



Prestige

FOOD & WINE LIMITED

WINES 2026

To talk about food and not consider wine is, to me, unthinkable. A dinner without wine? - I can't imagine it; no, it's beyond my understanding.

Anon

WINE TYPE	TOTAL No. OF WINES
SPARKLING	9
WHITE	50
ROSE	11
RED	70
DESSERT	3

SECTIONS WITHIN THE CATALOGUE

MAIN SECTION - Italian wines by region

REST OF THE WORLD WINES

SOMMELIER'S CHOICE

For more information about the wines in this catalogue; current vintages, buying options, please visit our online ordering platform www.prestigebuyonline.com

All our wines are available by bottle and by case at www.prestigebuyonline.com

To open a Prestige buy online account, please use the link above and fill out the account application form, which begins with a postcode check.

If successful, your account will become activated within 2 working days (maximum).

The importance of wine choices

Once upon a time, people in the UK tended to follow a pattern of wine drinking; white wines in the summer, red wines during winter.

Nowadays, the idea of pairing particular wines with particular foods is something the general public is becoming more aware of. Wine sold in supermarkets offers more information to consumers, both on the label, and in marketing materials. Consumers, armed with more wine knowledge, are demanding more. Restaurants are placing more importance on their wine lists, and looking for something other than just Pinot Grigio, Chianti, Sauvignon, etc; they show customers greater respect and try to offer something more than the basic wines that can be bought from the supermarket for £6 per bottle.

When restaurant customers see a wine list that offers something 'different', they feel respected and special. This approach is making a big difference to the restaurant dining experience.



Terroir

Originally a French term, the word is used to describe the specific and unique characteristics of an area or region. It is derived from "terre", which means "land", but this is just one small part of the overall idea. The area where the grapes for a particular wine are grown is defined by the soils, microclimates, topography and farming and cultivation methods. These unique conditions and characteristics have a profound impact on the wine produced, so much so it is said the land itself can be tasted.



Each of Italy's wine regions has its own unique identity which translates into the wines they produce.

ITALIAN WINES BY REGION

REGION	WINERIES / ORIGINS	No. OF WINES
Piedmont	Cascina Radice, Ca Da Meo, Cavalieri Di Moasca, Il Locandiere	17
Lombardia	La Torre	1
Veneto	Ai Galli, Alta Terra, Arco Zanini, Bernardi, Castello Longobardo, Da Castello, Degani, Savian, Le Clivie, Villa Giulietta, Di Maria	26
Friuli Venezia Giulia	Da Castello	1
Emilia Romagna	Terre Cevico	2
Marche	Piersanti	1
Toscana	Barone, Etrusca, Orsumella, Poggiotondo	7
Abruzzo	Alta Terra, Ca Del Moro, Casato Del Falco, Gocce Santa Croce, Spinelli	13
Lazio	Fontana Candida	1
Campania	Adele Musella, Antonio Mazzella, Bellaria, Cantine Federiciane, Cantine Olivella, Capri Moonlight, O Vin Bbuon, Tenuta Vitagliano, Vigne Chigi, Vinicola Del Sannio	31
Puglia	Alta Terra, Colle Al Vento, Menhir Salento, Savian, Terre Cevico	17
Sardegna	Le Clivie	2
Sicilia	Andrero, Da Castello, Tre Colonne	12
Rest of the world	Argentina, Australia, California, Chile, France, New Zealand, South Africa, Spain	19
Sommelier's Choice	A selection from our Italian wines	25

Cascina Radice

PIEDMONT



VW1257

CORTESE PIEMONTE

Winery: Cascina Radice

Region: PIEDMONT

75cl % 12 100% Cortese

Notes

Dry, and elegantly well-balanced. A fresh, vivid, mineral taste with floral scents.

Food pairing

Goes well with fish, seafood dishes, light starters and salads.

£7.56



VR1074

BARBERA PIEMONTE

Winery: Cascina Radice

Region: PIEDMONT

75cl % 12.5 100% Barbera

Notes

Dark ruby red. The aroma is well-balanced with notes of ripe blackberries. Fruity, lingering aftertaste, with hints of spices.

Food pairing

Ideal with most savoury dishes, especially red meats, strong cheeses and game.

£7.89



VR3505

ATTIMI DI BARBERA

Winery: Cascina Radice

Region: PIEDMONT

75cl % 14 100% Barbera

Notes

Smooth, balanced and full-bodied, with noble tannins. A very distinctive Barbera.

Food pairing

Best with savoury starters, grilled meats and cold cuts.

£12.26



VR3199

BAROLO RISERVA 'ARGANTE' DOCG

Winery: Cascina Radice

Region: PIEDMONT

75cl % 14.5 100% Nebbiolo

Notes

A rich, full-bodied flavour, with mid tannin content. The ageing process results in a complex, full bodied structure with a long finish.

Food pairing

Pairs well with rich and savoury dishes such as fatty meats and game.

£27.34



VR3504
IL TEMPO CHE PASSA - BARBERA D'ASTI SUPERIORE
Winery: Cascina Radice
Region: PIEDMONT
75cl 15.5 100% Barbera
£19.80

Notes
Beautiful, soft texture with ripe blackberry and morello cherry flavours, silky tannins and a spine of acidity.
Food pairing
A fine glass to go with any rich pasta dish.



VR3487
PERLA NIZZA DOCG
Winery: Cascina Radice
Region: PIEDMONT
75cl 16 100% Barbera
£25.82

Notes
Complex and ethereal, featuring scents of wood berries, wild berries, vanilla, and a touch of chocolate and spices. Enveloping, full-bodied, and harmonic, with a warm, velvety texture.
Food pairing
Pairs beautifully with game meats, strong red meats, and noble poultry.



VW1371
GAVI DI GAVI - IRO
Winery: Ca Da Meo
Region: PIEDMONT
75cl 12 100% Cortese
£10.39

Notes
An intense, fragrant aroma, with soft apricot and citrus. The palate is dry, warm, round and luscious.
Food pairing
Great with soft cheeses; brie, gorgonzola piccante.



