



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.

300) GAVI DI GAVI BERSANO	€24.80
301) GAVI STEFANO MASSONE	€21.00
313) PINOT GRIGIO TRENINO MILLESIMATO	€30.50
312) PINOT GRIGIO TRENINO DOC	€25.50
302) SACCHETTO PINOT GRIGIO	€19.50
303) SOAVE CLASSICO SARTORI	€20.50
314) CORVO SALAPARUTA	€21.00
305) FRASCATI CASTELLANI	€19.50
304) ORVIETO CLASSICO CASTELLANI	€19.50
306) TREBBIANO D`ABRUZZO FARNESE	€20.50
307) VERDICCHIO DEI CASTELLI DI JESI CASTELLANI DOC	€19.50
308) VERNACCIA DI SAN GIMIGNANO	€24.00
309) ZAIRA IGT 2004	€39.00
310) BROY DOC 2004	€39.50
311) CHARDONNAY TRENINO DOC CASTEL FIRMIAN	€25.50
315) L`ALTRO CHARDONNAY PIO CESARE	€29.50
321) VILLA LANATA CHARDONNAY DELLE LANGHE DOC	€20.50
322) LA LUPA	€19.50
316) GRECO DI TUFO "NOVASERRA" MASTROBERARDINO DOC	€30.00
317) FALANGHINA DEL SANNIO DOC MASTROBERALDINO	€27.00
319) FIANO DI AVELLINO DOC MASTROBERARDINO	€31.00
318) VERMENTINO DI SARDEGNA "TYRSOS" DOC	€24.50
320) GEWURTRAMINER ALTO ADIGE DOC	€29.00
323) LOCOROTONDO DOC	€21.00
324) BOTTICELLI ASTI SPUMANTE DOC	€22.00

325) FANTINEL PROSECCO	€27.00
326) BRUT RISERVA DOC	€39.50
327) ROTARI DOC	€38.00
328) FERRARI MAXIMUM BRUT	€58.00

300) GAVI DI GAVI BERSANO**€24.80**

Fresh aromas of green apples and grass. Full flavour whit crisp acidity and a lingering green fruit aftertaste

Giuseppe Bersano founded the Bersano winery at the end of the 19th century. Today, he winery measures 215 hectares, is the largest privately owned vineyard in Piedmont and remains a landmark in the history of Piedmontese wine.

301) GAVI STEFANO MASSONE**€21.00**

Abundance of fruit, lovely balance and good weight on the palate with a refreshing clean finish.

313) PINOT GRIGIO TRENTO MILLESIMATO**€30.50**

The pinot grigio varietal has been cultivated for a long time in the Valle dell'Adige, where it is also referred to as Rulander. The bunches of grapes, "copper-grey" in color, reveals its close relationship to the Pinot Nero varietal, from which it is derived.

Pinot Grigio Millesimato is born from grapes cultivated in the vineyards of the "Zablani", zone, specific to his varietal. Situated northeast of Mezzocorona and characterized by watery soils with good drainage, it is very similar to the neighboring zone, Teroldego classico.

Color:

Light yellow

Perfume:

Complex, with a fragrance of well-matured fruit, harmonized with notes deriving from the refined wood.

Flavour:

Harmonious, elegant, refined.

Alcohol content:

13%

Pairings:

First plates baked au gratin style, polenta, and second plates consisting of white meat. A particularly good accompaniment is tagliatelle with porcini mushrooms.

312) PINOT GRIGIO TRENTO DOC

€25.50

CASTEL FIRMIAN

Exclusive estate production of the vineyards located along the Adige Valley at the foothills of the Dolomities. This varietal presents tight clusters with sweet grey, dark-bluish colored berries. Pinot Grigio is characterized by its balance, finesse and elegance.

Colour:
Straw-yellow

Perfume:
Fruity with a floral hint of camomile.

Flavor
Dry, elegant with a delicate acidity.

Alcohol Content:
12.5%

Pairings:
Ideal as an aperitif, it pairs well with appetizers, white meats and fish.



