

Sparkling wine

England

	12.5cl glass	75cl bottle
'Diamond Jubilee' NV, Meopham Valley		48

abv: 12% weight: 2 region: Kent grape: Reichensteiner

From a wonderful, very steep, 5-acre vineyard in Kent. The grapes are organically grown and vinified using the traditional champagne method.

A bright, dry fizz full of citrus fruit and white blossom, a lovely English aperitivo.

'Cuvee Brut' 2008, Wiston Estate	12.5	75
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abv: 12% weight: 3 region: West Sussex grape: Chardonnay, Pinot Noir, Pinot Meunier

Uber smart new English fizz that is in extremely limited in supply and we are very excited to have.

It is made traditionally and using traditional Champenoise grapes but...what raises the bar is the tiny yields (much smaller than in Champagne), chalk rich west Sussex soil (as in Cote de Blancs) and that I'd struggle to find a Champagne or Franciacorta for that matter at this price point that gives as much purity, focus and elegance in the glass.

Italy

'La Battistina' NV, Gavi Spumante, Araldica		30
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abv: 12.5% weight: 4 region: Piedmont grape: Cortese

La Battistina the name of a vineyard area in the Gavi region. Araldica, who are not small and make some very smart wines at this price point produce a still and sparkling wine from Cortese in this vineyard. I had never tried a sparkling Gavi before and thought it may be a little gimmicky but no! It is incredibly refreshing, with lime and apple flavours initially and then has quite a full rich palate, making it a great match with some grilled fish or sweetbread morsels. It finishes cleanly and is very mouth-watering.

'Sottoriva' NV, Prosecco sur lie, Malibran	7	32
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abv: 11% weight: 3 region: Veneto grape: Prosecco

Made using 'method ancestrale'-where only one fermentation happens and it happens in bottle.

This used to be the norm until most Prosecco switched to snazzy champagne method.

Maintaining the tradition has given this Prosecco a lovely soft delicate mousse with pear fruit, a kick of rustic charm and being of a rare style these days, I would urge you to try. There are many Prosecco's about, none linger with quite as much personality as this.

Vino Spumante Rosa NV, A Mano		38
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abv: 12.5% weight: 2 region: Piedmont grape: Greco, Negromaro, Primitivo

A salmon pink wine with raspberries, fresh cherries and toasted hazelnuts and finishing with mouthwatering citrus flavours. This is a great wine to share.

White wine

North West Italy Aosta Valley Piedmont Liguria Lombardy

'Terroir del Nord' 2010, Erbaluce di Caluso, Sperino 12.5cl glass 37.5cl carafe 75cl bottle
34
abv: 12.5% *weight: 3* *region: Piedmont* *grape: Erbaluce*
Erbaluce is a traditional Piemontese variety that has both weight and spice but also a very fresh cucumber, cress character.
Great with oily fish, grilled or raw, and herb salad, a more aromatic wine with concentration.

Nosiola 2009, Guiseppe Fanti 44
abv: 12.5% *weight: 4* *region: Piedmont* *grape: Nosiola*
Nosiola has a fennel, anise character to the nose, feels almost chenin like and has great acidity that pushes the fruit to the forefront. It would take a plate of sweetbreads or piece of veal to a whole new level.

North East Italy Trentino/Alto Adige Friuli Venezia Giulia Veneto Emilia Romagna

Friulano Grave del Friuli 2011, Castellargo 12.5cl glass 37.5cl carafe 75cl bottle
4.5 13 25
abv: 12.5% *weight: 2* *region: Friuli* *grape: Friulano*
Refreshing and with poise, a wonderful texture on the palate with elegant understated green fruit.
It comes alive with oily fish and aromatic herbs.

'Castelcerino' Soave 2011, Filippi 31
abv: 12.5% *weight: 4* *region: Veneto* *grape: Garganega*
This wine has spent 20 months on its lees which makes it much more mouthfilling, textured and rich.
It has not spent any time in oak however and the volcanic soils, being 250m above sea level and the fact that it is farmed biodynamically lends an elegant minerality to the rich juicy fruit. A real treat and very versatile with food.

