

White Wines

La nostra selezione (our personal selection)

Friuli Venezia Giulia

Friuli-Venezia Giulia lies in the top-right corner of Italy, between Austria, Slovenia, the Adriatic Sea, and Veneto. Although the region is relatively small compared to the rest of Italy, it ranks among the best producers of white wines.

	<i>Glas</i>	<i>Flaska</i>
La Buse dal Lof - Sauvignon 2016, Colli Orientali del Friuli DOC	129:-	475:-
<i>Aromatic wine with aromas of sage, mint, citrus and elder flowers.</i>		
<i>Fine and velvety taste, with an elegant and long-lasting structure.</i>		
<i>Served as aperitif or with spicy food.</i>		

La Buse dal Lof - Ribolla Gialla 2016, Colli Orientali del Friuli DOC	139:-	550:-
<i>Characteristic mineral and floral scent. Fresh and dry taste.</i>		
<i>Excellent aperitif, goes well with appetizers, light first courses or fish based.</i>		

La Buse dal Lof - Friulano 2016, Colli Orientali del Friuli DOC	145:-	575:-
<i>Known herbal characteristics. Aromatic, dry, harmonious and soft.</i>		
<i>Excellent with appetizers, light first courses, white meat and fresh cheeses.</i>		

Piemonte

Cascina Rabaglio - Arneis 70%, Chardonnay 30% 2016 Langhe DOC	95:-	375:-
<i>Straw yellow colour, fruity taste which recalls the pineapple and peach.</i>		
<i>On the palate the wine is well balanced, smooth and fresh.</i>		

Veneto

Ai Galli - Pinot Grigio 2017, Lison-Pramaggiore DOC	110:-	425:-
<i>Clean and intense scent. Has pleasant floral hints with typical pear and apple aroma.</i>		

Veneto

Ca Rugate, Monte Fiorentine - Garganega 2016, Soave Classico DOC 650:-

Albino Armani, Campo Napoleone - Sauvignon Blanc 2015 750:-

Toscana

Banfi, La Pettegola - Vermentino 2016 550:-

Marche

Umani Ronchi, Plenio - Verdicchio 2014, Castelli di Jesi Riserva DOCG 595:-

Trentino Alto Adige

Cantina Terlano, Terlaner - Pinot Bianco, Chardonnay, Sauvignon Blanc 2016 650:-

Sicilia

Zonin, Ventiterre - Inzolia, Chardonnay 2017 85:- 315:-

Red wines

La nostra selezione (our personal selection)

Friuli Venezia Giulia

Prepotto is a small town in the province of Udine that enjoys a mild climate thanks to the protection of the Julian Prealps, which act as a natural barrier to the cold winds of the north, and to the mitigating action of the close Adriatic Sea.

The alternation of hot days and cool nights guarantees thermal excursions that enrich the aromatic compounds of the grapes.

In this area are produced several important wines, but the type that only among these hills can express itself on levels of excellence and that has been taken as a symbol of this territory, is the Schioppettino.

La Buse dal Lof - Merlot 2016, Colli Orientali del Friuli DOC 129:- 495:-

Ruby red colour with a reminiscent perfume of sour cherry, raspberry and blackberry.

Soft, savoury and slightly tannic.

Goes well with roasts either of white and red meat.

La Buse dal Lof - Refosco dal Ped. Rosso 2015, Colli Orientali del Friuli DOC 139:- 545:-

Autochthonous grape of Friuli Venezia Giulia. Ruby red colour with violet reflections.

Wine with an intense aroma, slightly herbaceous, with hints of wild blackberry.

Strong flavour with a slight tannic note.

It goes well with roasts, game, fat meats and savoury dishes.

La Buse dal Lof - Schioppettino di Prepotto 2013, Colli Orientali del Friuli DOC 165:- 659:-

Obtained from the grapes of a very ancient autochthonous vine.

Ruby red colour. On the nose, typical fragrance of wild red and black berries, with a pleasantly spicy note. It has a soft, harmonious, refined and elegant taste.

It is a wine for every meal, marrying not only meat and game dishes, but managing to amaze even with fish dishes and food with spicy aromas.

Piemonte

Glas Flaska

Cascina Rabaglio - Dolcetto d'Alba 2017 DOC

95:- 375:-

Intense ruby-red colour sparkles with mauve highlights. Fragrant and flowery aromas feature cherries and violets, joined by ripe fruit and raisins.

Dry and well-balanced, with noticeable body.

