: 14.5%* *weight: 4*  
This is a wonderful example of a traditional Barolo: strong and complex. Little intervention on the grapes and a long maceration in Slovenian oak lend this Barolo its refinement with aromas of dried raspberry, withered rose and tar, as well as its depth of leathery texture with intense tannins. 3500 bottles made.
- 'Tettimorra' Barolo 1999, Antica Casa Vinicola Scarpa** **102**  
*region: Nizza Monferrato, Asti, Piedmont* *grape: Nebbiolo*  
*abv: 14%* *weight: 4*  
Scarpa was founded in the 1800's but it gained its reputation in the 1950's for simultaneously perpetuating traditions and introducing new natural wine making methods, such as the absence of temperature control, so as not to interfere with the nature of the process but rather encourage the Nebbiolo grapes to speak for themselves. A distinctive, garnet red wine, with balsamic notes and a predominance of mint, liquorice and anise.

## White

**Garganega 'Torre del Falasco' 2016, Valpantena** 22

*region: Valpantena, Verona, Veneto* *grape: Garganega*  
*abv: 13%* *weight: 3*

Straw yellow in colour, fresh notes of white flowers and citrus fruit, excellent with fish.

**Manzoni Bianco Fontanasanta 2015, Elisabetta Foradori** 53

*region: Mezzolombardo, Trento, Trentino* *grape: Manzoni Bianco*  
*abv: 12%* *weight: 3*

From the foothills of the Dolomites, the Manzoni grape is a cross between Riesling and Pinot Bianco. Biodynamically farmed, with very little intervention from one of the most important, and certainly one of our favourite winemakers in Italy. Extremely delicate on the nose, with notes of honeysuckle and acacia blossom; the palate is fuller, textured like peach skin, with yellow apple, quince, blanched almond and honey.

**'Kreuth' Chardonnay 2015, Cantina Terlano** 56

*region: Terlano, Bolzano, Alto Adige* *grape: Chardonnay*  
*abv: 13.5%* *weight: 3*

From the iconic Cantina Terlano, which was founded in 1893, these Chardonnay grapes were harvested and sorted by hand, then aged on the lees, in oak, for 8 months. Straw-yellow in colour, with tropical fruit on the nose; the palate is creamy and unctuous, almost like a brioche - with notes of citrus peel and a little salty tang on the finish.

**'Notti di Luna' 2013, Ca' De Noci** 56

*region: Reggio Emilia, Emilia Romagna* *grape: Moscato, Spergola, Malvasia*  
*abv: 11.5%* *weight: 3*

Light orange in colour with pink highlights, this wine is enticing and aromatic. Whiffs of mirabelle plums and nespoli; notes of grapefruit peel and lilies. A very assertive, perfectly balanced and structured blend of acidity from the Spergola grape, the fragrance of the Malvasia, and the softness of the Moscato. This wine is perfect with pasta, mushroom and would also stand up to pork. Only 2000 bottles made.

## Orange

**'Ageno' 2011, La Stoppa** 60

*region: Rivergaro, Piacenza, Emilia Romagna* *grape: Malvasia, Ortrugo, Trebbiano*  
*abv: 13.5%* *weight: 4*

On the nose, enticing notes of jasmine and sweet apricot. On the palate, think olive brine and juniper at first, then spiced apple and black tea, with supple tannins that feel textured like peach skin. Bottled unfiltered, it is aged for two years before release - singularly complex and elegant, this is a prodigious introduction to Italian orange wines.

**'Slatnik' 2014, Radikon** 68

*region: Oslavia, Gorizia, Friuli* *grape: Chardonnay, Tocai Friulano*  
*abv: 13.5%* *weight: 4*

An outstanding wine made by Stanislao Radikon's son, Sasa. Hazy orange colour, full-bodied, with aromas of apricot, candied orange and brine, lightly tannic with a long, savoury finish.

**'Ograde' 2013, Skerk** 69

*region: Duino, Trieste, Friuli* *grape: Vitovska, Malvasia, Sauvignon blanc, Pinot Grigio*  
*abv: 13.5%* *weight: 4*

Made on Friuli's border with Slovenia, this is immensely complex and delicious, with mesmerising aromas of rose, jasmine, orange blossom and notes of grapefruit zest and apricot. Bone dry, with soft tannins and a smoky finish. It inevitably takes centre stage on the table and rightly so. Only 2000 bottles made.