Terlaner Classico 2011, Cantina Terlano 6 17 33
abv: 13.5% *weight: 3* *region: Alto Adige* *grape: Pinot Blanc, Chardonnay, Sauvignon Blanc*
From one of Italy's cooler regions, this reminds me of a blend you might find in Alsace but holds a little more sun.
There is more soft stone fruit than citrus bite but it delivers a cool elegant glass from my favourite 'cantina' in the region.

Manzoni Bianco 2009, Maso Furlì

48

abv: 14% *weight: 4* *region: Trentino* *grape: Manzoni*

Made from 100% Manzoni bianco and tastes somewhere between a Pinot blanc and Riesling (jury is out on whether it is an actual cross). Mid weight in style, marmalade and salt caramel in flavour with a streak of wild salinity running through it. Great with roasted pork.

Central Italy**Tuscany Umbria Marche Lazio Abruzzo****'Terre Di Valbona' Verdicchio 2011, Belisario,**

12.5cl glass	37.5cl carafe	75cl bottle
5	14.5	28

abv: 12% *weight: 2* *region: Marche* *grape: Verdicchio*

Verdicchio di Matellica is not as well known as Verdicchio di Castello di Jesi, which is a shame, because the white wines made from the former are better and deserve more attention. This wine manages to combine the enviable traits of being complex and characterful yet delicate and elegant with subtle flavours of apple and fennel, would work perfectly with non-meat pasta and fish.

Pecorino 2011, Contesa

35

abv: 13% *weight: 3* *region: Abruzzo* *grape: Pecorino*

Pecorino is the name of the a white grape growing in the Abruzzo (and it's also Italian for 'sheep'. There is a hard cheese made from ewe's milk by the same name too). Lightly aromatic but robust in the mouth, it is medium bodied with a gentle creamy texture, and subtle flavours of white peach and quince.

White wine continued

Southern Italy Molise Campania Puglia Basilicata Calabria

	12.5cl glass	37.5cl carafe	75cl bottle
Greco di Tufo 2010, Vadiaperti			36
<i>abv: 13% weight: 4 region: Campania grape: Greco di Tufo</i>			
Greco has long been revered for its robust qualities. An inscription written in the first century B.C. on a fresco in Pompeii criticises "Bytis" for being "truly cold . . . if last night not even Greco could warm you up". It is a wonderfully structured white wine, full bodied, with flavours of pear, anise and nutmeg and along, smokey aftertaste to encourage thoughts of Vesuvius and a desire for seabass.			

Italian Islands Sardinia Sicily

	10cl glass	37.5cl carafe	75cl bottle
'Il Meridione' Catarratto 2011, Adria Vini			18
<i>abv: 12% weight: 1 region: Sicily grape: Catarratto</i>	3.5	9	
Catarratto is an indigenous Sicilian grape. Dry and light but not at all dull; the aromas and flavours are so bright, fresh and fruity you sense this wine must have come from a sunny isle.			

'Gemellae' Vermentino 2010, Cantina di Gallura			32
<i>abv: 12.5% weight: 3 region: Sardinia grape: Vermentino</i>			
Vermentino is a white grape that thrives in the cooler hills of the Gallura peninsula, Northern Sardinia. It makes a white wine that smells and tastes colourful- of bright yellow lemons, of black olives, of the blue salty sea. It is un-oaked, medium bodied with stimulating acidity, a wine that adds colour to oily fish from the grill			

Vernaccia di Oristano 2000, Attilio Contini			40
<i>abv: 15% weight: 5 region: Sardinia grape: Vernaccia</i>	6	20.5	
This is, to me, like having a glass of top notch dry sherry and is the perfect way to start a meal. It has been aged for 10 years on the sunny Isle of Sardinia in old chestnut and cherry wood casks and is an almost forgotten tradition. Great as an aperitivo but will work equally well with dried meats, citrus led fish dishes, or a salty hard cheese.			

