COCKTAIL LIST

WHITE NEGRONI £ 11.00
The Negroni cocktail was created by Count Camillo Negroni in Florence in 1920. He used to have an Americano cocktail as his aperitif. Being bored of drinking always the same cocktail once he asked the bartender to substitute the “seltz” with a splash of gin and that’s how Negroni was invented.
Made up of bitter liquors, the White Negroni is a blend of flavors including BERGAMOTTO, VII HILLS ITALIAN DRY GIN and VERMOUTH BIANCO DEL PROFESSORE.

AMALFI DREAM £ 9.50
Citron vodka and limoncello based, this cocktail is named after the beautiful Amalfi Coast, blessed with excellent lemons. It is refreshing, great as an aperitif, with a hint of mint flavor and served with a sugar crust.

GIPSY SOUL £ 11.00
A blend of flavors and bubbles, a mix of orange liquors as the RINOMATO APERITIVO and VISCIOLATA. Thrown so that all ingredients get enough oxygen to enhance the flavors mix. Served in an old-fashioned glass with a top of Prosecco DOP.

ITALO SPRITZ £12.00
The Spritz was created in Venice, between its canals and gondole. It’s refreshing and slightly alcoholic. ITALICUS ROSOLIO DI BERGAMOTTO, prosecco and olives are the players of this excellent twist.

HANKY PANKY £ 9.50
An apparently simple cocktail based on just three ingredients which however reveals a surprising depth of flavor thanks to the Gin VII HILLS ITALIAN DRY GIN, DEL PROFESSORE VERMOUTH and Fernet Branca, a very much loved classic Italian liquor.

MARTINEZ £11.00
This is a perfectly elegant post-dinner cocktail but carries enough spirit to see you through a night of debauchery. An added bonus for those still trapped in the quagmire of dating, is how much you can upsell your sophistication levels on a first date by ordering this drink. Just don’t get smug about it – you should have been ordering these for a long time now.

CORPOSE RIVER N 2 £ 9.50
The Corpse Reviver No. 2 is a popular classic cocktail. It is one of the greats from the days when people really loved their gin cocktails. It is a true testament to the mixability of the botanical-filled spirit and a drink everyone should experience at least once in their lifetime. The recipe is quite simple: gin, wine, orange and absinthe liqueurs, and lemon juice.

ESCAPE TO ALCATRAZ £ 9.50
Chicago was home to gangster Al Capone, who led a Prohibition-era alcohol smuggling and bootlegging ring and later went to prison at Alcatraz in San Francisco for tax evasion.

TOMMY’S MEXICAN MARGARITA £ 10.50
Tommy’s Margarita was invented by Tequila legend Julio Bermejo at Tommy’s Mexican Restaurant in San Francisco, California. The key difference between this recipe and its predecessors is the use of Agave Nectar instead of orange liqueur.

CHINOTTO SOUR £ 11.00
Italian version of the legendary whiskey sour. Its taste is delicate, almost spicy and if you love cocktails is like manna from heaven, you could create a ton of new drinks with a simple, delicious ingredient.
# MENU SPIRITS

## GIN
- BOMBAY: £8.00
- TANQUERAY: £7.50
- TANQUERAY 10: £8.50
- BROOKMANS: £11.00
- GIN DEL PROFESSORE MONSIEUR: £10.50
- GIN DEL PROFESSORE MADAME: £10.50
- HENDRIKS: £9.50
- MONKEY 47: £10.00
- SIMPSMITH: £9.50
- SIMPSMITH SLOE GIN: £8.50
- GIN MARE: £10.00
- VII HILLS: £11.00
- SILENT POOL: £9.00

## VODKA
- BELVEDERE: £7.00
- RUSSIAN STANDARD: £8.00
- KETELONE CITRON: £8.50
- REYKA: £10.50
- GREY GOOSE: £10.50

## TEQUILA
- TAPATIO BLANCO: £7.50
- DON JULIO BLANCO: £8.50
- PATRON XO: £8.50

## BOURBON
- JACK DANIELS: £7.00
- MAKERS MARK: £7.50
- BULLEIT BOURBON: £7.50
- WOODFORD RESERVE: £8.00

## RUM
- PAMPERO WHITE: £7.00
- PAMPERO ESPECIAL: £7.50
- GOSLING BLACK SEAL: £8.00
- SAILOR JERRY: £7.50
- ELDORADO 12: £9.00
- DIPLOMATICO MANTUANO: £9.00
- DIPLOMATICO RESERVE EXCLUSIVE: £9.50