VW1370
GAVI DI GAVI 'LA PIACENTINA'
Winery: Ca Da Meo
Region: PIEDMONT
75cl 13 100% Cortese
£11.30

Notes
This wine has a definite acidity; notes of lime, citrus fruit, floral, green apple, lemon. The bouquet is aromatic and floral.
Food pairing
Great with soft cheeses; brie, gorgonzola piccante.



VW1258
CORTESE PIEMONTE
Winery: Cavalieri Di Moasca
Region: PIEDMONT
75cl 12 100% Cortese
£7.56

Notes
Fresh, vivid, mineral with a floral aroma. The taste is dry, sapid, elegant and well-balanced. A versatile and sophisticated house white.
Food pairing
Goes well with fish, chicken, seafood, cold cuts and salads.



VR1077
BARBERA PIEMONTE
Winery: Cavalieri Di Moasca
Region: PIEDMONT
75cl 12.5 100% Barbera
£7.71

Notes
Dry, smooth and well-balanced. A perfect, easy to drink, quality house red.
Food pairing
Ideal with red meat dishes and hard cheeses, such as spicy pecorino.



VR1076
BARBERA D'ASTI
Winery: Cavalieri Di Moasca
Region: PIEDMONT
75cl 13 100% Barbera
£8.85

Notes
Bright cherry red colour, fresh, vinous, fruity nose and a clean, grapey palate with a crisp finish.
Food pairing
Ideal with red meat dishes and hard cheeses, such as spicy pecorino.



VR1079
BAROLO
Winery: Cavalieri Di Moasca
Region: PIEDMONT
75cl 14 100% Nebbiolo
£20.80

Notes
Aged for 36 months in oak barrels and a further 6 months in the bottle. Dry and full-bodied with soft tannins and a long finish. Complex and satisfying.
Food pairing
Pairs very well with rich pasta dishes, roasted meats and strong cheeses.

PIEDMONT, LOMBARDIA,
VENETO

*Il Locandiere
Le Clivie
La Torre*



VW3510

VINO BIANCO

Winery: *Il Locandiere*
Region: PIEDMONT



75cl

%

11



A blend of native grape varieties

£5.90

Notes

An easy to drink entry-level house wine.

Food pairing

Versatile; can be enjoyed with light starters, salads, seafood and blond pizza.



VR3557

VINO ROSSO

Winery: *Il Locandiere*
Region: PIEDMONT



75cl

%

11



A blend of native grape varieties

£5.90

Notes

An easy to drink entry-level house wine.

Food pairing

Can be enjoyed with all types of red meat, tomato based pasta dishes and spicy pizza.



VR3563

BARBERA D'ALBA 'ALIA' DOC

Winery: *Le Clivie*
Region: PIEDMONT



75cl

%

14.5



100% Barbera

£12.80

Notes

A bright acidity with juicy red and black fruit flavours, and a hint of vanilla. The acidity is balanced by smooth tannins, and a long, satisfying finish.

Food pairing

Perfect with tomato and meat sauces, pizza and roasted meats, and fatty cheeses.



VX3416

MOSCATO

Winery: *La Torre*
Region: LOMBARDIA



75cl

%

4



100% Moscato

£6.06

Notes

Sweet, aromatic and fruity, with a light fizz. Exhibits notes of apricot, peach and honey. Typically low in alcohol.

Food pairing

Enjoy as an aperitif or pair with light desserts.

Ai Galli

VENETO



VW1192

CHARDONNAY

Winery: *Ai Galli*
Region: VENETO



75cl

%

12



100% Chardonnay

£6.99

Notes

A balanced and persistent taste with floral notes; apple, pear, and peach, with hints of vanilla.

Food pairing

Ideal with light pasta dishes, all types of seafood, mature and hard cheeses.



VW3526

LISON CLASSICO DOCG

Winery: *Ai Galli*
Region: VENETO



75cl

%

13



100% Tai

£12.99

Notes

An elegant wine with a balanced character. The straw colour deepens with age. The bouquet is complex; floral and fruity notes, and ginger, with an almond aftertaste and a mineral zing.

Food pairing

Goes especially well with strong flavours; seafood, strong cheeses and white meats.



VW1690

PINOT GRIGIO

Winery: *Ai Galli*
Region: VENETO



75cl

%

12



100% Pinot Grigio

£6.99

Notes

An easy to drink wine with an intense, well-balanced flavour. Floral and citrus hints sit alongside pear and apple, with a positive mineral taste.

Food pairing

Very versatile; can be drunk alone and also pairs well with herbal dishes, fish and cheeses.



VW3383

RIBOLLA GIALLA IGT

Winery: *Ai Galli*
Region: VENETO



75cl

%

13



100% Ribolla Gialla

£8.60

Notes

Crisp and refreshing with a definite acidity, often with a mineral streak and a clean, dry finish. Light-medium bodied.

Food pairing


Particularly good with seafood; calamari, sushi, and lightly cured meats and salads.



VW1135

SAUVIGNON VENETO

Winery: Ai Galli
Region: VENETO

 75cl  12  100% Sauvignon

Notes
Dry and crisp, brightly acidic and aromatic, with notes of pepper, tomato leaf and citrus. The finish is velvety and pleasant.
Food pairing
Very versatile pairing, including seafood, shellfish, pasta and light meat dishes.




£6.99



VW3527

TAI VENETO IGT

Winery: Ai Galli
Region: VENETO

 75cl  13  100% Friulano

Notes
A fresh, clean flavour with hints of almond and a pleasant, aromatic scent of wild flowers and fresh fruit.
Food pairing
Ideal with shellfish, and especially good with flavourful entrées, fish and white meat.




£8.43



VB1686

PINOT GRIGIO BLUSH

Winery: Ai Galli
Region: VENETO

 75cl  12  100% Pinot Grigio

Notes
A soft pink colour, this rose has notes of fresh citrus, delicate berries, and floral hints. It is crisp and refreshing.
Food pairing
Perfect for light dishes, salads, grilled chicken, seafood and some pizza.

£6.99



VR2393

CABERNET SAUVIGNON

Winery: Ai Galli
Region: VENETO

 75cl  12  100% Cabernet Sauvignon

Notes
Full-bodied, full of bold flavours; blackcurrant, spice, hints of black cherry and dark chocolate. A robust structure with high tannins.
Food pairing
Great to pair with bold, meaty flavours; grilled steak, roast lamb and hearty stews.