## Pink

### Lagrein rosato 2015, Mezzacorona

29

*region: Mezzacorona, Trento, Trentino* *grape: Lagrein*  
*abv: 12%* *weight: 2*

From one of the most northerly parts of Italy, this is a pale, elegant and refreshing rose with soft, delicate fruit and floral tones.

## Red

### Bardolino 2015, Raval

28

*region: Bardolino, Verona, Veneto* *grape: Corvina, Rondinella Molinara, Negrara*  
*abv: 12.5%* *weight: 1*

Grown on the edge of Lake Garda, this wine is very bright and pale and could almost be a rose. Biting raspberry fruit and a hint of white pepper on the finish.

### Valpolicella Classico 2014, Carlo Meroni

37

*region: S. Ambrogio di V., Verona, Veneto* *grape: Corvina, Rondinella, Molinara*  
*abv: 12.5%* *weight: 2*

Carlo Meroni is an iconic producer whose estate is located on the birth place of Amarone, Sant Ambrogio della Valpolicella. This is a versatile, light, northern Italian red: bright garnet, bursting with redcurrant and raspberry, soft and delicate on the finish.

### 'Trebbiolo' 2015, La Stoppa

45

*region: Rivergaro, Piacenza, Emilia Romagna* *grape: Barbera, Bonarda*  
*abv: 13%* *weight: 3*

Elena Panteleoni's approach is simple: 'nothing is ever added or subtracted from the juice' so as to retain the purity of the grapes, grown on the estates youngest vines. A vibrant blend, lively and fresh with tongue-tickling fruit, silky tannins and great precision.

### 'Morana' 2011, Il Pratello

45

*region: Modigliana, Forlì, Emilia Romagna* *grape: Sangiovese*  
*abv: 12.5%* *weight: 3*

An exemplary expression of the organically-grown Sangiovese grape, supple and subtle, fresh and youthful, with aromas of spice, violet and fruit compote.

### Teroldego 2014, Elisabetta Foradori

51

*region: Mezzolombardo, Trento, Trentino* *grape: Teroldego*  
*abv: 12%* *weight: 3*

This is the expression of Elisabetta's love and respect for the land of Trentino. Medium-bodied with fleshy red and black fruit, this is an enticing wine thanks to its refined acidity. Foradori is held in very high regard and known to master the Teroldego grape, the only grape she's been producing red wine from for 25 years, as, she says: "I aspire to produce grapes and wine that express the true essence of my land".

### Pinot Nero 2011, Elisabetta Dalzocchio

69

*region: Rovereto, Trento, Trentino* *grape: Pinot Nero*  
*abv: 13%* *weight: 3*

A beautiful Pinot Nero from the cool climate of northern Italy. Redcurrant, rusty iron and black tea aromas lead to yoghurt and dried cranberry on the palate, herbaceous smokiness and a slightly astringent finish.

### 'Morópio' Amarone della Valpolicella Classico 2012, Antolini

78

*region: Marano di V., Verona, Veneto* *grape: Corvina, Corvinone, Rondinella, Molinara*  
*abv: 15.5%* *weight: 5*

Antolini goes by the book: late harvest to ensure ripeness, grapes left all winter to dry into raisins, resulting in this delightfully rich texture and high alcohol content. Black fruit jam on the nose, the palate expresses sour cherry, dark cocoa, and wild flowers. This is a warm and warming red, a little tart and a little sweet, with vivacious tannins.

### 'Velluto' Amarone della Valpolicella Classico Riserva 2008, Carlo Meroni

97.5

*region: S. Ambrogio di V., Verona, Veneto* *grape: Corvina, Corvinone, Rondinella, Molinara*  
*abv: 16.5%* *weight: 5*

We've always had a crush on Meroni's Amarone. Not only is it rare, authentic and elegant, it is made with natural yeast and little intervention in the winery, then ages in old barrels for five years. It is everything an Amarone should be: velvety, opulent, with raisins, prunes, a touch of coffee, dried spices and flowers.

## White

**Vermentino 2016, Antonio Camillo** 29

region: *Manciano, Grosseto, Tuscany* grape: *Vermentino*  
abv: 13% weight: 3

A very refreshing Vermentino, aromatic with bright, clean acidity. Aromas of gooseberry and magnolia with notes of shaved almonds, lime and sundried Mediterranean herbs.

**'Consono' Verdicchio Classico 2015, Accadia** 33

region: *Serra San Quirico, Ancona, Marche* grape: *Verdicchio*  
abv: 13% weight: 3

This is aromatic and crisp, high in acidity, notes of green apple skin and lime, with an elegant juiciness and a waxy finish. Angelo Accadia farms with biodynamic principles, and his beautiful vineyards in the hills of the Marche produce a delicious, affordable Verdicchio.