## MEZCAL
- DEL MAGUEY MESCAL VIDA BIANCO: £9.50
**WHISKEY**

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>JHONNY WALKER BLACK LABEL</td>
<td>£7.00</td>
</tr>
<tr>
<td>JHONNY WALKER BLUE LABEL</td>
<td>£48.00</td>
</tr>
<tr>
<td>JAMESON</td>
<td>£7.00</td>
</tr>
<tr>
<td>GLENFIDDICH 12</td>
<td>£8.50</td>
</tr>
<tr>
<td>TALISKER 10</td>
<td>£10.00</td>
</tr>
<tr>
<td>THE BALVANIE CARABIAN CASK</td>
<td>£14.00</td>
</tr>
<tr>
<td>THE BALVANIE 12</td>
<td>£12.00</td>
</tr>
<tr>
<td>MCCALLAN</td>
<td>£9.50</td>
</tr>
<tr>
<td>LAPHORAIG</td>
<td>£10.00</td>
</tr>
<tr>
<td>GLEMMORANGE</td>
<td>£8.50</td>
</tr>
<tr>
<td>LAGAVULIN</td>
<td>£13.00</td>
</tr>
<tr>
<td>IBIKY HARMONY</td>
<td>£13.00</td>
</tr>
<tr>
<td>THE HAKUSHU</td>
<td>£12.00</td>
</tr>
<tr>
<td>THE YAMAZAKY</td>
<td>£12.00</td>
</tr>
<tr>
<td>NICCA FROM THE BARREL</td>
<td>£12.00</td>
</tr>
</tbody>
</table>

**REY WHISKEY**

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BULLEIT REY</td>
<td>£8.00</td>
</tr>
<tr>
<td>WOODFORD REY</td>
<td>£9.50</td>
</tr>
</tbody>
</table>

**VERMOUTH**

<table>
<thead>
<tr>
<th>Vermouth</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CARPANO ANTICA FORMULA</td>
<td>£8.50</td>
</tr>
<tr>
<td>PUNT E MESS</td>
<td>£8.00</td>
</tr>
<tr>
<td>MARTINI RUBINO</td>
<td>£8.50</td>
</tr>
<tr>
<td>MARTINI AMBRATO</td>
<td>£8.50</td>
</tr>
<tr>
<td>VERMOUTH DEL PROFESSORE ROSSO</td>
<td>£9.50</td>
</tr>
<tr>
<td>VERMOUTH DEL PROFESSORE BIANCO</td>
<td>£9.50</td>
</tr>
<tr>
<td>VERMOUTH DEL PROFESSORE VANILLA</td>
<td>£9.50</td>
</tr>
<tr>
<td>COCCHI TORINO</td>
<td>£8.00</td>
</tr>
<tr>
<td>COCCHI AMERICANO</td>
<td>£8.00</td>
</tr>
</tbody>
</table>

**LIQUORI**

<table>
<thead>
<tr>
<th>Liquor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RINOMATO APERITIVO</td>
<td>£9.00</td>
</tr>
<tr>
<td>BITTER DEL PROFESSORE</td>
<td>£9.50</td>
</tr>
<tr>
<td>APERTIVO DEL PROFESSORE</td>
<td>£9.50</td>
</tr>
<tr>
<td>ITALICUS</td>
<td>£9.00</td>
</tr>
<tr>
<td>LIQUORE DI BERGAMOTTO DISTILLERIA QUAGLIA</td>
<td>£9.50</td>
</tr>
<tr>
<td>LIQUORE DI CHINOTTO DISTILLERIA QUAGLIA</td>
<td>£9.50</td>
</tr>
<tr>
<td>FERNET DISTILLERIA QUAGLIA CHAMBORD</td>
<td>£9.00</td>
</tr>
<tr>
<td>LIMONCELLO</td>
<td>£8.00</td>
</tr>
</tbody>
</table>