£6.99



VR35564

MALBEC VENETO

Winery: Ai Galli
Region: VENETO

 75cl  13  100% Malbec

Notes
A well-balanced, smooth, juicy, fruity wine, with plum and ripe fruit notes.
Food pairing
Extremely versatile. Can be drank alone or enjoyed with red meats, charcuterie and even salmon.




£7.38



VR1530

MERLOT

Winery: Ai Galli
Region: VENETO

 75cl  12.5  100% Merlot

Notes
Intense aromas of mixed berries and a hint of violet. Full-bodied, well-balanced and rich, with notes of dark fruits; plums and cherries.
Food pairing
Ideal with mushrooms and earthy flavours, roast pork and chicken.

£6.99



VR3568

'PROBUS' VENEZIA DOC

Winery: Ai Galli
Region: VENETO

 75cl  14.5  65% Merlot, 35% Cabernet Franc

Notes
Well structured with a complex flavour profile. The bouquet changes over time, starting as vinous and herbaceous and becoming more spicy with age.
Food pairing
Enjoy with roasted or grilled meats, stews, venison, and hard cheeses.




£17.44



VR3380

PINOT NERO VENETO

Winery: Ai Galli
Region: VENETO

 75cl  12.5  100% Pinot Noir

Notes
Aged in oak, this wine has a bright acidity, and an elegant, complex character. Typical notes of dark berry fruits, spices and tobacco.
Food pairing
Best with savoury starters, grilled meats and cold cuts.

£8.60



VS3382

PASSITO VERDUZZO

Winery: *Ai Galli*
Region: VENETO



500ml



14



100% Verduzzo

£10.61

Notes

A special blend of sweetness and acidity, displaying notes of honey and sage. Full-bodied with a slightly bitter finish. Pleasantly complex.

Food pairing

Best with rich desserts; cheesecake, fruit tart, pastries. Can be paired with light seafood.



VW3515

PINOT GRIGIO LUCIDO

Winery: *Alta Terra*
Region: VENETO



75cl



11



100% Pinot Grigio

£5.94

Notes

Dry, crisp and refreshing, with aromas of peach, green apple, and honeydew melon. A slightly bitter almond aftertaste.

Food pairing

Great with appetisers, seafood and vegetarian dishes; its acidity cuts through richness.



VB3494

PINOT GRIGIO LUCIDO ROSATO

Winery: *Alta Terra*
Region: VENETO



75cl



11



100% Pinot Grigio

£5.94

Notes

Fresh, fruity and light, with aromas of peach, citrus and apple, and hints of elderflower and passionfruit. Slightly mineral with a lasting fruitiness.

Food pairing

Perfect with seafood, salads and antipasti.



VW2166

PINOT GRIGIO DELLE VENEZIE

Winery: *Arco Zanini*
Region: VENETO



75cl



13



100% Pinot Grigio

£7.21

Notes

An extremely versatile white wine, with a crisp, refreshing acidity. It shows a subtle minerality which makes it a popular choice for most dishes.

Food pairing

Ideal with seafood, light pasta dishes, salads, and fresh cheeses.



VB2169

PINOT GRIGIO BLUSH DELLE VENEZIE

Winery: *Arco Zanini*
Region: VENETO



75cl



13



100% Pinot Grigio

£7.21

Notes

Known for its delicate pink hue, you will find notes of strawberry and peach, with a hint of citrus. There is a refreshing acidity and a dry finish.

Food pairing

Best with seafood, light pasta dishes, salads, and appetisers.



VX3420

PROSECCO BRUT 'PERLA NERA'

Winery: *Bernardi*
Region: VENETO



75cl



11



100% Glera

£8.99

Notes

Crisp, sparkling and refreshing, with notes of green apple, pear and citrus. It is balanced with a light body and a fine, persistent perlage.

Food pairing

Ideal with light dishes, seafood and fresh cheeses, or as an aperitif.



VX3421

PROSECCO DOC - EXTRA DRY

Winery: *Castello Longobardo*
Region: VENETO



75cl



11



100% Glera

£7.93

Notes

Dry, and elegantly well-balanced. Characterised by crisp, fruity notes and a light sweetness, balanced with a juicy acidity.

Food pairing

Best with light meals and even some desserts.



VX3422

VINO SPUMANTE EXTRA DRY 'MILLESIMATO'

Winery: *Castello Longobardo*
Region: VENETO



75cl



11



100% Glera

£6.16

Notes

Floral notes with strong hints of ripe peach. The palate is crisp, fresh and balanced. A fine and persistent perlage.

Food pairing

Best with light meals and even some desserts.



VW3517

SOAVE 'VICOLO DEI BETTILI' DOC

Winery: Da Castello
Region: VENETO



75cl

%

12.5



Primarily Gargenega

£7.20

Notes

A delicate fruitiness, apple and citrus with hints of white flowers and sage. Characterised by its minerality, sapidity, and pleasant almond finish.

Food pairing

Ideal with shellfish, fish dishes, and white meats with delicate sauces.



VR2022

VALPOLICELLA CLASSICO

Winery: Degani
Region: VENETO



75cl

%

12.5



45% Corvina,
35% Rondinella, + other

£9.54

Notes

Rich and intense, with notes of strawberries, black cherries, white musk, pink grapefruit. Medium-full bodied, juicy and fragrant, with a finish of medium-long persistence.

Food pairing

Goes very well with all tomato based pasta dishes, grilled meats and strong cheeses.



VR2021

VALPOLICELLA SUPERIORE RIPASSO

Winery: Degani
Region: VENETO



75cl

%

14



70% Corvina,
20% Rondinella, Molinara + other

£12.92

Notes

Full-bodied and rich in flavour with notes of dark cherry, plum, and spice. The grapes undergo a unique "ripasso" method, where they are refermented on the skins of Amarone grapes.

Food pairing

Perfect with stews and grilled meats, truffle-based pasta dishes and meat sauces.



VR1025

AMARONE CLASSICO

Winery: Degani
Region: VENETO



75cl

%

15



50% Corvina,
40% Rondinella, 10% other

£24.48

Notes

Ripe, black cherry and sweet plum, with notes of bitter chocolate, and hints of coffee. A rich texture, yet fresh and well-balanced, with subtle tannins. Luxurious.

