

Sparkling wine

12.5cl glass 75cl bottle

White

'Le Bolle' Gavi Frizzante 2015, La Mesma **34**

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 **7** **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.

'Col Credas' 2014, Prosecco di Valdobbiadene, Adami **47**

region: Colbertaldo di Vidor, Treviso, Veneto *grape: Glera*
abv: 11% *weight: 2*

With only 4 grams of residual sugar, this is super dry (most Prosecco has 12g per litre). Sourced from a single plot at the top of the hill, this is a fine, elegant Prosecco with delicate bubbles and a crisp citrus lift.

'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.

Rose

'Bollicine Rose' NV, Serafini & Vidotto **6.75** **40.5**

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

'Bianca' 2014, Castello di Cigognola

29

region: Santa Giuletta, Pavia, Lombardy
abv: 12.5% weight: 3

grape: Barbera

It is unusual to come across a white Barbera, a grape famous for red wine. Here the grapes are pressed very gently and the skins are removed instantly, so as not to extract colour, but still get the acidity and character of the red grapes. This is simple and elegant, with aromas of green apple and white flowers. The palate is round and almost tangy and spicy on the finish.

Semplicemente Vino Bianco 2015, Cascina degli Ulivi

35

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

grape: Cortese

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.

'Rovereto' Gavi di Gavi 2015, Ernesto Picollo

6.25

18

37

region: Gavi, Alessandria, Piedmont
abv: 12% weight: 2

grape: Cortese

A proper Gavi di Gavi, like an orchard in a good English summer. Bright apple fruit and blossom; crisp, bone-dry and endearing.

Vermentino 2014, Il Torchio

38

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

grape: Vermentino

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

7.5

22.5

45

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

grape: Cortese

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 2014, Ferrando

46

region: Ivrea, Torino, Piedmont
abv: 12% weight: 2

grape: Erbaluce

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
abv: 13% weight: 3

grape: Arneis

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.

Red

- 'Marapika' NV, Elio Sandri** **36**
region: Monforte D'Alba, Cuneo, Piedmont *grape: Nebbiolo, Barbera, Dolcetto*
abv: 13% *weight: 3*
 This is the entry level red wine from Elio Sandri, whose nonna gave the chefs a memorable tortellini demonstration when they visited the estate in 2013. Beautiful bouquet of flowers, herbs and red berries. Medium-bodied with silky tannins and brisk acidity.
- 'Asinoi' Barbera d'Asti 2013, Bruna Carussin** **42**
region: S.Marzano Oliveto, Asti, Piedmont *grape: Barbera*
abv: 12% *weight: 2*
 Organic since 1984, now biodynamic, the Carussin farm produces a beautiful Barbera, much lighter than the Barbera d'Alba below. This is cheerful, effervescent with lively red fruits, juicy acidity, and earthier tones on the finish.
- 'Ciabot Contessa' Barbera d'Alba 2012, Umberto Fracassi** **46**
region: Cherasco, Cuneo, Piedmont *grape: Barbera*
abv: 13.5% *weight: 4*
 Almost a little Barolo, the nose transports you straight to Piedmont; perfumed, elegant and soft. Red berry, hints of chocolate and vanilla with the finest tannins.
- 'Costa Bassa' Valtellina Superiore 2013, 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, upriver from Lake Como, this wine captures the essence of what makes Valtellina a unique winemaking region. Elegant touches of 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 2012, 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.
- 'Sizzano' 2011, Paride Chiovini** **78**
region: Sizzano, Novara, Piedmont *grape: Nebbiolo, Vespolina, Uva Rara*
abv: 14% *weight: 4*
 Here the grapes are hand-harvested and the wine ages in oak for 24 months. Ruby red in colour with a fragrance of violet and spices. Intense, ample and persistent, this Nebbiolo blend shows impeccable, balanced tannins and a pleasantly sharp finish with hints of prunes and liquorice.
- 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 big Slovenian oak barrels 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' 2015, Valpantena **3.75 11 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.

Pinot Grigio Riserva 2014, Mezzacorona **35**
region: Mezzacorona, Trento, Trentino *grape: Pinot Grigio*
abv: 13% weight: 3
From one of the highest vineyards in Northern Italy, this is a much more complex version of the otherwise ubiquitous Pinot Grigio grape. Pear and vanilla on the nose, white peaches and verbena on the palate. A round and generous white.