**'Tradizionale' Vernaccia di San Gimignano 2014, Montenedoli** 39

region: *San Gimignano, Siena, Tuscany* grape: *Vernaccia*  
abv: 13.5% weight: 2

Elisabetta Faguoli has run her estate organically for 50 years and still runs a tight ship. Her Tradizionale is a straw-yellow white with aromas of soft herbs and blanched almonds. It is vibrant and salty, almost tangy, due to the calcareous sediments left by the close by Ligurian sea.

**'Terre Silvate' 2015, La Distesa** 43

region: *Cupramontana, Ancona, Marche* grape: *Verdicchio, Trebbiano, Malvasia*  
abv: 12.5% weight: 4

A different, more complex expression of the Verdicchio grape than the Accadia version above - oily, with a honeyed, hazelnut richness layered with firm lime and clementine citrus flavours. It works brilliantly with salumi, crab, fish or white meat.

**Bianchetto 2015, Le Coste** 54

region: *Gradoli, Viterbo, Lazio* grape: *Procanico, Malvasia, Moscato*  
abv: 12% weight: 4

This has seen a short maceration on the skins which lends it persistence and character. Completely natural, it sees no fining or filtering and reveals the salty notes from the volcanic soils the young vines are planted on. Fresh saline on the nose; with more marine minerality on the palate with notes of apricot, sourdough, honeysuckle and orange blossom.

**Trebbiano d'Abruzzo 2014, Emidio Pepe** 79

region: *Torano Nuovo, Teramo, Abruzzo* grape: *Trebbiano*  
abv: 12% weight: 4

This is one of Italy's cult wines, the grapes are harvested by hand, crushed by foot, fermented in cement tank with natural yeasts, and hand-bottled without any sulphites. Aromas of orange peel and honeydew with a touch of fresh rosemary and green olives. The palate is full with refreshing acidity and a long, savoury finish.

## Pink

**Canaiuolo 2016, Montenedoli** 45

region: *San Gimignano, Siena, Tuscany* grape: *Canaiolo*  
abv: 13% weight: 2

This pale rose was made using Canaiolo, one of Chianti's iconic grapes. Predominant notes of fresh berries, pink peppercorns and lavender with a salty finish - Elisabetta's trademark, due to the estate's closeness to the sea. Sprightly and enticing, this is a perfect aperitif, on its own as well as with antipasti.