302) SACCHETTO PINOT GRIGIO

€19.50

Straw yellow with copper reflection. Fine and delicate with light and spicy aromas and a slightly nutty after taste.

303) SOAVE CLASSICO SARTORI

€20.50

Clean, elegant and delicate white characteristic hints of flowers, subtle fruit with a velvety texture and almond aftertaste.

Cultivated in soil originating from flaking limestone loam, on the hills of the classic Soave zone, this vineyard was selected for its enviable placement facing southwest. The rigorous selection of clones placed only in their most beneficial position and the consequent reduction of clusters per vine, result in the creation of grapes with unique characteristics.

CORVO BIANCO

TYPE - White

CLASSIFICATION - Typical Geographical Indication Sicily (IGT).

GRAPE VARIETY - Insoia and Grecanico

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 - Hills of central and western Sicily

SOIL - Mixed composition

ALTITUDE - From 150 to 400 meters msl.

VINEYARDS

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

CLIMATE - Insular; with mild winters and hot, dry summers.

VINTAGE - By hand (from the 2nd to the 4th week of September).

VINIFICATION

Soft pressing with horizontal membrane presses. Yield in free run wine less than 60% of the grapes. Low-temperature fermentation at approx. 17° C.

AGEING

At controlled temperature up to spring to favour the natural clarification.

MATURING

For at least two months in bottle at controlled temperature.

TASTING

Colour - clear and bright pale yellow colour with clean greenish highlights.

Aroma - intense and delicate, fruity Mediterranean.

Flavour - fresh, lively, fruity, pleasantly sourish, round, dry and well-bodied.

ALCOHOL CONTENT - 11,5 v %.

MEAN ANNUAL PRODUCTION

2,100,000 750 ml bottles; 400,000 375 ml bottles.

SERVING TEMPERATURE - 8° - 10° C.

RECOMMENDED GLASS - Transparent, medium-stemmed glass

RECOMMENDED WITH

Soup, legumes and vegetables, excellent with hors d'oeuvres and fish.

STORING

Very cool (13° - 15° C.) room, not too moist, away from direct light.

LIFE - To be drunk in its youth, preferably one or two years at most.



305) FRASCATI CASTELLANI**€19.50**

Delicate floral and orange blossom aroma with a distinctive tropical fruit character. Soft, fine and velvety.

304) ORVIETO CLASSICO CASTELLANI**€19.50**

Aromatic with a slightly flinty, refreshing flavour. This wine reveals the characteristic almond finish and a persistent bouquet.

306) TREBBIANO D'ABRUZZO FARNESE**€20.50**

Deep, bright, straw yellow. Quite intense and persistent, fruity with notes of yellow fruit.

307) VERDICCHIO DEI CASTELLI DI JESI CASTELLANI DOC**€19.50**

This wine is obtained through the harvesting of grapes coming from the vineyards in the area of Torre. The wine is delicate and fresh thanks to the soft pressing of grapes and fermentation at controlled temperature.

308) VERNACCIA DI SAN GIMIGNANO**€24.00**

Sincerely aromatic, with scents of lilac, wild flower and almond candy, there is a ripe core of melon, papaya and spice, while the finish is big and smooth.

309) ZAIRA IGT 2004

€39.00

Made with a mix of Chardonnay and Viogner grapes.
The wine has a golden colour with green reflection.

The aroma has traces of Mediterranean flower, peach
and watermelon. The taste is elegant and fresh.

This wine is a perfect accompaniment to fish and
shellfish, cream cheeses and medium cheeses.



310) BROY DOC 2004

€39.50

Made with 40% tocai friuliano, 40% chardonnay and 20% Sauvignon in the province of Udine, this wine has a loaded golden yellow color, and an aroma in which the notes of ripe tropical fruits mix with sweet traces of acacia honey and vanilla.

The taste is round and harmonious with an explosive body. This wine accompanies boiled fish with light sauces and crustaceans, spring vegetables, meat and pates.