**BIRRE**

<table>
<thead>
<tr>
<th>Birra</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PERONI NASTRO AZZURRO</td>
<td>330 ml</td>
</tr>
<tr>
<td>PERONI AMBRA</td>
<td>330 ml</td>
</tr>
<tr>
<td>ASAHI BEER</td>
<td>330 ml</td>
</tr>
<tr>
<td>MEANTIME PALE ALE</td>
<td>330 ml</td>
</tr>
</tbody>
</table>
### FEVER TREE SELECTION

<table>
<thead>
<tr>
<th>Soft Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Indian Tonic</td>
<td>£2.00</td>
</tr>
<tr>
<td>Light Tonic</td>
<td>£2.00</td>
</tr>
<tr>
<td>Soda</td>
<td>£2.00</td>
</tr>
<tr>
<td>Ginger Ale</td>
<td>£2.00</td>
</tr>
<tr>
<td>Ginger Beer</td>
<td>£2.00</td>
</tr>
<tr>
<td>Lemonade</td>
<td>£2.00</td>
</tr>
<tr>
<td>Lemon Bitter</td>
<td>£2.00</td>
</tr>
</tbody>
</table>

### SOFT DRINKS

<table>
<thead>
<tr>
<th>Soft Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola/Diet Coke</td>
<td>£4.00</td>
</tr>
<tr>
<td>Acqua Panna Still Water</td>
<td>£4.00</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water</td>
<td>£4.00</td>
</tr>
</tbody>
</table>

### BUBBLES

**Prosecco Adami Garbel Brut, 2016**

Very ample and generous on the nose, releasing notes of ripe fruit. Admirable fullness and balance. (Grape variety: Glera)

Price: £33.00

**Amadio Prosecco Deluxe, 2014**

The best prosecco from Treviso, made with an artisanal process by Tenuta Amadio Monfumo. (Grape variety: Glera)

Price: £35.00

**Perlé Bianco Ferrari, 2008**

Dry, crisp and elegant, with a very persistent finish. (Grapes variety: Chardonnay)

Price: £48.00

**Franciacorta Ca’ del Bosco, 2010**

Creamy mouthfeel and particularly soft, elegant sensory profile. (Grapes variety: Chardonnay 85% and Pinot Bianco 15%)

Price: £85.00

### CHAMPAGNE

**Ruinart Blanc de Blanc**

Price: £125.00

**Ruinart Rose**

Price: £155.00

**Kurg Grande Cuvee NT**

Price: £325.00

**Dom Perignon**

Price: £285.00

### BY THE GLASS

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ruinart Blanc du Blanc</td>
<td>125 ml</td>
</tr>
<tr>
<td>Ruinart Rose</td>
<td>125 ml</td>
</tr>
</tbody>
</table>
WINE BY THE GLASS

RED

CENTOPASSI GIANO ROSSO NERO D’AVOLA PERRICONE  £ 8.50
This wine is dedicated to the memory of Mafia victims and to those who actively demonstrate opposition to Sicilian criminal organizations through their work and on a daily basis. On the nose this wine has intense notes of red fruits, such as blueberry, raspberry and black cherry with hints of balsamic and spicy notes of black pepper. It is earthy with vibrant acidity, a pleasant soft mouthfeel with well-integrated tannins and a long finish.

PINOT NERO COLTERENZIO, 2015  £ 10.00
Fresh, fruity nose, aromatic with hints of red currants and black cherry; medium-bodied, round with soft tannins and ripe berry flavors supported by refreshing palate-lifting acidity.
(Grape variety: Pinot Nero)

TERRA, 2013  £9.50
Therra is a wine of great intensely red color with black reflections, with notes of fresh almonds, candied orange peel, cherry and liquor of red fruits. Therra is fresh and fast at the beginning, almost salty at the center and closes with warm sensations and lots of fine texture of tannins.
(Grape variety: Cabernet, Merlot, Montepulciano)

SUPER TUSCAN BOLGHERI SUPERIORE ROSSO SAPAIO, 2015  £ 15.00
This is a lovely, rich wine with mature red berry tones followed by sharp mineral definition and bright aromas of fresh Indian spice.
(Grape variety: Sangiovese)

WHITE

PECORINO ITALO PIETRANTONJI, 2015  £ 10.50
Delicious fruity white wine, with a floral taste and gran character.
(Grape variety: Pecorino)