## Red

- Sangiovese Toscana 2015, Caparzo** **26**  
*region: Montalcino, Siena, Tuscany* *grape: Sangiovese*  
*abv: 13%* *weight: 3*  
 The grapes here are mainly but not exclusively from Montalcino. So think baby Brunello rather than Chianti: dark, sweet blackcurrant and plum character.
- 'Sacromonte' 2009, Castello di Potentino** **33**  
*region: Seggiano, Grosseto, Tuscany* *grape: Sangiovese*  
*abv: 14%* *weight: 3*  
 From the sumptuous Potentino castle in the heart of Tuscany, this light ruby red offers a soft, natural take on the well-known Sangiovese grape - elegant and mineral, fresh and full of bright red fruit.
- 'Di Gino' Rosso Piceno 2015, Fattoria San Lorenzo** **35**  
*region: Montecarotto, Ancona, Marche* *grape: Montepulciano, Sangiovese*  
*abv: 13,5%* *weight: 4*  
 Natalino's ambition is to produce what he calls 'visceral' wines. His unfiltered Rosso Piceno shows an intriguing nose with scents of spiced plums and aromatic herbs. On the palate think biting plums and cherries, with the pleasant bitterness of tobacco leaves, cocoa and flinty notes on the finish. A beautifully pure and balanced wine with enveloping, fine tannins and great softness.
- Chianti 2014, Il Lebbio** **35**  
*region: San Gimignano, Siena, Tuscany* *grape: Sangiovese, Canaiolo, Colorino*  
*abv: 13%* *weight: 3*  
 This is a classic example of Chianti: under-ripe strawberries, cherries and plums, nice acidity, and little hints of spice. A pleasantly unimposing, ruby coloured red.
- Chianti 2011, Casale** **43**  
*region: Certaldo, Florence, Tuscany* *grape: Sangiovese, Canaiolo, Colorino*  
*abv: 13.5%* *weight: 4*  
 Antonio Giglioni believes he must let nature produce the right fruit for his Chianti. Both on his vines and in the cellar, he uses a delicate hand, leaving the wines to ferment slowly in old chestnut barrels. Most of his vintages haven't been bottled yet, as he waits for them to come to express what he deems to be *pure* Sangiovese. We agree with him that this is the best side of Sangiovese: velvety texture, aromas of leather and wet leaves with notes of dark, sour cherries and bruised, forest strawberries.
- Sariano 2012, Pomario** **48**  
*region: Piegara, Perugia, Umbria* *grape: Sangiovese*  
*abv: 13%* *weight: 4*  
 From the border between Umbria and Tuscany, this ruby-red Sangiovese is remarkably fresh and profound at the same time. Aromas of ripe cherries and plums on the nose which are typical of the grape, are accompanied by some more complex scents of toast and oak. The same duality applies to the palate, where lively notes of strawberries pair up with hints of clove and a lightly tannic finish.
- 'Spelt' Montepulciano d'Abruzzo 2013, Fattoria la Valentina** **58**  
*region: Spoltore, Pescara, Abruzzo* *grape: Montepulciano*  
*abv: 13.5%* *weight: 4*  
 This wine is selected from Valentina's top vineyards, where the vines are at least 25 years old, and it spends 18 months in oak. It is complex, opulent and velvety. Notes of blackcurrant and mulberry harmoniously combine with cocoa and balsamic.
- 'L'Erta Bosco della Roveta' 2012, Paolo e Lorenzo Marchionni** **66**  
*region: S. Martino, Florence, Tuscany* *grape: Cabernet Sauvignon, Sangiovese, Petit Verdot*  
*abv: 14%* *weight: 4*  
 A fleshy Bordeaux blend with an assertive ruby colour, scents of withered violet and leather, notes of ripe black cherries, smoke and liquorice. It will unveil a long, savoury finish, lavishly tannic and robust.
- Sagrantino di Montefalco 2011, Perticaia** **69**  
*region: Montefalco, Perugia, Umbria* *grape: Sagrantino*  
*abv: 14.5%* *weight: 5*  
 A stonking wine that needs some air but then it really comes alive. Dark, brooding, inky black fruit with very fine, firm tannins.
- Brunello di Montalcino 2012, Le Chiusse** **90**  
*region: Montalcino, Siena, Tuscany* *grape: Sangiovese*  
*abv: 14.5%* *weight: 4*  
 Soft purple inky perfumed fruit with a hint of tobacco and marmalade. Incredibly intense, warm and velvety.

## White

- Fiano 2015, Masseria Bianca** **26**  
*region: Lecce, Apulia* *grape: Fiano*  
*abv: 13%* *weight: 2*  
 A breezy seaside wine. Light, fragrant and very refreshing.
- 'Maresa' Falanghina 2015, Masseria Starnali** **36**  
*region: Gallucio, Caserta, Campania* *grape: Falanghina*  
*abv: 12%* *weight: 3*  
 Grown near the Roccamonfina volcano, this Falanghina is unusual and delicious. Clayey notes on the nose, with hints of muscat and magnolia, it is elegantly balanced between some chewy notes of grapefruit, white peach, and bitter apples. The finish offers a salty tang and a fleshy mouthfeel, almost like bubblegum.
- 'Sophia' Fiano 2015, Cantina Giardino** **58**  
*region: Ariano Irpino, Irpinia, Campania* *grape: Fiano*  
*abv: 13.5%* *weight: 5*  
 Antonio and Daniela's 80-year-old vine Fiano was aged in amphora, from clay found in the vineyard. Half a year spent on skins and another six months in chestnut barrels lend this wine its pleasant duality: aromatic on the nose, gripping, and a little sour on the palate, with savoury citrus and honey. Textured, wild, unfiltered, this is both fresh and enveloping.
- 'Don Chisciotte' 2015, P. Zampaglione** **59**  
*region: Calitri, Avellino, Campania* *grape: Fiano*  
*abv: 12.5%* *weight: 4*  
 The poor, windswept soil and extreme temperatures in this area help develop the most striking expression of the Fiano grape we've had over the years. Skin maceration gives this wine its bronze, green colour and depth of texture. Very expressive, with aromas of white pepper, fennel and pine; tangy and salty on the palate.
- ## Red
- Primitivo 2015, La Masseria** **27**  
*region: Taranto, Apulia* *grape: Primitivo*  
*abv: 14,5%* *weight: 3*  
 Aromas of black olive, notes of baked, dark berry fruit and sweet spices.
- 'Sjre' 2014, Mocavero** **31**  
*Region: Arnesano, Lecce, Apulia* *grape: Negroamaro*  
*abv: 13%* *weight: 3*  
 Violet, Mediterranean herbs and intense notes of berries. Juicy - great with meats and strong cheeses.
- 'Pipoli' 2014, Vigneti del Vulture** **34**  
*region: Acerenza, Potenza, Basilicata* *grape: Aglianico*  
*abv: 13%* *weight: 4*  
 This is a very deep, round and smooth, full-bodied red. Tobacco and coffee on the nose, it is pleasantly dark, with some tones of blackberries and plums, some spiciness too: think nutmeg and dried herbs.
- Primitivo Riserva Gioia Del Colle 2010, Fatalone** **40**  
*region: Gioia Del Coll, Bari, Apulia* *grape: Primitivo*  
*abv: 15%* *weight: 4*  
 A classic example of Primitivo, big and juicy with a slight tobacco scent and toasty flavours of plum and toffee as well as nutmeg and coffee. Elegantly balanced with gentle tannin, this is a smooth, warm red.
- 'Lamie delle Vigne' 2015, C. Guttarolo** **42**  
*region: Gioia del Colle, Bari, Apulia* *grape: Primitivo*  
*abv: 13.5%* *weight: 4*  
 Very little is done in the winery, to let the grape and the land speak for themselves. This wine can be effervescent at first, but after decanting it will express a deep core of wild berries, cassis, black olives and brine on the nose. Notes of savoury fruit and wild herbs on the palate with tenacious velvety tannins.
- 'Macchiarossa' 2011, C. Cipressi** **58**  
*region: S. Felice del Molise, Campobasso* *grape: Tintilla del Molise*  
*abv: 14.5%* *weight: 4*  
 Made from organically farmed Tintilla grapes, this is a very fragrant and intense red wine, black berries and sweet spice aromas, hints of sour black cherry, cedar and smoked aubergine.