Food pairing

Pairs beautifully with rich beef, lamb shank, game and aged cheeses.



VW3496

PINOT GRIGIO VENEZIA

Winery: Savian
Region: VENETO



75cl

%

12.5



100% Pinot Grigio

£7.48

Notes

Light-bodied and dry with a citrus, green apple and melon aroma. A gentle yet lively finish. It is known for its food-friendly nature.

Food pairing

Pair with fresh seafood, light pasta dishes with lemon and herbs, or even sushi and sashimi.



VW3521

LUGANA 'PERZIA' DOC

Winery: Le Clivie
Region: VENETO



75cl

%

12.5



100% Turbiana,
Trebiano di Lugana

£12.41

Notes

An elegant and aromatic wine, with notes of tropical fruit and citrus. Fresh and fragrant, and perfect for the summer season.

Food pairing

Wonderful with creamy straciatella, smoked salmon, or light savoury dishes.



VX2157

PROSECCO BRUT

Winery: Villa Giulietta
Region: VENETO



75cl

%

11



Minimum 85% Glera

£9.57

Notes

Inspired by Romeo and Juliet, this prosecco has a romantic elegance, supported by a delicate and long-lasting perlage.

Food pairing

Best with slightly acidic, fatty, salty and mildly spicy dishes.



VX2158

SPUMANTE BRUT ROSÉ

Winery: Villa Giulietta
Region: VENETO



75cl

%

11



Minimum 85% Glera

£9.85

Notes

Beautiful, light pink; subtle hints of strawberry, gooseberry and pink grapefruit, with a soft foam and persistent bubbles.

Food pairing

Enjoy as an aperitif, or pair with salads, fresh vegetables and bean soup.

VENETO, FRIULI VENEZIA GIULIA, EMELIA ROMAGNA

*Di Maria
Da Castello
Terre Cevico*

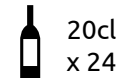
VX2433/C



PROSECCO

Winery: *Di Maria*

Region: VENETO



20cl
x 24

%

11



Minimum 85% Glera

£60.37

Notes

Everything you expect from a prosecco, but in a single serving size bottle. Perfect for dining alone or for a lunchtime treat.

Food pairing

Ideal with light dishes, seafood and fresh cheeses, or as an aperitif.

VW3518



TRAMINER FRIULI - MANDI'S DOC

Winery: *Da Castello*

Region: FRIULI VENEZIA GIULIA



75cl

%

12



Traminer Aromatico (primary)

£8.19

Notes

Complex and spicy with a wide range of aromas; rose, white peach and star anise. Full and velvety, with a persistent finish.

Food pairing

Ideal with mushroom pasta, risotto and oriental cuisine.

VW3513



TREBBIANO RUBICONE IGT

Winery: *Terre Cevico*

Region: EMILIA ROMAGNA



75cl

%

11



100% Trebbiano

£5.90

Notes

Floral and fruity with hints of green apple and light grassy notes. Fresh, sapid and well-balanced with a slightly bitter aftertaste. A pleasant, easy to drink wine.

Food pairing

Perfect with tortellini and tagliatelle with meat sauce, fresh cheeses, fish and white meats.

VR35565



SANGIOVESE RUBICONE IGT

Winery: *Terre Cevico*

Region: EMILIA ROMAGNA



75cl

%

11.5



100% Sangiovese

£6.05

Notes

Sangiovese wines are made for Italian cuisine; ripe red fruits and a pleasant acidity, and a finish that leaves a cleansing sensation on the palate.

Food pairing

Grilled red meats, moderately aged cheeses, rich pasta sauces.

*Piersanti
Barone
Etrusca*

MARCHE, TOSCANA

VW2032



VERDICCHIO DEI CASTELLI DI JESI - CLASSICO

Winery: *Piersanti*

Region: MARCHE



75cl

%

12.5



100% Verdicchio

£7.85

Notes

A bright acidity and characteristic peach and lemon notes with a distinct minerality and a finish of bitter almond.

Food pairing

This wine pairs beautifully with flavourful truffle dishes.

VR1200



CHIANTI CASTELLO DOCG

Winery: *Barone*

Region: TOSCANA



75cl

%

12.5



100% Sangiovese

£8.32

Notes

A bold structure, with slightly smokey, peppery notes, and a hint of dried herbs.

Food pairing

Dishes that pair particularly well include beef ragu, pepperoni pizza and vegetable lasagne.

VR3491



CHIANTI CLASSICO DOCG

Winery: *Etrusca*

Region: TOSCANA



75cl

%

14



Sangiovese, Merlot,
Malvasia Nera, Colorino

£9.98

Notes

This sangiovese blend has a fresh and fruity style, with the full-bodied, added richness of merlot.

Food pairing

Ideal with grilled pork, turkey, and oily fish - especially tuna steak.

VR3490



CHIANTI RISERVA DOCG

Winery: *Etrusca*

Region: TOSCANA



75cl

%

13.5



Sangiovese, Merlot,
Malvasia Nera, Colorino

£9.35

Notes

Smooth, complex and powerful with notes of red fruits, herbs, balsamico and game, and a delicate hint of sour cherry.

Food pairing

Pairs excellently with robust dishes, such as grilled beef steak, game meats, or rich pasta sauces.

TOSCANA

*Etrusca
Orsumella
Poggiotondo*



VR3492

SANGIOVESE DI TOSCANA

Winery: Etrusca
Region: TOSCANA



75cl

%

12.5



100% Sangiovese

£7.71

Notes

A strong, dry red wine with a powerful, fruity aroma. Medium-bodied with a natural acidity and moderate tannins.

Food pairing

Ideal with red sauce dishes such as marinara, meatballs and Bolognese.



VR3499

TOSCANA BELLA VITA IGT

Winery: Etrusca
Region: TOSCANA



75cl

%

14



A blend of native grape varieties

£10.42

Notes

Made from slightly dried, over-matured grapes, this is a voluminous wine with hints of red fruits and spices. Aromatic, silky, and smooth on the palate.

Food pairing

Perfect with all red meats, strong and spicy cheeses.