RIBOLLA GIALLA RONCHI DI CIALLA, 2015  £ 11.50
It tastes extremely fresh and has typicality exalted by a perfect balance of acidity and minerality. The aftertaste is consistent, fresh and savory. Well balanced and goes down well.
(Grape variety: Ribolla Gialla)

SAUVIGNON NIEDRIST  £ 12.50
This wine is fermented and aged in stainless steel, with no contact with wood and no malolactic fermentation. Pale straw color, very varietal specific aroma of herbs, gooseberry, and a hint of apricot. These aromas carry through onto the palate, which is rich but with excellent fresh acidity, very long finish.

ROSÉ

ROSÉ PLANETA, 2015  £9.00
Notes of rose petals, pomegranate and strawberries. On the palate, the wine is silky smooth, light and fresh. (Grape variety: 50% Nero D’Avola, 50% Syrah)
**RED**

**PRIMITIVO PUGLIA CAIAFFA, 2016** £26
Dynamic on the palate, coherent and strong taste impact, showing a fascinating minerality, which well combines with the powerful structure of the fruit, the acidity and the pleasant and exuberant tannins. (Grape variety: Primitivo)

**CHIANTI COLLI SENESI SALCHETO, 2016** £28
The Chianti Colli Senesi wafts from the glass with dark red cherries, liquorice, crushed flowers and spices. (Grape variety: Sangiovese 85%, Canaiolo 8%, Mammolo 7%)

**GRAN PASSIONE ROSSO IGT, 2016** £29
Vibrant purple colour, rich luscious nose full of sweet ripe dark cherry, plum, vanilla and Christmas spice. Rich and velvety, with lots of juicy fruit. Very easy drinking. (Grape variety: Merlot 60%, Corvina 40%)

**PINOT NERO COLTERENZIO, 2015** £30
Fresh, fruity nose, aromatic with hints of red currants and black cherry; medium-bodied, round with soft tannins and ripe berry flavours supported by refreshing palate-lifting acidity. (Grape variety: Pinot Nero)

**MONTEPULCIANO D’ABRUZZO MALANDRINO CATALDI MADONNA, 2015** £34
Intense, clean and attractive aromas of black cherry, blueberry, plum and violet with almond flowers and walnut husks. Well balanced, nice supple tannins, finish with flavours of black cherry and plum. (Grape variety: Montepulciano D’Abruzzo)

**NERO D’AVOLA-NERELLO MESCALESE MICINA, 2015** £36
Deep ruby red, the aroma is full of red fruits and hints of spice, with a pleasant balsamic note. (Grapes variety: Nerello Mescalese, Nerello D’Avola)

**PRIMITIVO DI MANDURIA DOC RISERVA ‘MAGNIFICO ROSSO FUOCO’, 2013** £37
Inky and full-bodied, with great tannic, alcoholic and acidic structure balanced by luscious, fresh dark fruits, this is a gorgeous wine which is incredibly moreish and boasts a long, satisfying finish. (Grape variety: Primitivo)

**THERRA, 2013** £38
Therra is a wine of great intensely red color with black reflections, with notes of fresh almonds, candied orange peel, cherry and liquor of red fruits. Therra is fresh and fast at the beginning, almost salty at the center and closes with warm sensations and lots of fine texture of tannis. (Grape variety: Cabernet, Merlot, Montepulciano)

**ETNA ROSSO “ROSSODIVERZELLA” BENANTI, 2015** £42
Delightfully intense with a generous helping of ripe, red fruit aromas and a softening touch of vanilla. It is a wine of both elegance and character, with a persistent finish. (Grapes variety: Nerello Mascalese 80%, Nerello Cappuccio 20%)
LANGHE NEBBIOLO PRODUTTORI DEL BARBARESCO, 2015  £43
Whilst overflowing with intense red fruit aromas on the nose and palate. Hints of white pepper and aniseed, complemented and supported by both bright tannins and a fresh acidity. (Grape variety: Nebbiolo)

VALPOLLOCELLA CLASSICO RIPASSO LE SALETTE, 2015  £46
Clean and fresh: cherries and aromatic herbs with a hint of liquorice. (Grape variety: Corvina: 30%, Corvinone: 25%, Rondinella: 25%, Molinara: 20%)