'Rami' 2010, Agricola COS			41
<i>abv: 12.5% weight: 5 region: Sicily grape: Inzolia, Grecanico</i>			
The grapes that make this wine, Inzolia and Grecanico, are grown biodynamically, according to the position of the moon and stars. A light golden wine, the colour is suggestive of ripe yellow fruit or almonds, even straw. Neither sweet nor savoury, this full bodied wine has great character and holds your attention.			

Rose wine

North West Italy Aosta Valley Piedmont Liguria Lombardia

'Chiaretto' Rosato 2011, Ancora

abv: 12.5% *weight: 2* *region: Piedmont* *grape: Barbera, Pinot noir*

Made with Barbera and Pinot noir, this is a bright, dry rose with pretty strawberry and cherry fruit, a little tannin on the palate and with refreshing acidity.

12.5cl glass 37.5cl carafe 75cl bottle

18

North East Italy Trentino/Alto Adige Friuli Venezia Giulia Veneto Emilia Romagna

Lagrein Rosato 2011, Mezzacorona,

abv: 12% *weight: 3* *region: Alto Adige* *grape: Lagrein*

From one of the most northern parts of Italy, This is a pale style of Rose with lovely soft delicate and silky fruit with an elegant, refreshing finish.

4.5

13.5

26

Italian Islands Sardinia Sicily

Regaleali 'Le Rose' 2010, Tasca d'Almerita

abv: 12.5% *weight: 3* *region: Sicily* *grape: Nerello Mascalese*

This is a darker style of Rose from one of Italy's hottest regions but don't let that fool you.

It has lively red fruit and almost a hint of spritz without being cloying or sweet.

31.5

Red wine

North West Italy Aosta Valley Piedmont Liguria Lombardy

	12.5cl glass	37.5cl carafe	75cl bottle
'Ottavio Rube' 2012, Valli Unite			24
<i>abv: 13% weight: 2 region: Piedmont grape: Dolcetto, Barbera</i>			
Super natural thing – this wine is funky (certainly on the nose). There is very little added (sulphites/yeasts) to smooth or polish, so it is vigorous and immediate with lively fruit flavours in the mouth – fresh, juicy red and black berries to taste; it is medium bodied with good acidity.			
'San Biagio' Garda Gropello 2011, Selva Capuzza			30
<i>abv: 13% weight: 2 region: Lombardy grape: Gropello</i>			
Think of this as the Italian answer to Beaujolais from just south of Lake Garda. It has bright pretty fruit and a crisp white pepper finish. It is not wishy washy but light, bright and with a hint of spice and cheeky personality. Great with an aromatic fish dish or goats cheese.			
'Ciabot Contessa' Barbera d'Alba 2008, Umberto Fracassi	6	17.5	34
<i>abv: 12.5% weight: 2 region: Piedmont grape: Barbera</i>			
This is a seriously good Barbera, the nose transports you straight to Piedmont, perfumed, soft and most definitely Italian. Clear, red berry with the finest tannins. Delicious drunk a little cooler than room temperature. A feminine, elegant wine with beautiful aromatics and juicy acidity.			
Barbaresco 2006, Produttori dei Barbaresco			60
<i>abv: 14% weight: 4 region: Piedmont grape: Nebbiolo</i>			
2006 was a particularly good year in Piedmont and this is a classic vintage of Barbaresco and tasting delicious now especially with game. If Barolo is the "King of Wines" in Italy, then Barbaresco is most certainly the Queen. It is much debated, but Barolo is considered the more powerful of the two wines, Barbaresco is the more elegant. Both made from the red grape Nebbiolo, this wine has the most beautiful perfume of brambly fruit and if you leave your nose in longer you might pick up liquorice and violet aromas. A complex elegant wine that deserves thought.			

