

## WHITE WINE

### Veneto

**2009 Trebbiano/Gargenega, Ponte Pietra,**  
Clean and fresh on the nose, with lightly floral notes. Soft, fresh apple fruit on the palate, with a zesty finish.

**2009 Riva Bianco Casa Vinicola Botter, IGT Delle,**  
An intriguing blend of Chardonnay and Pinot Bianco, with the addition of Verduzzo for fragrance and character. Clean and dry, with crisp citrus flavours and white peach aromes.

### Friuli

**Pinot Grigio DOC Grave Friuli 2009,**  
Beautifully dry, classic , with just a touch of delicate pear and peach fruit character. A great first drink of the evening, cleansing and reviving.

**Pinot Bianco CA' Bolani**  
A fine, bright and luminous straw-yellow. Marked fresh fruit and nutty notes. Dry yet delicately fruity, with a clean, attractively long finish

**2009 Sauvignon Blanc, I Feudi di Romans, Lorenzon,**  
This wine has a wonderfully balanced varietal expression on the nose. Hints of gooseberries and blackcurrants mingling with stone fruit on the palate.

**2007 Sharjs, Livio Felluga,**  
Sharjs has a delicate perfume of white peaches which gives way to a rich yet elegant fruit on the palate.

**2006 Chardonnay ‘I Sistri’ Fattoria Felsina Berardenga,**  
Lovely balance between fruit and an elegant acidity off set by a judicious use of oak which adds a creamy richness.

### Piedmonte

**2009 Gavi dei Comune di Gavi DOCG, 'Granee', Batasiolo,**  
Elegant, crisp, and fresh wine with a lovely mineral finish.

### Liguria

**2008 Lunae Vermentino Colli di Luni DOC ,**  
A characterful, and classy white, indigenous to the Ligurian coast. Pale lemon in colour, with a focused and mineral palate, this wine goes wonderfully with simple seafood dishes, such as grilled squid and white fish

### Marche

**2009 Verdicchio di Matelica, Terre di Valbona, Cantine Belisario,**  
On the palate this is a zesty, youthful unoaked wine, with good lenght and mineral quality on the finish.

### Abruzzo

**2009 Malvasia Bianca, Primo,**  
This wine is clean, dry and fresh with an attractive aniseed twist on the nose.

**2009 Pecorino IGT, Terre di Chieti, Gran Sasso,**  
A very rare grape variety which creates a dry, tangy and savoury wine with lovely length.

### Firenze

**2006 Ricasoli Torricella Chardonnay**  
Elegant, rich, and complex, with tropical fruity notes of pineapple, banana, yellow plum. On the palate notes of butter on toast and oriental spices are perfectly balanced by excellent freshness and a velvety finish.

### Campania

**2009 Greco di Tufo DOCG, Vesevo,**  
A white wine with perfumes of white peach and a hint of melon and apricot which follow through to the palate. Dry and fresh right to the finish.

### Sicila

**Normanno Inzolia Bianco I.G.T.**  
This stylish and full-flavoured dry white offers excellent value for money. A indigenous grape varieties that shows good aromas and an attractively silky texture.

**2009 Grillo, Villa Tonino,**  
This wine has a characteristic, floral bouquet with an intense and persistent flavour of exotic fruits.

### France

**2004 Meursault ‘Le Limozin’, Jean-Claude Boisset,**  
Burgundy, France  
Crisp and lemony on the finish, it has a lovely balance of ripe fruit and a lively acidity.

## RED WINE

### Sicila

**2009 Rosso (Nero d' Avola/Nerello Mascalese), Borgo Selene,**  
This soft, easy drinking red is made from a blend of two indigenous Sicilian grapes, Nero d'Avola and Nerello Mascalese.

**2009 Normanno Nero D'Avola Rosso I.G.T.**  
Grape Variety: 100% Nero D'Avola Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.

**2008 Nero D’Avola Merlot Regions**  
Intense ruby-red colour. The generous bouquet displays abundant ripe, fruity tones. A well structures dry wine with a complex brambly flavour.