Cascina Rabaglio - Barbaresco 2014 DOCG (Nebbiolo)

149:- 595:-

Ruby-red colour. As the wine ages it can develop smoky notes, and a light and delicate raspberry and violet flavours. Relatively light in color and body, but very well structured and aromatic.

Veneto

Ai Galli - Pinot Nero 2017, Delle Venezie IGT

99:- 385:-

Deep red which tends to garnet with age. Raspberries and mixed berries scent.

Dry flavour and slightly aromatic, with pleasant balanced acidity and elegant tannins.

Traditionally served with white or red meat. Excellent with fish as well.

Ai Galli, Probus - Merlot 60%, Cabernet Franc 40%, Lison-Pramaggiore DOC

635:-

Intense garnet colour with purple tints. Broad and complex scent, with strong fruity hints and pleasant woody nuances. Persistent, full and velvety.

Ideal for stews, braised meat and hard cheese.

Pietro Zardini, Rosignol 2013 - Corvina 70%, Rondinella 25%, Rosignola 5%

165:- 659:-

Intense ruby red colour with garnet tints. Rich aromas, ripe fruit and spices, with hints of cocoa, tobacco and vanilla. Its full-bodied taste, gives to the palate alcoholic little fruits and chocolate.

Perfect match with red meat, game, seasoned cheese. Meditation wine.

Pietro Zardini, Austero - Corvina 100% 2013, Rosso Verona IGT

650:-

*Intense ruby red with garnet tinges. Velvety and elegant with notes of dark fruits and sweet spices.
Rich and balanced body*

Trentino Alto Adige

Cantina Terlano - Pinot Nero 2017

645:-

Lombardia

The Valtellina region is located on the extreme north of Lombardy, close to the Swiss border. The valley, crossed by the river Adda, is limited to the West by Lake Como and to the East by the Bormio Mountains. Valtellina produces almost exclusively red wines, made of Chiavennasca, the local name for the Nebbiolo grape. Local wines made with Chiavennasca have developed different characteristics from their cousins in Barolo or Barbaresco. Less tannic and powerful, the nebbiolo of Valtellina are more delicate, with a lot of elegance. Because of the topography and the terraces, mechanization is impossible and everything in the vineyards is done by hand, from growing the grape to harvesting.

Aldo Rainoldi - Sfursat della Valtellina 2009 DOCG (Nebbiolo)

2350:-

Aldo Rainoldi - Sfursat della Valtellina 2014 DOCG (Nebbiolo)

1350:-

Aldo Rainoldi - Valtellina Superiore, Inferno 2013 DOCG (Nebbiolo)

850:-

Piemonte

Cascina Rabaglio - Barbera d'Alba 2016 DOC

550:-

Cascina Rabaglio - Nebbiolo d'Alba 2014 DOC

650:-

Barolo

Barolo is a red wine produced in the Piedmont region of Italy. The wines are made from Nebbiolo, a small, thin skinned red grape varietal generally high in acid and tannins. In Piedmont, Nebbiolo is one of the first varietals to undergo budbreak and last to be picked, with harvest generally taking place in late October. Barolo wines must be solely composed of Nebbiolo, no exceptions. The wines are rich and full-bodied, with a strong presence of acidity and tannins. Rose flower, tar, and dried herbs are aromas frequently associated with Barolo wines. According to DOCG regulations, the wines must be aged for at least two years in oak and one year in bottle, with five years of age (three in oak) required for Riserva labeling, both with a minimum 13 percent alcohol content.

Ricossa 2013

695:-

<i>Burlotto 2006</i>	2500:-
<i>Borgogno Riserva (blend '04 '98 '96 '82)</i>	2700:-
<i>Brovia 2010</i>	1950:-
<i>Brovia 2011</i>	1795:-
<i>Oddero 2012</i>	1350:-
<i>Oberto 2013</i>	1150:-

Barbaresco

Barbaresco is a red wine produced from 100% Nebbiolo. Barbaresco, like its counterpart, Barolo, is a highly tannic and acidic wine that needs years of cellaring to reach harmony.. Although Barbaresco and Barolo have much in common, traditionally Barbaresco tends to express a more feminine side, while Barolo is characterized as masculine and stately. The main difference between Barolo and Barbaresco is in the soils. The soil in Barbaresco is richer in nutrients and, because of this, the vines don't produce as much tannins as found in the wines of Barolo. Both wines smell of roses, perfume and cherry sauce — and they both have a very long finish. The difference is in the taste on the mid-palate; the tannins won't hit you quite as hard in the Barbaresco.