BARBERA D’ALBA RINALDI, 2015  £48
The aromas mirror the flavours on the palate, with delicious ripe red fruits of plums and sour red cherry. (Grapes variety: Barbera)

VINO NOBILE DI MOLTENPELCHIANO SALCHETO, 2013  £48
Powerful wine loaded with dark fruit, leather, spices and earthiness. (Grape variety: Sangiovese Prugnolo Gentile)

CHIANTI COLLI FIORENTINISERVA "VIGNA LA QUERCIA" 2010  £50
Wine produced from a single vineyard. The might of a vineyard that does never give up, the soil is difficult to work but it enchants at every harvest. Aging of 12 months in barriques and further refining minimum one year in bottle. Bouquet of red fruits, intense with hints of berry fruit and species. In the mouth fruity with spicy hints, round, elegant and harmonious tannins. (Grape variety: Sangiovese)

CASTELVECCHIO, CANAIOLONE TOSCANNA IGT "NUMERO 8", 2013  £52
Astonishes by its freshness, intensity and firm structure, yet it is not too intrusive compared to the immediate drinkability and pleasure. Variegated, fresh and floral with aromas of violet, raspberry, blackberry, cherry and plum. Tannic structure with light balsamic hints and smooth and silky tannins, not aggressive nor intrusive, characteristics of this particular wine. (Grape variety: Canaiolo Nero)

SUPER TUSCAN BOLGHERI SUPERIORE ROSSO SAPAIO, 2015  £54
This is a lovely, rich wine with mature red berry tones followed by sharp mineral definition and bright aromas of fresh Indian spice. (Grape variety: Sangiovese)

ARGIRIO, 2014  £56
Argirio is of intense ruby-red color with dark violet reflections. Immediate aromas of chocolate and leather are followed by red fruits in spirit and vetiver. Notes of wild rose, plum marmalade, clove and black pepper follow. It closes with delicious notes of spices such marjoram, nettle and pepper. (Grape variety: Cabernet Franc)

SOTIRIO, 2012  £68
Satirio is of ruby-red color of medium intensity. Notes of black tes, leather, cherry, chocolate, toasted dried fruit and vanilla tobacco. It starts with a vibrant freshness and ends with fine, warm and sweet silky tannis. Closing notes of tobacco and cedar round the finish. (Grape variety: Sangiovese)

BARBARESCO PRODUTTORI DEL BARBARESCO, 2013  £67
The fruit aroma reaches a wonderful depth and is complemented by herbal and medicinal hints. The palate is beautiful; silky, rounded and textured with red and black fruits, perfume and liquorice notes. (Grape variety: Nebbiolo)
BARBARESCO RISERVA “MONTESTEFANO”, 2011 £107
Full body, dark and ripe fruit, thick on the palate, powerful finish. (Grape variety: Nebbiolo)

BRUNELLO DI MONTALCINO RIO CASSERO, 2012 £69
Aromas of red fruits especially red cherry, fresh and dried herbs, spices and a touch of liquorice. Fresh, well balanced, persistent on the palate. (Grape variety: Sangiovese)

BRUNELLO DI MONTALCINO LA CASA, 2011 £158
Deep rich, brooding and complex nose, full of plump blackberry and griottine cherries with a hint of mint, followed by lingering earth and spice. (Grape variety: Sangiovese)

BRUNELLO DI MONTALCINO RISERVA, 2010 £164
A gorgeous ruby red, tending towards garnet with age, this Riserva is overflowing with intense forest fruit aromas on the nose and a complexity brought about by nuances of leather and spice. (Grapes variety: Sangiovese)

AMARONE DELLA VALPOLICELLA CLASSICO LE SALETTE, 2013 £88
Red jam, dried flowers, mint, tobacco and sweet spices, with hints of balsamic and mineral notes. Warm and savoury with supporting tannins and freshness. (Grape variety: Corvinone, Croatina, Rondinella, Corvina)

BAROLO RINALDI, 2013 £91
The smell is ethereal, wide and embracing with scents of rose, violet and soft balmy notes. (Grape variety: Nebbiolo)

BAROLO RISERVA BORGOGNO, 2006 £115
Streamlined and elegant feel enhanced by pretty accents of dried flower, tar, spice, cassis and black pepper. (Grape variety: Nebbiolo)