Sauvignon 2015, Abbazia di Novacella **42**
region: Varna, Bolzano, Alto Adige *grape: Sauvignon Blanc*
abv: 13.5% weight: 2
This is a classic Sauvignon: elegant and clean, lively acidity with elderberry, green citrus and grassy acacia flower on the palate. Always fantastic with fish from the charcoal grill.

'Notti di Luna' 2013, Ca' De Noci **56**
region: Reggio Emilia, Emilia Romagna *grape: Moscato, Spergola, Malvasia*
abv: 11.5% weight: 2
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.

Fuoripista 2014, Elisabetta Foradori **68**
region: Mezzolombardo, Trento, Trentino *grape: Pinot Grigio*
abv: 11.5% weight: 2
Eight months in amphora on the skins release and emphasise the delicate nature of this Pinot Grigio, made in collaboration with biodynamic winegrower Marco Devigili - this is a wine that speaks about the lands of Trentino. It is pink with coral hues, elegant yet profound, with notes of under-ripe cherries and a little bitterness on the finish.

Orange

'Ageno' 2011, La Stoppa **9 27 54**
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 smokey finish. It inevitably takes centre stage on the table and rightly so. Only 2000 bottles made.

Rose

Lagrein rosato 2015, Mezzacorona

region: Mezzacorona, Trento, Trentino
abv: 12% weight: 2

12.5cl glass 37.5cl carafe 75cl bottle

4.5 14 28

grape: Lagrein

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

region: Bardolino, Verona, Veneto
abv: 12.5% weight: 1

grape: Corvina, Rondinella Molinara, Negrara

27

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

region: S. Ambrogio di V., Verona, Veneto
abv: 12.5% weight: 2

grape: Corvina, Rondinella, Molinara

37

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.

Corvina Veronese 2013, Antolini

region: Marano di Valpolicella, Verona, Veneto
abv: 13.5% weight: 5

grape: Corvina

44

Antolini is one of our favourite winemakers and he is an esteemed producer from Veneto, where Corvina is a typical grape, famous as a component for Amarone. Ruby red, structured and harmonious wine, pleasantly fresh with bright red berries, vanilla and hints of spice.

'Morana' 2011, Il Pratello

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

7.5 22.5 45

grape: Sangiovese

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

region: Mezzolombardo, Trento, Trentino
abv: 12% weight: 3

grape: Teroldego

51

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

region: Rovereto, Trento, Trentino
abv: 13.% weight: 3

grape: Pinot Nero

69

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

region: Marano di V., Verona, Veneto
abv: 15.5% weight: 5

grape: Corvina, Corvinone, Rondinella, Molinara

78

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

region: S. Ambrogio di V., Verona, Veneto
abv: 16.5% weight: 5

grape: Corvina, Corvinone, Rondinella, Molinara

97.5

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.

Central Italy
Tuscany Umbria Marche Lazio Abruzzo

12.5cl glass 37.5cl carafe 75cl bottle

White

Vermentino 2014, Antonio Camillo **27**

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 **30**

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.

Vernaccia di San Gimignano 2015, Cesani **32**

region: S. Gimignano, Siena, Tuscany *grape: Vernaccia*
abv: 12.5% *weight: 2*

The first wine in Italy to be given a controlled designated origin (DOC) - a beautiful dry, pure wine with lots of apple, lemon character and a hint of nuttiness on the finish.

'Tradizionale' Vernaccia di San Gimignano 2014, Montenedoli **37**

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

Elisabetta Faguioli 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' 2014, La Distesa **41**

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.

'Bramito del Cervo' 2015, Castello della Sala **46**

region: Orvieto, Terni, Umbria *grape: Chardonnay*
abv: 12.5% *weight: 4*

The baby brother of the iconic 'Cervaro della Sala', straw-yellow in colour, with white flowers and tropical fruit on the nose. The palate is round and unctuous, buttery, with hints of vanilla and toast, and a little citrus on the finish.

Bianco 2013, Le Coste **60**

region: Gradoli, Viterbo, Lazio *grape: Procanico, Malvasia*
abv: 13% *weight: 4*

This golden white has seen five days 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 vines are planted on. It shows impressive structure, fresh saline on the nose; more marine minerality on the palate with yeasty notes of apricot, honeysuckle and macadamia.

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.