VR3378

CHIANTI CLASSICO

Winery: Orsumella
Region: TOSCANA



75cl

%

13.5



100% Sangiovese

£11.85

Notes

A rich and full-bodied wine with intense fruit flavours; dark cherry and ripe redcurrant. There is a hint of spice on a persistent finish.

Food pairing

Pairs perfectly with grilled red meats, aged cheeses and cured meats.



VR3513

BRUNELLO DI MONTALCINO

Winery: Poggiotondo
Region: TOSCANA



75cl

%

14



100% Sangiovese

£33.26

Notes

Strong and full-bodied with big, velvety tannins and a rounded, soft structure. The palate offers hints of cedar and tobacco, acquired from ageing in wood.

Food pairing

Grilled and roasted meats, poultry and game, and rich, meaty pasta sauces.

*Alta Terra
Ca Del Moro
Casato Del Falco*

ABRUZZO



VW2004

TREBBIANO D'ABRUZZO

Winery: Alta Terra
Region: ABRUZZO



75cl

%

12



100% Trebbiano

£6.52

Notes

Light and fresh, with a floral and fruity bouquet; apple and pear fragrances mingle to the fore.

Food pairing

Pairs well with fish, seafood dishes, light starters and salads.



VR1550

MONTEPULCIANO D'ABRUZZO

Winery: Alta Terra
Region: ABRUZZO



75cl

%

12.5



100% Montepulciano

£6.67

Notes

The bouquet is full of raspberry and red plum aromas, balanced by herbs and a hint of spice. The palate is alive with notes of cherry and cranberry.

Food pairing

Extremely versatile. Ideal with smokey Italian sausage.



VR1548

MONTEPULCIANO D'ABRUZZO - FANTELLLO

Winery: Ca Del Moro
Region: ABRUZZO



75cl

%

13.5



100% Montepulciano

£8.55

Notes

A strong, complex, aromatic bouquet, with a full body; hints of black cherries, blackberries and spice.

Food pairing

Great with grilled mushrooms and all slow-roasted meats.



VW2003

TREBBIANO D'ABRUZZO

Winery: Casato Del Falco
Region: ABRUZZO



75cl

%

12



100% Trebbiano

£6.52

Notes

Light and fresh, with a floral and fruity bouquet; apple and pear fragrances mingle to the fore.

Food pairing

Pairs well with fish, seafood dishes, light starters and salads.



VR1549

MONTEPULCIANO D'ABRUZZO

Winery: Casato Del Falco
Region: ABRUZZO

75cl 12.5 100% Montepulciano

Notes
The bouquet is full of raspberry and red plum aromas, balanced by herbs and a hint of spice. The palate is alive with notes of cherry and cranberry.
Food pairing
Ideal with smokey Italian sausage.

£6.67



VW2340/C

TREBBIANO D'ABRUZZO 'SOLARE' - Large

Winery: Gocce Santa Croce
Region: ABRUZZO

1.5 litres x6 12 100% Trebbiano

Notes
Light and fresh, with a floral and fruity bouquet; apple and pear fragrances mingle to the fore.
Food pairing
Pairs well with fish, seafood dishes, light starters and salads.

£71.46



VR2339/C

MONTEPULCIANO D'ABRUZZO - Large

Winery: Gocce Santa Croce
Region: ABRUZZO

1.5 litres x6 12.5 100% Montepulciano

Notes
The bouquet is full of raspberry and red plum aromas, balanced by herbs and a hint of spice. The palate is alive with notes of cherry and cranberry.
Food pairing
Extremely versatile. Ideal with smokey Italian sausage.

£73.24



VW3372

VINO DELLA CASA - BIANCO

Winery: Spinelli
Region: ABRUZZO

75cl 12 A selection of native grape varieties

Notes
A delightful entry-level white wine. Ideal as a house white.
Food pairing
Chicken, fish, shrimp, crab, etc. Vegetables, risotto type dishes, pastas with butter or cream sauces.

£6.62



VB3381

VINO DELLA CASA - ROSATO

Winery: Spinelli
Region: ABRUZZO

75cl 12 A selection of native grape varieties

Notes
A delightful entry-level rose wine. Ideal as a house rose.
Food pairing
Anything spicy, fish and shellfish, tapas, paella, pasta with creamy sauces or vegetables, chickpeas, feta cheese, chicken and veal.

£6.62



VR3374

VINO DELLA CASA - ROSSO

Winery: Spinelli
Region: ABRUZZO

75cl 12 A selection of native grape varieties

Notes
A delightful entry-level red wine. Ideal as a house red.
Food pairing
Fatty, red meat such as a well-marbled steak, rich pasta dishes, roasts and game.

£6.62



VW2611

FALANGHINA TERRE DI CHIETI 'RUE DI PIANE'

Winery: Spinelli
Region: ABRUZZO

75cl 12 100% Falanghina

Notes
Aromatic, with notes of ripe fruit, citrus, and sometimes floral or herbal hints, and a fresh, balanced taste with good acidity.
Food pairing
Seafood, white meats, fresh cheeses, and Mediterranean dishes.

£7.10



VW2615

PECORINO TERRE DI CHIETI 'RUE DI PIANE'

Winery: Spinelli
Region: ABRUZZO

75cl 12 100% Pecorino

Notes
This vibrant, aromatic white offers notes of green apple, citrus, and hints of almond, with a mineral finish.
Food pairing
Seafood, especially shellfish, light pasta dishes, and fresh cheeses.

£7.10

ABRUZZO, LAZIO,
CAMPANIA

Spinelli
Fontana Candida
Adele Musella



VR3375

MONTEPULCIANO D'ABRUZZO RISERVA VALDIFARA

Winery: Spinelli
Region: ABRUZZO



75cl

%

13.5



100% Montepulciano

£8.58

Notes

Aromas of ripe red fruit with spicy flavours and nuances of berries and liquorice. Fine body, elegant, balanced with a lingering taste.

Food pairing

Perfect with roasts and game, first course dished with red sauce, bean soups, cold cuts.



VW1352

FRASCATI SUPERIORE

Winery: Fontana Candida
Region: LAZIO



75cl

%

12.5



A blend of
Malavasia and Trebbiano

£9.53

Notes

Dry, known for its crispness, minerality and aromatic profile. It exudes an aroma of white blossoms and citrus zest, with a subtle, nutty flavour.