**"Castel Firmian"****CHARDONNAY Trentino DOC**

Chardonnay is one of the international varieties that best adapts itself to the different microclimates of Trentino. The Chardonnay grape, which was introduced from Burgundy at the end of the 19th century, found the Trentino Alto Adige's hilly areas, an ideal environment.

The unique cultivation of these vineyards at an altitude of 660-980 ft gives this wine a vast bouquet of fragrances and aromas.

VINIFICATION

Traditional white vinification with a brief contact on the skins to ensure the transfer of the grape's aromas and characteristics to the wine, followed by a controlled fermentation at low temperature.

TASTING NOTES

Color: straw-yellow

Fragrance: elegant, fruity with hints of red and yellow and apples, apricot, white melon and citrus fruit

Flavor: dry, harmonious, refined, well-structured with a balanced acidity

PAIRINGS

Excellent as an aperitif, it also pairs with appetizers, soups, vegetables and fish.

ALCOHOL CONTENT:

12.5%

SERVING TEMPERATURE:

10-12°C (50-54°F)





L'ALTRO

In 1981 we planted some Chardonnay vines in a single vineyard of our estate in Treiso, replacing an old vineyard of Barbaresco.

Since 1985 we produce with these Chardonnay grapes a limited quantity of barrel fermented Chardonnay called Piodilei.

We wanted to keep the quantity of this wine very small and in the meantime we wish to give the chance to a wider number of consumers to enjoy our Chardonnay. In September 1993 we decided to ferment in stainless-steel tanks a part of our Chardonnay: the results was a fresh and vibrant wine with evident hints of ripe fruits.

After some experiments we noted that adding to this wine a 25% of the same Chardonnay fermented and aged in new oak barrels, we reached an interesting wine spicy taste and persistent after-taste. So that we decided to create a new Chardonnay, with more pronounced fruity character but slightly lighter style.

L'Altro in italian means "The Other". The concept is that Piodilei is our main and prestigious Chardonnay.

L'Altro is, somehow, our "Other Chardonnay".

Villa Lanata

LANGHE D.O.C. CHARDONNAY



Nome e denominazione: Langhe doc
Chardonnay

Vitigno: Chardonnay

Resa di vino: 60 hl/ha

Esposizione: sud est

Vendemmia: settembre

Modalità di raccolta: manuale in casse da 12 kg

Comune di vinificazione: Cossano Belbo

Note di Vinificazione: decantazione statica del mosto e fermentazione a bassa temperatura in acciaio per 15 gg

Note di affinamento: affinato per 6 mesi in acciaio

a contatto della feccia fine di fermentazione

Colore: Giallo paglierino brillante

Profumo: caratteristico con marcate note fruttate e floreali

Sapore: Asciutto, con vena fresca e netto riscontro delle caratteristiche olfattive

Abbinamenti: Ideale come aperitivo, accompagna tutti i piatti a base di pesce, affettati, formaggi freschi, frittate

Temp. di servizio: 10-12 °C

Name and denomination: Langhe doc
Chardonnay

Grapes: Chardonnay

Wine yield: 60 hl/ha

Exposure: South East

Harvest: September

Harvesting modality: manual in 12 kilos cases

Commune of Vinification: Commune of Cossano Belbo

Vinification Notes: static decantation of the must and fermentation at low temperature in steel barrels for 15 days

Refining notes: refined for 6 months in steel barrels in contact with the fine dregs of the fermentation process

Color: Bright straw yellow

Perfume: Characteristic with marked fruity and floral undertones

Taste: Dry, with a fresh streak and clear cut sensation of the olfactive characteristics

Serving suggestions: Ideal as an aperitif drink, it goes well with all the fish dishes, cold cuts, fresh cheeses, omelettes

Serving temperature: 10-12 °C

Name and denomination: Langhe doc
Langhe DOC Chardonnay
Chardonnay

Ertrag: 60 hl/ha

Lage: Südost

Weinlese: September

Art der Lese: Handlese in 12-Kilo-Kisten

Ort der Weinbereitung: Cossano Belbo

Weinbereitung: Klärung des Mostes und 15-tägige Gärung in Stahl bei niedriger Temperatur