North East Italy
Trentino/Alto Adige Friuli Venezia Giulia Veneto Emilia Romagna

	12.5cl glass	37.5cl carafe	75cl bottle
Sangiovese Rubicone 2010, Vinvita	3.5	9.5	18
<i>abv: 12% weight: 3 region: Emilia Romagna grape: Sangiovese</i>			
Sangiovese is the grape used to make Chianti further south in Tuscany, here in E-R it is softer, lighter, less complex but with warm ripe cherry fruit and a hint of northern Italian herbs. A fun easygoing wine with bright acidity and great value.			
'Velluto' Valpolicella Classico 2009, Meroni			30
<i>abv: 13% weight: 2 region: Veneto grape: Corvina, Rondinella, Molinara</i>			
A good Valpolicella should have no tannins but good acidity and perfume. This is exactly that, a nose of freshly picked violets with strawberry fresh acidity.			
'Ora' Rosso 2009, San Patrignano			42
<i>abv: 14.5% weight: 4 region: Emilia Romagna grape: Sangiovese</i>			
Here is a perfect wine to lead us into autumn. Soft, spicy plum aromas with a hint of chocolate. A mid weight, silky smooth palate with fine tannins and a lasting warmth of soft ripe bramble fruits. Try with game birds and ragu.			
'Palazzo delle Torre' 2009, Allegrini			43
<i>abv: 13.5% weight: 4 region: Veneto grape: Corvina, Rondinella</i>			
Made in the heart of the Valpolicella Classico area in North Eastern Italy using the native grapes Corvina and Rondinella, Palazzo della Torre has all the bright, fresh, red berry fruit of a Valpolicella with some of the dried fruit intensity and weight of an Amarone, a good match for hearty secondis and cheese.			
Teroldego 2009, Elisabetta Foradori			48
<i>abv: 13% weight: 3 region: Alto Adige grape: Teroldego</i>			
It is the moon, the mountain air and the stony soil of the Rotaliano plains in North East Italy that help to define this wine. Made by Elisabetta Foradori, the grape can be linked (way back) to Pinot Noir and Syrah. It has lots of colour, dark and inky, and soft tannins – so it feels very smooth in the mouth. Flavours of fresh summer fruits.			
'Poiema' Vallagarina 2008, Eugenio Rosi			50
<i>abv: 13% weight: 3 region: Trentino grape: Marzemino</i>			
A nose of bay and inky cooler climate dark berried fruits, a perfect wine for game. Cassis bursts into your mouth and is calmed by a herbal eucalypt breeziness. matched with firm tannin grip and bracing acidity this wine delivers a complexity way above it's price point, the best example of marzemimo I have tried.			
Amarone della Valpolicella 2009, Alpha Zeta			59
<i>abv: 15% weight: 5 region: Veneto grape: Corvina, Rondinella, Molinara</i>			
There is so much to this wine, so many layers of aroma and flavour – dried and fresh fruit, cocoa and coffee, that in Italy it goes by the name of "meditation wine". A wine to sit with and think over, or to drink with some slow cooked meats, or a piece of hard cheese.			

Red wine continued

Central Italy Tuscany Umbria Marche Lazio Abruzzo

	12.5cl glass	37.5cl carafe	75cl bottle
<p>Montepulciano d'Abruzzo 2011, Caldora <i>abv: 13% weight: 3 region: Abruzzo grape: Montepulciano</i> A really fruity warm glass with great versatility, a good choice if you are all eating different things.</p>	4	10	21
<p>'Sassaiolo' 2009, Monte Schiavo <i>abv: 14% weight: 3 region: Marche grape: Sangiovese, Montepulciano</i> A medium bodied red made from Sangiovese (the grape that makes up most of the blend in Chianti) and Montepulciano (the grape most famous in Abruzzo). Because Sangiovese can sometimes be rather serious and taut, the winemakers have blended in some Montepulciano, admired for it's more mellow and full qualities to bring about balance. And so it is, fruity and mellow with meaning.</p>			25
<p>'Bellamarsilia' Morellino di Scansano 2011, Poggioargentera <i>abv: 13.5% weight: 3 region: Tuscany grape: Sangiovese</i> Scansano is a region near the coast, south west of Chianti. "Morellino", meaning little cherry, is the name given to the Sangiovese grape when it is grown in this area. Perhaps it is the power of suggestion, but there are definitely aromas and flavours of cherry in this wine. It is a medium bodied red with firm tannins and good acidity, and would complement a lamb rump or pork chop.</p>			27
<p>Chianti 2010, Poggio Vignoso <i>abv: 14% weight: 3 region: Tuscany grape: Sangiovese, Canaiolo, Malvasia</i> An amazing Chianti for this price, it tastes like a fine classico. Bright, floral and perfumed with intense dried cherries and dusty plums. It has a juicy palate whilst retaining elegance and freshness.</p>			29
<p>'BRC' 2009, Capezzana and Conte Contini Bonacossi <i>abv: 13.5% weight: 5 region: Tuscany grape: Sangiovese, Cabernet Sauvignon, Canaiolo</i> Barco Reale, 24 km N.W of Florence was the biggest property belonging to the Medici Grand Dukes. The estate is now owned and run by the Contini Bonacossi family, and the daughter Benedetta is now the head winemaker. This wine is made from a blend of Tuscan and French varieties, and is aged for 6 months in large French barrels. It is a powerful, dry red wine with impressive, engaging tannins. It would be a good choice for fans of Bordeaux, and lamb.</p>	6.5	18.5	36
<p>Lacrima 2011, Vilenosi <i>abv: 13% weight: 3 region: Marche grape: Lacrima</i> Smells of Turkish delight, brambles, blackcurrants and violets. The palate is very soft with almost untraceable tannins until the finish which is long, elegant and sparky. A rare treat and great with lamb.</p>	8	22.5	44