WHITE

TREBBIANO D’ABRUZZO CALDORA, 2016 £27
Comfortably persistent with a simple aroma of stone fruits. A floral tone of orange blossom combines to achieve a candied dimension while a full structure gives the flavours balance and purpose. (Grape variety: Trebbiano d’Abruzzo)

PINOT GRIGIO DI LENARDO, 2016 £30
Bouquet is very pleasant with a good array of varietal aroma. Taste is reminiscent of pear syrup and quince peel. Good acid balance, good body and long finish. (Grape variety: Pinot Grigio)

PECORINO ITALO PIETRANTONJI, 2015 £34
Delicious fruity white wine, with a floral taste and gran character. (Grape variety: Pecorino)

GAVI DI GAVI, 2016 £36
Fine and delicate on the nose with floral notes and ripe peaches. Very sapid on the palate supported by high acidity and excellent freshness. (Grape variety: Cortese)

VERMENTINO DI SARDEGNA PARIGLIA CONTINI, 2016 £34
Intense bouquet, soft, slightly fruity. Fresh, sapid, delicate and subtle on the palate. (Grape variety: Vermentino)
PINOT GRIGIO ALTO ADIGE ANDRIANO, 2015 £38
Aromas of fruity bouquet in which the flavours of ripe, honeydew melons are particularly prominent; soft and full on the palate with a well-balanced long finish. (Grape variety: Pinot Grigio)

RIBOLLA GIALLA RONCHI DI CIALLA, 2015 £38
It tastes extremely fresh and has typicality exalted by a perfect balance of acidity and minerality. The aftertaste is consistent, fresh and savoury. Well balanced and goes down well. (Grape variety: Ribolla Gialla)

PINOT BIANCO CLASSICO TERLANO, 2016 £39
Crisp notes of pear mingling with aromas of raspberry and lime with a touch of camomile and lemon grass. The wine tickles the tongue and goes on to deliver a persistent aftertaste. (Grape variety: Pinot Bianco)

BRAMITO DELLA SALA ANTINORI, 2016 £40
Elegant, creamy texture, well-balanced with notes of apples, citrus and tropical fruits. The wine has a crisp acidity and is enhanced by the use of French barrique. (Grape variety: chardonnay)

ETNA BIANCO SUPERIORE “PIETRAMARINA”, 2015 £40
Delightful complexity on the nose and palate with aromas ripe citrus and a touch of tropical but with more intricate hints of lemongrass, orange blossom, and an almond nuttiness with a final twist of star anise. (Grape variety: Carricante)

SAUVIGNON WINKL TERLANO, 2016 £42
Ripe fruit aromas of apricot, mandarin and passion fruit mingle with elements of elderberry, nettle and mint. The wine scores with a good structure but at the same time aromatic finish. (Grape variety: Sauvignon Bianco)

SAUVIGNON NIEDRIST £68
This wine is fermented and aged in stainless steel, with no contact with wood and no malolactic fermentation. Pale straw color, very varietal specific aroma of herbs, gooseberry, and a hint of apricot. These aromas carry through onto the palate, which is rich but with excellent fresh acidity, very long finish.

GRECO DI TUFO PIETRACUPA, 2015 £45
In contrast to the gentle nose, the palate has few rivals for flavour and energy with an overwhelming savoury-acid grip. Its long trajectory ends in an irrepressible glow of citron and white peaches. (Grape variety: Greco)

GEWÜRZTRAMINER CLASSICO, 2016 £45
The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a very round and at the same time firm impression. (Grape variety: Gewürztraminer)

FIANO PUGLIA MEZZOGIORNO, 2016 £48
Aromatic and flavoured bouquet; crisp, fresh and harmonious on the palate. (Grape variety: Fiano)

CHARDONNAY RONCO BASSO, RONCO DEL GNEMIZFRIULI VENEZIA-GIULIA £92
A textured and rounded Chardonnay that is a excellent regional example of the grape. Clean, pure and brimming with exotic fruit and lemon balm with buttery notes on the finish. A slight minerality ensures freshness and balances the very well integrated hints of oak

*Our wine collection is sourced from boutique vineyards, so the vintage may change according to availability