Food pairing

Best with seafood, white meats, vegetarian dishes and light cheeses.



VW3525

VINO BIANCO CAMPANIA 'MA CRE' IGP

Winery: Adele Musella
Region: CAMPANIA



75cl

%

12.5



Aglianico (primary)

£12.99

Notes

An elegant wine with hints of white fruit on the nose. The palate is fresh, accompanied by complex aromas of vanilla, wood, hazelnut and caramel.

Food pairing

Perfect with creamy pasta dishes; mushroom, artichoke, and risotto.



VR3566

VINO ROSSO CAMPANIA 'MA CRE' IGP

Winery: Adele Musella
Region: CAMPANIA



75cl

%

13



Aglianico (primary)

£13.17

Notes

Intense and expansive, with a predominance of ripe red fruits. Enveloping and velvety, with sensations of black cherry. Good structure and aromatic persistence.

Food pairing

Ideal with rich main courses, roasted and grilled red meats.

Antonio Mazzella
Bellaria

CAMPANIA



VW3494

BIANCOLELLA ISCHIA DOC

Winery: Antonio Mazzella
Region: CAMPANIA



75cl

%

12.5



Minimum 85% Biancolella

£18.06

Notes

Dry, and elegantly well-balanced. A refreshing white wine with floral, fruity, and mineral notes, and a subtle hint of almond.

Food pairing

Pairs ideally with Mediterranean dishes; grilled fish and rabbit stew.



VR3521

PER E PALUMMO PIEDIROSSO ISCHIA DOC

Winery: Antonio Mazzella
Region: CAMPANIA



75cl

%

13



100% Piediroso

£19.37

Notes

A delicious and satisfying red wine, known for its bright ruby colour, fruity and floral aromas, and fresh, balanced palate.

Food pairing

Perfect with Neapolitan-style pizza, grilled octopus and rich pasta dishes.



VW1303

FALANGHINA IRPINIA DOC

Winery: Bellaria
Region: CAMPANIA



75cl

%

13



100% Falanghina

£10.01

Notes

A dry white wine, known for its aromatic profile of citrus, white flowers, and sometimes tropical fruit, with a characteristic minerality and vibrant acidity.

Food pairing

Seafood, white meats, salads, fresh cheeses, and even Neapolitan pizza.



VW1333

FIANO DI AVELLINO DOCG

Winery: Bellaria
Region: CAMPANIA



75cl

%

13



100% Fiano

£11.34

Notes

Vibrant and versatile, with a complex bouquet of pear, banana, and exotic fruits, and hints of jasmine and lily. The palate is crisp and mineral.

Food pairing

Pair this wine with Neapolitan dishes, sushi and vegetarian food. Perfect with fresh mozzarella.



VW1410

GRECO DI TUFO 'OLTRE' DOCG

Winery: Bellaria
Region: CAMPANIA



75cl



13.9



100% Greco di Tufo

£12.65

Notes

A white wine of distinction. The well-rounded bouquet enhances its herbacious origins. Notes of green apple, honey and toasted nuts.

Food pairing

Perfect with tomato based pasta dishes, cold cuts and grilled fish.



VB3497

ROSATO IRPINIA AIMÉE DOC

Winery: Bellaria
Region: CAMPANIA



75cl



12.5



100% Aglianico

£14.05

Notes

Floral and fruity aromas, particularly cherry, red fruit, and apricot. The palate is dry, balanced, and persistent, with flavours of peach and strawberry.

Food pairing

Great with fish soups, risotto, mushroom ragu and smokey flavours.



VR3561

AGLIANICO IRPINIA DOC

Winery: Bellaria
Region: CAMPANIA



75cl



12.5



100% Aglianico

£11.03

Notes

A robust, full-bodied wine, known for its rich, fruity, and spicy notes. It typically exhibits a deep ruby red colour and flavours of red fruits, cherries, and balsamic notes.

Food pairing

Grilled meats, aged cheeses, hearty soups, and dishes with spicy or savoury flavours.



VR1948

TAURASI

Winery: Bellaria
Region: CAMPANIA



75cl



14.5



100% Aglianico

£30.22

Notes

A full-bodied, earthy red, with rich, complex flavours and high tannins. Notes of dark fruits, tobacco and leather. The structure and acidity make it ideal for ageing.

Food pairing

Made for rich, roasted meat dishes, ragu and truffles.



VS3383

FIANO PASSITO IRPINIA DOC

Winery: Bellaria
Region: CAMPANIA



500ml



15.5



100% Fiano

£19.26

Notes

A sweet dessert wine, characterized by notes of dried apricot, white flowers, and candied citrus peel, with a silky texture and vibrant acidity.

Food pairing

Ideal with cream-based desserts, aged and blue cheeses, and dishes with citrus or cinnamon notes.



VX1393

GRAGNANO PENISOLA SORRENTINA DOP

Winery: Cantine Federiciane
Region: CAMPANIA



75cl



11



Piedirosso, Aglianico and Sciascinoso.

£10.87

Notes

Slightly sparkling, with a lively, fruity character. The palate is fresh and 'zingy', with a blend of fruity and savoury.

Food pairing

Best with Neapolitan pizza, salame and fried foods like arancini, and other Italian street food.



VR1676

PIEDIROSSO CAMPI FLEGREI DOP

Winery: Cantine Federiciane
Region: CAMPANIA



75cl



12



100% Piedirosso

£10.67

Notes

The volcanic soil of the Campi Flegrei area gives this wine a distinctive, mineral finish. This earthy quality balances perfectly with red fruits and spice.

Food pairing

Can be enjoyed on its own. Pairs well with duck breast, lamb and parmigiana.



VW3512

EMBLEMA' VESUVIO CAPRETTONE DOP

Winery: Cantine Olivella
Region: CAMPANIA



75cl



13



100% Caprettone

£14.93

Notes

Elegant, with a distinct minerality, notes of green apple, flowers, and a suggestion of struck flint. A great balance of acidity and fruit on the palate, with a long, crisp finish.

Food pairing

Ideal with grilled fish, anchovies, and various seafood dishes.