**2007 Riesi DOC Feudo Principi di Butera**  
A blend of 80% Nero d’Avola and 20% Syrah, this Sicilian red shows a very appealing spicy flavour, with hints of prune and coffee. It has a good structure and complexity, with marasca cherry and sweet almond notes

### Puglia

**2008 Telero Negroamaro del Salento IGT, Cantele,**  
Delightful Southern Italian red from the heel of Italy, the Cantele family deliver a wine brimming with dark cherry and spice, a great companion for antipasti and meat dishes.

**2008 Sasseo Masseria Altemura**  
100% Primitivo aged for 12 month in French oak barrels with a further reining period in bottle. Dark ruby red with intense notes of plums wildberry jam and sweet spices. On the palate is warm and enveloping with hints of ripe red fruit.

### Abruzzo

**2009 Montepulciano d’Abruzzo Gran Sasso,**  
This wine is dark cherry coloured, clean fresh and plummy on the nose, rich, supple and accessible on the palate.

### Firenze

**2008 Ricasoli Chianti del Barone**  
Charming and well-balanced with floral notes (violet), hints of spices (chocolate, pepper,clove) and fresh fruit (red berries, wildcherries). Juicy, voluptuous palate with earthy undertones and soft, inviting tannins.

### Sardegna

**2007 Montessu, Agricola Punica, IGT Isola dei Nuraghi,**  
Dominated by 60% Carignano, with a splash of Syrah, Cabernet Sauvignon, Cabernet Franc and Merlot. Fragrantly herbal, with a core of dark fruit, with a bright finish.

### Toscana

**2007 Monteleccio, Sesti, Rosso di Toscana,**  
Giugi Sesti is the Man in the Moon. He studied ancient astronomy and lunar calendars, before moving to Montalcino and now makes his wine organically and Bio-dynamically 100% Sangiovese, the wine sings with pure red cherry fruit, and finishes with lip-smacking freshness.

**2008 Sassabrina Montereigio di Massa Marittima DOC**  
An exciting “baby Super Tuscan “ produced with 80% Sangiovese, 10% Merlot and 10% Shiraz . It is full-bodied with refined tannins and long finish.

**2005 Brunello di Montalcino DOCG, Fossecolle,**  
A passionate deep cherry-coloured wine, boasting a sensuous yet complex palate of ripe forest fruits and green tannins. Finished with grace and elegantce typical of Brunello.

### Veneto

**2009 Riva Rosso, Casa Vinicola Botter, IGT Delle,**  
60% Merlot and Cabernet, with splash of Sangiovese, this is a perfect anti-pasti partner.

**2009 Valpolicella Allegrini,**  
On the palate this wine is medium-bodied, with sweet, ripe fruit flavours which bolster the juicy, fresh acidity and soft, rounded tannins.

**2007 Amarone Classico, Cortegiara,**  
Typical aromas of dark cherries, raisins and chocolate. An intense and powerful wine with round tannins supporting the rich fruit.

### Piemonte

**2009 Dolcetto d'Alba, GD VAJRA,**  
The bouquet reveals violets and raspberries with ripe cherries and currant sensations on the palate.

**2005 Barolo, Massolino,**  
A classic Barolo with a good depth of colour, attractive perfumes of rose petals and liquorice. A well balanced palate bursting with raspberries and spicey, savoury notes.

## ROSE WINE

**2009 Pinot Grigio Rosato, Ponte Pietra, Puglia**  
Vibrant bright coral in colour gives way to a clean and delicately scented rose that has hints of cherries. On the palate, the wine is soft and rounded.

**2009 Ricasoli Albia Rose Firenze**  
A delicate blend of Sangiovese and Merlot, with lovely touches of scented flowers ( geranium, pansy, peppermint) and citrus fruit (cedar, raspberry). On the palate, notes of juicy cherries and strawberries, along with a fresh and pure finish.