Red

- Sangiovese Toscana 2014, Caparzo** **25**
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** **29**
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.
- Chianti Rufina Riserva 2011, Prunatelli** **34**
region: Pontassieve, Florence, Tuscany *grape: Sangiovese*
abv: 13% *weight: 3*
 This is classic example of Chianti: under-ripe strawberries, cherries and plums, nice acidity, and little hints of spice. This is a pleasantly unimposing red from the smallest sub-zone of Chianti.
- 'Villa Malacari' Rosso Conero 2012, Conti Malacan** **41**
region: Offagna, Ancona, Marche *grape: Montepulciano*
abv: 13.5% *weight: 5*
 This wine offers great value for its intensity and refinement. Alessandro Malacari's vineyards are all located on prime sites in the Grigiano hills, and produce a fantastic example of Montepulciano, with roast plums and wild berry fruit, dusty tannins and a smoky finish.
- 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 2012, 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. This is a tremendously complex wine that deserves cellaring a little before drinking. Blackcurrant and mulberry combine with cocoa and balsamic.
- 'L'Erta Bosco della Roveta' 2010, Paolo e Lorenzo Marchionni** **11** **33** **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 2010, Le Chiose** **82**
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 **33**
region: Gallucio, Caserta, Campania *grape: Falanghina*
abv: 12% *weight: 3*
 Made exclusively with the indigenous grape Falanghina, grown on the soils near the Roccamonfina volcano, this 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.

Red

'Giardinelli' Salice Salentino 2012, Agricole Vallone **27**
region: Lecce, Apulia *grape: Negroamaro, Malvasia nera*
abv: 13% *weight: 2*
 8 months of aging in big barrels give this wine a wonderful softness. It is full of red-berries, fine dusty tannins and has a bright, fresh finish.

'Sjre' 2014, Mocavero **31**
Region: Arnesano, Lecce, Apulia *grape: Negroamaro*
abv: 13% *weight: 3*
 Deep red in colour with purple highlights, hints of violet and Mediterranean herbs, juicy acidity and intense bouquet of berries. Great with red meat and strong cheese.

'Pipoli' 2014, Vigneti del Vulture **33**
region: Acerenza, Potenza, Basilicata *grape: Aglianico*
abv: 13% *weight: 4*
 Garnet red in colour, this is a very deep, round and smooth full-bodied red. Violet and chocolate on the nose, it is pleasantly dark, with some sweeter tones of blackberries and plums, some spiciness too: think nutmeg and dried herbs.

Primitivo Riserva Gioia Del Colle 2010, Fatalone **6.25** **18.5** **37**
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, almond and coffee. Elegantly balanced with gentle tannin, this is a smooth, warm, southern red.

'Lamie delle Vigne' 2015, C. Guttarolo **42**
region: Gioia del Colle, Bari, Apulia *grape: Primitivo*
abv: 14.5% *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 dominate 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.

**Italian Islands
Sardinia Sicily**

White

'I Fiori' 2015, Pala

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

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.

12.5cl glass 37.5cl carafe 75cl bottle
grape: Vermentino **34**

'Karmis' 2015, Attilio Contini

region: Cabras, Oristano, Sardinia
abv: 13.5% weight: 4

A bright Sardinian Vernaccia-predominant blend from one of the oldest wineries in the area. Pineapple on the nose - stone fruits, floral notes and oily spice on the palate. Perfect with fish.

grape: Vernaccia, Vermentino **37**

Catarratto 2015, Barraco

region: Marsala, Trapani, Sicily
abv: 12% weight: 4

Despite being one of Italy's most common grape varieties, Nino Barraco's Catarratto is a purer expression of both the character of the grape and the land. The nose is complex, with candied orange and saline character; grapefruit peel, dried herbs and a little smoke on the palate. An outstanding white from Sicily's wilder side - rich and full-bodied - a wine to drink throughout the meal

grape: Catarratto **50**

'SP68' 2015, Arianna Occhipinti

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

Arianna Occhipinti's winery observes biodynamic principles: the wine ferments on natural yeasts and remains unfiltered. 7 days on the skins for this bold, bronze-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.

grape: Zibbibo, Albanello **51**

'Egesta' 2015, Aldo Viola

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

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.

10.5 31.5 63
grape: Grillo

Red

Rosso Terre Siciliane 2014, Il Barroccio

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

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

3.75 11 22
grape: Nero d'Avola

'Baglio Rosso' 2015, Terre Siciliane

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

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.

grape: Nero d'Avola **32**

'Nerocapitano' 2015, La Moresca

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

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.

grape: Frappato **49**