VW3391

KATA CATALANESCA DEL MONTE SOMMA IGP

Winery: Cantine Olivella
Region: CAMPANIA

75cl 12.5 % 100% Catalanesca

Notes
A dry white wine known for its fruity, floral aromas and flavours of apricot, melon and pineapple. It has a savoury, mineral finish.
Food pairing
Pairs well with all types of seafood, grilled fish and all dishes with mozzarella.

£15.52



VW3390

LACRYMA CHRISTI BIANCO 'VESUVIO' DOP

Winery: Cantine Olivella
Region: CAMPANIA

75cl 12.5 % Caprettone (primary), Falanghina

Notes
This wine is from the slopes of Mount Vesuvio, with a mineral quality derived from the volcanic soil. It has a pale lemon colour, a hint of aromatic herbs, citrus notes and a silky finish.
Food pairing
Pair with white fish, light pasta dishes, fresh salads, and seafood-based dishes.

£12.75



VR3515

LACRYMA CHRISTI ROSSO 'VESUVIO' DOP

Winery: Cantine Olivella
Region: CAMPANIA

75cl 13 % Piediroso (primarily)

Notes
A bright, ruby-coloured wine with aromas of ripe cherries, blueberries and plums, and mild hints of figs and liquorice. Medium-bodied and well-balanced with a long finish.
Food pairing
Enjoy with roast meats, semi-hard cheeses, and dishes like parmigiana di melanzane.

£13.00



VW3524

FALANGHINA CAMPANIA 'NARCISO' IGP

Winery: Capri Moonlight
Region: CAMPANIA

75cl 13 % A blend of Falanghina and Vinissimus

Notes
A delightful wine, known for its bright, citrus notes, floral aromas, and minerality, with a fresh, crisp taste.
Food pairing
Seafood, light starters, grilled vegetables, and fresh cheeses.

£11.74



VR3565

RUBINO RED - CAMPANIA BLEND IGP

Winery: Capri Moonlight
Region: CAMPANIA

75cl 13 % 75% Piediroso and 25% Aglianico

Notes
An award-winning wine; fine and complex, with fruity hints and mineral notes, with a subtle smokiness, and toasted tones. Well-balanced with a positive intensity.
Food pairing
Pairs perfectly with grilled meats, tomato rich pasta dishes and hard cheeses.

£11.84



VX3417

FALANGHINA SPUMANTE BRUT DOC

Winery: Cantine Federiciane
Region: CAMPANIA

75cl 12 % 100% Falanghina

Notes
Dry and sparkling with a bright acidity and minerality, displaying floral, fruity and citrus notes, and a hint of 'bread crust' owing to the production method.
Food pairing
Great with white cheeses, white sauce pasta dishes, Asian and Latin American cuisine.

£11.93



VR3518

ROSSO IGT CAMPANIA

Winery: O Vin Bbuon
Region: CAMPANIA

75cl 13 % Primarily, Piediroso and Aglianico grapes

Notes
This wine was inspired by the traditional Neapolitan Tombola. It is fruity, full-bodied and well structured; full of warmth and fun.
Food pairing
Great with tomato based dishes, cold meats and Neapolitan pizza.

£10.34



VR3569

CAUDIO' SCIASCINOSO IRPINIA DOP

Winery: Tenuta Vitagliano
Region: CAMPANIA

75cl 13 % Sciascinoso (primary)

Notes
The grapes are harvested by hand. The bouquet is intense; cherry and amarena. It is dry, soft and well balanced with almond on the finish.
Food pairing
Meat, fish and pizza.

£12.14

CAMPANIA

Vigne Chigi



VW3393

PALLAGRELLO BIANCO IGP

Winery: Vigne Chigi
Region: CAMPANIA



75cl

%

13.5



100% Palagrello White

£11.90

Notes

Bright straw colour with an aromatic profile, often featuring notes of peach, apricot, honey, and almond. Full-bodied with a soft, rich, and persistent taste.

Food pairing

White meats, seafood, and dishes like zucchini parmesan with smoked mozzarella.



VB3486

ROSA CANINA IGP

Winery: Vigne Chigi
Region: CAMPANIA



75cl

%

13.5



100% Pallagrello

£12.42

Notes

A lively and refreshing palate with fruity aromas; red fruits, strawberry and raspberry. The finish is crisp and clean.

Food pairing

Pairs beautifully with light, fresh cheeses, white meats and salmon.



VR3520

CASAVECCHIA ROSSO IGP

Winery: Vigne Chigi
Region: CAMPANIA



75cl

%

13



100% Casavecchia

£13.03

Notes

Robust, with intense aromas of ripe fruit, cherries, dried berries and toasted almonds. Full-bodied and smooth with a lingering, earthy finish.

Food pairing

Aged cheeses, and hearty dishes like pasta with wild boar ragu, risotto with sausage and radicchio.



VR3519

PALLAGRELLO NERO IGP - ROSSO

Winery: Vigne Chigi
Region: CAMPANIA



75cl

%

13



100% Palagrello Black

£12.30

Notes

A full-bodied red with an aromatic intensity and elegant structure. Notes of ripe red and black fruits, along with dark chocolate and peppery spice. The palate is velvety with a persistent finish.

Food pairing

Pair with red meats, grilled dishes, and hearty pasta or rice dishes; mushroom or meat based.

Vinicola Del Sannio
Alta Terra

CAMPANIA, PUGLIA



VW3516

CODA DI VOLPE BENEVENTANO IGP

Winery: Vinicola Del Sannio
Region: CAMPANIA



75cl

%

12.5



100% Coda di Volpe

£7.04

Notes

Straw yellow in colour with green hues, this wine displays intense floral and fruity aromas. It offers a fresh, dry, and balanced palate, often with hints of citrus and white flowers.

Food pairing

Pairs well with seafood, fresh cheeses, light appetizers, and white meats.



VR3560

AGLIANICO VIGNOLE DOC

Winery: Vinicola Del Sannio
Region: CAMPANIA



75cl

%

12.5



100% Aglianico

£7.46

Notes

Full-bodied and full of rich, complex flavours. Notes of cherry and strawberry, spice, pepper and even tobacco. Firm tannins and high acidity give this wine good ageing potential.