<i>Giuseppe Cortese, Rabaja riserva 1999</i>	2495:-
<i>Giuseppe Cortese, Rabaja 2001</i>	2345:-
<i>Giuseppe Cortese, Rabaja 2006</i>	1950:-
<i>Serraboella 2010</i>	1200:-
<i>Oddero 2010</i>	1750:-

Barbera d'Asti Superiore

<i>Castello di Razzano, Valentino Calligaris 2004</i>	2250:-
<i>Castello di Razzano, Valentino Calligaris 2011</i>	1650:-
<i>Castello di Razzano, Valentino Calligaris 2012</i>	950:-

Gattinara

<i>Travaglini Riserva 2010 (Nebbiolo)</i>	1100:-
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Veneto

<i>Alpha Zeta – Valpolicella Ripasso 2015 DOC</i>	115:- 450:-
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Ca Rugate – Valpolicella Ripasso Superiore 2014 DOC

675:-

Castello di Roncade

Villa Giustinian is the flagship wine of Castello di Roncade. It is a classic Bordeaux blend of Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec, which ages in French oak barrels for at least 24 months. A very careful selection of only the healthiest grapes of the best vintages allows the wine to improve with further ageing in the bottle.

Villa Giustinian 2007 950:-

Villa Giustinian 2009 850:-

Villa Giustinian 2010 750:-

Villa Giustinian 2011 595:-

Amarone della Valpolicella

Amarone della Valpolicella, usually known as Amarone, is a typically rich Italian dry red wine made from the partially dried grapes of the Corvina, Rondinella and other approved red grape varieties. Valpolicella is in the province of Verona, within the large Veneto region near Venice.

Albino Armani 2009 850:-

Ca Rugate 2009 1100:-

Nicolis 2008 1150:-

Nicolis 2010 1050:-

Bussola 2008 2500:-

Ambrosan 2007 1450:-

Ambrosan 2008 1350:-

Pra 2006 1400:-

Pra 2010 1200:-

Villa Rizzardi 2009 1350:-

Quintarelli 2000 7500:-

Dal Forno 2006 5900:-

Dal Forno 2008 5500:-

Dal Forno 2011 4750:-

<i>Valpolicella Dal Forno 2008</i>	1650:-
<i>Valpolicella Dal Forno 2011</i>	1375:-
<i>Ernesto Ruffo, Basaltico 2004</i>	2550:-
<i>Ernesto Ruffo, Basaltico 2005</i>	2350:-
<i>Bertani 1981</i>	Not on sale

Tuscany

Chianti

Chianti wine is a red blend, from Tuscany, made primarily with Sangiovese grapes. Chianti is a small region within Tuscany, but a wine calling itself "Chianti" is allowed to be made almost anywhere in Tuscany. Because of this, Chianti has 8 sub-zones. The truest examples come from Chianti Classico, which is the name given to wines from the original historic boundaries

<i>Da Vinci, Riserva 2015</i>	495:-
<i>Castello d'Albola, Chianti Classico Riserva 2014</i>	750:-
<i>Castello Fonterutoli, Chianti Classico Gran Selezione 2012</i>	1100:-
<i>Barone Ricasoli, Casalferro – Merlot 2008</i>	1400:-

Bolgheri

Bolgher is a central village in the province of Livorno, Tuscany. Due to the particular characteristics of the soil and micro climate sunny, dry and moderately windy, the grape varieties of Bordeaux origin tend to thrive, such as Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

<i>Tam Bolgheri</i>	1150:-
<i>Sada 2010</i>	1750:-

Brunello di Montalcino

Brunello di Montalcino is made with a local Tuscan type of Sangiovese called Brunello. Some also call it Prugnolo Gentile. It's noted for having thicker-skinned berries and, because of this, Brunello produces wines with exceptionally bold fruit flavours, high tannin, and high acidity. The fruit is a

highlight to the enduring popularity of Brunello di Montalcino, but it's the tannins and acidity that extend the life of this wine so it reaches perfection a decade or more later. It's worth the wait.

<i>Da Vinci 2012</i>	850:-
<i>Castiglion del Bosco 2012</i>	1600:-
<i>Torinesi 2012</i>	1200:-
<i>Rosso di Montalcino</i>	650:-

Umbria

<i>Arnaldo Caprai, Collepiano – Montefalco di Sagrantino 2011 DOCG</i>	850:-
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Puglia

<i>Rocca - Sangiovese 2015</i>	85:-	315:-
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