## White

### 'I Fiori' 2016, Pala

36

*region: Sardinia, Cagliari, Sardinia*  
*abv: 14%* *weight: 2*

*grape: Vermentino*

Pretty, delicate, light and floral. Pale yellow in colour and little sweeter than a Vermentino from the North of Italy, this is a brilliant aperitif.

### 'SP68' 2016, Arianna Occhipinti

55

*region: Vittoria, Ragusa, Sicily*  
*abv: 12%* *weight: 4*

*grape: Zibbibo, Albanello*

Arianna Occhipinti's winery observes biodynamic principles: the wine ferments on natural yeasts and remains unfiltered. 7 days on the skins for this bold, golden-coloured white, with a fascinating array of aromas, going from olive to lychee, notes of honeycomb, grapefruit and lemon pith, biting acidity, a touch of oregano on the finish. A compelling white, that defines exactly why we are excited about Sicilian wines.

### 'Egesta' 2015, Aldo Viola

63

*region: Alcamo, Trapani, Sicily*  
*abv: 12.5%* *weight: 3*

*grape: Grillo*

Aldo Viola is an enthusiastic biodynamic producer from North West Sicily. His take on Grillo is like no other: unfiltered, heartfelt and tremendously complex with never ending aromas. Deeply intriguing, from its golden colour to its doughy nose, this is enveloping, lightly tannic and chewy with delicious hints of candied citrus fruit and hazelnut. Only 1200 bottles made.

## Red

### Rosso Terre Siciliane 2014, Il Barroccio

22

*region: Avola, Syracuse, Sicily*  
*abv: 13%* *weight: 3*

*grape: Nero d'Avola*

Aromas of ripe dark cherry and warm spices, smooth tannins and a vibrant, refreshing finish.

### 'Baglio Rosso' 2015, Terre Siciliane

35

*region: Marsala, Trapani, Sicily*  
*abv: 13.5%* *weight: 3*

*grape: Nero d'Avola*

An organic Nero d'Avola from Western Sicily, this wine is particularly fresh and juicy with notes of figs and unripe cranberries and raspberries. The palate is defined by its vibrant fragrance and impeccable softness.

### 'Nerocapitano' 2015, La Moresca

49

*region: S. Michele di Ganzaria, Catania, Sicily*  
*abv: 14%* *weight: 4*

*grape: Frappato*

Filippo Rizzo's Frappato shows minty herbaceousness, dusty tannins and impressive length. Pinot Noir fans will warm to its vibrant red cherry character and smoky minerality; Beaujolais lovers will enjoy its vanilla and banana notes. Great with the beef shin ragu, lamb or game.