



OUR WINE LIST



Day-coloured wine, night-coloured wine, wine with purple feet or wine with topaz blood, wine, starry child of earth, wine, shoots a golden sword, soft as lascivious velvet, wine, spiral-sea shelled and full of wonder, amorous, marine; never has one goblet contained you, one song, one man, you are choral, gregarious, at the least, you must be shared. Pablo Neruda

Special Wines

138. Brunello di Montalcino Gaja Rennina 2000 **€180.00**

A most impressive Brunello with big spicy earthy character, black fruit, truffle and tar, on the palate, the texture is very silky with delicious flavours of black fruit and minerals along with forest floor and eucalyptus.

139. Barbaresco Angelo Gaja 2003 **€265.00**

Very very good wine, very elegant in the nose with red mature fruits, menthol, chocolate and spices Low density Middle tannins Long aftertaste and good retro taste

140. Angelo Gaja Conteisa Nebbiolo delle Langhe 2001 **€250.00**

The full body and the elegant texture of ripe tannins as a quintessence of the area and the Nebbiolo-grape are typical of this artful wine. A great wine with an unusual potential.

141. Angelo Gaja Ca' Marcanda Promis 2006 **€95.00**

The Gaja Ca 'Marcanda Promis has a ruby red colour, wonderfully fragrant bouquet of red fruit flavors of ripe raspberries, good structure, hints of toasted bread.

142. Angelo Gaja Ca' Marcanda Magari 2006 **€90.00**

Angelo Gaja, who with the Magari gives us yet another wine of the highest quality and elegance. Red with a bright garnet colour, very concentrated. The nose is initially expressed with balsamic and mineral...

143. Sagrantino di Montefalco Rocca dei Fabbri 2002 **€65.00**

Intense and full wine with chocolaty notes on the nose, masses of black fruits with beefy, savoury notes on the palate. Sagrantino is the grape variety and specially of the region, a marvellous wine that will well reward keeping

144. Angelo Gaja Sito Moresco 2006 **€80.00**

Ruby. Pure nose with aromas of small fruits. A fruity, elegant taste; good balance in the mouth and a fresh fruity finish with very fine, silky tannins. Ideal to drink young but matures well for at least 5-7 years.

145. Oriel Italy Barolo Etereo 2000 **€150.00**

Barolo, Fragrant, tannic Barolo wine is so revered that it was one of just three wines awarded DOCG status on the day that the classification was introduced in July 1980

146. Oriel Taralula Tuscany 2002/2003 **€85.00**

Essentially a Brunello di Montalcino in all but name. Plums and cherries, elegant, balanced ultra-smooth. Careful pruning and mineral intervention winemaking tied to the phases of the moon. Aged for 20 months in French oak

147. Barolo S.Orsola 2006 **€65.00**

Barolo wines are distinguished by their strong tannins, high acidity and distinctive scent – often described as "tar and roses". A less obvious characteristic, visible only over time, is their tendency to lose color.

148. Barbaresco S.Orsola 2006 **€75.00**

*The grape variety behind the top-quality red wines of Piedmont, **north-western** Italy, **Barbaresco** wines are distinguished by their strong tannins, high acidity and distinctive scent – often described as "tar and roses". A less obvious characteristic, visible only over time.*

149. Brunello di Montalcino 2005 Brunaio **€115.00**

Following a hot summer, the middle of the grape harvest was hit by the cold and heavy rain showers. This produced an intense ruby, young and bright Brunello that evokes an aroma bursting with forest fruits, currants and raspberries. The young flavour is elegant, velvety and lingeringly simple.

150. Gran Masetto Teroldego 2004 Endrizzi **€130.00**

Endrizzi produces the Teroldego Rotaliano, an extraordinary, autochthonous grape of Trentino. A partisan, concentrated, and intense red wine of highly selected Teroldego grapes, half of which are dried after picking and then ripe for a long time in oak barrels – hints of ripe, dark berries, vanilla, and smoky aromas

151. Tasca d'Almerita Regareali Rosso del Conte 2001 **€90.00**

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 system which is almost unique in Sicily today.

152. Sandrone Barolo Cannubi Boschis 2003 **€170.00**

Lacks a bit of depth and complexity. Round fine tannin and good acidity with an earthy finish. A lot leaner than expected.

Bottle opened 2 weeks later. Fine aromas with roses and secondary notes of some deep forest floor. Fresh with good acidity levels, round with fine tannin. Soft plush fruit. Long finish with great balance.

153. Sandrone Valmaggiore Nebbiolo d'Alba 2005 **€85.00**

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.

154. Barolo Pio Cesare 2001 **€90.00**

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.

154. Barbaresco Pio Cesare 2001 **€100.00**

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

155. Barolo Ravera Elvio Cogno 2001 **€ 90.00**

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 tobacco. 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.

156. Amarone della Valpolicella Speri S. Urbano 2001 **€130.00**

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.

157. Tignanello Antinori 1999 **€180.00**

The blend balances the distinctive black-cherry and wild-berry flavors of Sangiovese against the structure and power of Cabernet Sauvignon. Cabernet Franc also occasionally appears in the blend, adding depth and spicy elegance. Acid and tannins are seldom lacking...

158. Brunello di Montalcino Granducato 1995 **€..... ?**

The wine is typically garnet in color with aromas of red and black fruit with underlying vanilla and spice, and perhaps a hint of earthiness. The wines are usually full bodied with alcohol levels around 14 or 15 percent abv. Good tannic structure and bright acidity provides balance. All Brunello di Montalcino wine is made exclusively from Sangiovese Grosso grapes grown on the slopes around Montalcino – a classic Tuscan hilltop village 30 kilometers (20 miles) south of Siena....

159. Tenuta Guido Alberti Bolgheri Sassicaia 2002 **€310.00**

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. 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. 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".