12.5cl glass 37.5cl carafe 75cl bottle

'Campo Romano' 2010, Poderi Colla 45
abv: 13.5% *weight: 2* *region: Piedmont* *grape: Pinot Noir*
 Pinot noir is a famously tricky grape to 'get' at first sip. Not in this wine.
 It wears its heart on its sleeve, and is immediately accessible and recognisable.
 Aged for 1 year in French and Slovenian oak, it is medium bodied, dry with red fruit aromas and flavours
 with a smooth vanilla finish to soften the redcurrant acidity.

Rosso di Montalcino 2009, Fossacolle 52
abv: 14% *weight: 5* *region: Tuscany* *grape: Sangiovese*
 Rosso di Montalcino is like a junior Brunello (one of Italy's greatest reds) with much of the warmth and savouriness typical of its father.

Southern Italy
Molise Campania Puglia Basilicata Calabria

Negroamaro 2008, A Mano 25
abv: 13.5% *weight: 4* *region: Puglia* *grape: Negromaro*
 The summer heat in Puglia is unrelenting, grapes often ripen too quickly, and the resultant wines are flabby –
 they have flavor but no structure. The vines at A Mano, in the heart of Salice Salentino benefit from cooling winds
 that blow off the Adriatic and Ionian seas and so the wines have ripe blackfruit flavours and some clove spice, but also,
 importantly, good acidity and firm tannins – the bones that hold the fruit in place.

Primitivo 2011, Lamadoro 26
abv: 13.5% *weight: 4* *region: Puglia* *grape: Primitivo*
 DNA 'fingerprinting' has revealed that this grape, Primitivo and the Californian Zinfandel are identical.
 Like twins, they look the same – inky, black in colour, they smell the same – of plums and prunes and sweet
 spices and to a degree taste the same- full bodied and richly flavoured. But, as this wine does not spend any time
 fermenting or ageing in barrel, the acidity feels very fresh, the wine not so heavy-and there is that subtle
 cherry/violet character that seems to give away it's Italian birth.

Italian Islands
Sardinia Sicily

Borgo Selene 2011, Curatolo Arini 20
abv: 12.5% *weight: 2* *region: Sicily* *grape: Nerello Mascalese, Nero d'Avola*
 A dry, fruity, medium bodied red; extremely easy drinking and good with simply grilled meats.

'Sherazade' 2011, Donnafugata, 32
abv: 13% *weight: 5* *region: Sicily* *grape: Nero d'Avola*
 The aromas and flavours of the table wines and fortified wines of Sicily can tell you stories every bit as compelling as Sherazade's.
 Made from Sicily's esteemed red grape, Nero d'Avola, grown around the town of Marsala in the West,

this wine is hugely characterful, full of flavours - black tea, spice, cocoa and fruit, that reflect Sicily's rich cultural and trading history.