Ausbau: 6 Monate in Stahl im Kontakt mit den Weinhaefen

Farbe: Kräftiges Strohgelb

Bouquet: Charakteristisch, sehr fruchtig und blumig

Geschmack: Trocken und spritzig, entspricht genau dem Bouquet

Speiseempfehlung: Ideal als Aperitif, passender Begleiter zu allen Fischgerichten, Aufschnitt, Frischkäse und Omelette

Trinktemperatur: 10-12 °C

Villa Lanata

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322) LA LUPA**€19.50**

100% Inzolia grapes. The wine has a brilliant yellow colour with green reflections. The aroma is complex and rich with traces of Mediterranean flower, peach and watermelon. The taste is elegant and fresh. This wine is a perfect accompaniment to fish and shellfish, cream cheeses and medium cheeses.

316) GRECO DI TUFO "NOVASERRA" MASTROBERARDINO DOC €30.00

"A quirky but very enjoyable wine; pear fruits, with a distinctive background of almonds and a dry mineral finish.

Well worth a try" - Best of Wine in Ireland 2005

**317) FALANGHINA DEL SANNIO DOC MASTROBERARDINO****€27.00**

One of the most popular white wines in the restaurants of Naples, this is made from the local Falanghina grape grown in the Sannio area.



319) FIANO DI AVELLINO DOC MASTROBERARDINO

€31.00

Made from the local Fiano grape around the town of Avellino, this is one of the most popular white wines from Campania.

A multitude of aromas including pear, pineapple, toasted nuts and honey.



318) VERMENTINO DI SARDEGNA "TYRSOS" DOC

€24.50

This wine is the result of a selection of grapes from the vineyards in the Gallura region. Its intense, fruity aromas and fresh, smooth taste make it excellent for serving with starters and fish dishes or simply as an aperitif.

320) GEWURTRAMINER ALTO ADIGE DOC

€29.00

Classic Gewurztraminer flavours of lychees and rose petals. It is in a cool style with good crispness and dry finish

323) LOCOROTONDO DOC

€21.00

Classic white wine from Puglia made from local Verdeca and Bianco d' Alessano grapes.

324) BOTTICELLI ASTI SPUMANTE DOC**€22.00**

There is no other “Denominazione di Origine Controllata e Garantita” wine like Asti: it is “the” aromatic sparkling wine par excellence.

With its self-confident bouquet, its natural, harmonious touch of sweetness, and its low alcohol, Asti shows a truly distinctive personality.

The nose is rich and generous, redolent of orange and acacia blossom, of wisteria flowers and honey too; in the background lurk hints of elderflower blossom, clary, and bergamot. As with any wine, there are many factors that influence its character, including the land and the winery.

325) FANTINEL PROSECCO**€27.00**

Pleasant and extremely elegant, never aggressive, full of delightful, floral-based hints. Lovely fine mousse, off dry, crisp elegant fruit. This wine is a perfect accompaniment to starters and fish based dishes and also makes an excellent aperitif.

326) BRUT RISERVA DOC**€39.50**

60% Chardonnay, 40% Pinot Noir. Lively yellow colour, fine grain, elegant and persistent perlage. The bouquet is intense and elegant, reminiscent of apples and fresh bread, with delicate aromas of vanilla and honey.

Dry and fruity, an especially soft and persistent mouth-feel. Like any Talento of class, it makes an excellent aperitif and can be enjoyed throughout the entire meal.

327) ROTARI DOC**€38.00**

Premium sparkling wine. Blend of 90% chardonnay grapes and 10% pinot noir. Fermented in the bottle with 24 months of on less maturation.

328) FERRARI MAXIMUM BRUT

€58.00

Straw yellow with slight green reflections. Forthcoming, fresh and lasting, with significant overtones of ripe golden apples and wild flowers and a sublet and delicate fragrance of yeast.

Clean and balanced without any excesses, with a slight and pleasant aftertaste of ripe fruit and a hint of bread-crust, which lingers on perfectly.