Food pairing

Hearty dishes like game, red meats, aged cheeses, and flavourful pasta dishes.



VR35569

BARBERA BENEVENTANO IGP

Winery: Vinicola Del Sannio
Region: CAMPANIA



75cl

%

12.5



100% Barbera

£7.04

Notes

This wine presents a deep purple-red colour, with fruity and floral aromas, along with a dry, full bodied, and moderately tannin palate. Hints of violets and red fruit.

Food pairing

Versatile; a variety of dishes, including lasagna, Parmigiana di melanzane, meat filled pasta.



VR35567

PRIMITIVO PUGLIA IGP

Winery: Alta Terra
Region: PUGLIA



75cl

%

13



100% Primitivo

£7.14

Notes

Bold and full-bodied with rich fruit flavours and a smooth, silky texture. Notes of dark cherry, plum and spice with a hint of vanilla and a subtle earthiness. Easy to drink.

Food pairing

Slow-cooked lamb, beef stew, grilled meats, pasta with rich sauces. Dark chocolate dessert.



VR35568

MERLOT ITALIA

Winery: Alta Terra
Region: PUGLIA



75cl

%

11



100% Merlot

£5.94

Notes

Smooth, velvety and full-bodied, with notes of ripe fruit, plum and cherry, and hints of spice and tobacco with ageing.

Food pairing

Versatile; can be enjoyed with red or white meat, pasta dishes and aged cheeses.



VR3510

NERO DI TROIA PUGLIA 'OTTO NODI'

Winery: Colle Al Vento
Region: PUGLIA



75cl

%

13.5



A blend of native grape varieties

£8.02

Notes

Intense aromas of spices and fruits such as blueberries, plums and currant are well accentuated. On the palate it is Smooth and elegant, with pleasant tannins on the finish.

Food pairing

Pairs with all types of meat, in both sophisticated and traditional dishes.



VR1729

PRIMITIVO DI MANDURIA - PACATO

Winery: Colle Al Vento
Region: PUGLIA



75cl

%

14.5



100% Primitivo

£11.24

Notes

A full-bodied, dry red wine known for its intense fruit and spice notes, often with hints of cherry, blackberry, and vanilla.

Food pairing

Ideal with rich, savoury dishes like red meats, pasta with hearty sauces, and aged cheeses.



VW1334

FIANO MINUTOLO 'PASS-O'

Winery: Menhir Salento
Region: PUGLIA



75cl

%

14



100% Fiano

£10.65

Notes

This wine is characterized by its aromatic intensity and elegant palate. It typically exhibits notes of white and yellow fruits, orange blossom, and lime, with a light body and zesty acidity.

Food pairing

Ideal with creamy sauces, seafood tempura, and rich cheeses like Provolone and Pecorino.



VB1828

ROSATO NOVEMENTI

Winery: Menhir Salento
Region: PUGLIA



75cl

%

12



100% Negroamaro

£9.23

Notes

A vibrant rose with notes of strawberry, raspberry, pink grapefruit, and sage. The taste is round and fresh, with a long evolution.

Food pairing

Enjoy with seafood, fish, cheeses, white meats, and light Asian cuisine.



VB3495

ZINFANDEL ROSATO PUGLIA IGT

Winery: Da Castello
Region: PUGLIA



75cl

%

12.5



100% Zinfandel

£7.38

Notes

A typically Californian grape, Zinfandel finds the ideal conditions to thrive in Apulia. Pleasant and smooth, with delicious scents of summer fruit, like melon and cherry.

Food pairing

Delightful aperitif, cold starters, fish and vegetable dishes.



VR1581

NEGROAMARO 'N.ZERO'

Winery: Menhir Salento
Region: PUGLIA



75cl

%

14



100% Negroamaro

£9.73

Notes

Full-bodied with notes of dark fruit, spice, and early undertones. The texture is velvety. The finish is long and dry.

Food pairing

Best with grilled meats, hearty pasta dishes, and aged cheeses.



VR1730

PRIMITIVO 'CALAMURI'

Winery: Menhir Salento
Region: PUGLIA



75cl

%

15.5



100% Primitivo

































£17.62

Notes

Full-bodied, warm, and persistent, with a bouquet of red fruits; aromas of blackberry and wild berry jam, with spicy nuances. On the palate, it offers a powerful and warm experience.

Food pairing

Pasta with meat sauce, stewed main courses, and aged and blue cheeses, lamb and goat's meat.

PUGLIA		Menhir Salento		PUGLIA, SARDEGNA	
	VR2624	PRIMITIVO MANDURIA Winery: <i>Menhir Salento</i> Region: PUGLIA		£13.16	
		 75cl  14  100% Primitivo			
		Notes Full-bodied, with dark fruit flavours; notes of ripe blackberry, plum, and fig, often complemented by hints of vanilla, tobacco, and sweet spices from oak ageing. Velvety tannins and a balanced acidity.			
		Food pairing Ideal with grilled ribeye, slow-cooked lamb, wild boar ragu, and other rich meat dishes.			
	VR1677	PIETRA SUSUMANIELLO Winery: <i>Menhir Salento</i> Region: PUGLIA		£13.72	
		 75cl  14  60% Primitivo, 40% Susumaniello			
		Notes Pietra has a food-friendly profile. It is rich and full-bodied with a balanced acidity. Deep aromas of spice and dark fruits, and smooth, velvety tannins.			
		Food pairing Grilled meats, pasta with rich sauces, aged cheeses, barbecue-style dishes, spice, and roasts.			
	VR1731	PRIMITIVO 'QUOTA 29' Winery: <i>Menhir Salento</i> Region: PUGLIA		£10.70	
		 75cl  14  100% Primitivo			
		Notes The taste is warm, round and with a solid structure, with a perfectly blended tannic vein. The finish is characterized by liquorice tones, giving the wine a note of elegance and persistence.			
		Food pairing This wine pairs beautifully with grilled meats, game and mature cheeses.			
	VR1852	SALICE SALENTINO RISERVA Winery: <i>Menhir Salento</i> Region: PUGLIA		£12.27	
		 75cl  14.5  80% Negroamaro, 20% Malvasia			
		Notes A robust, full-bodied red, known for its dark fruit flavours like cherry, plum, and blackberry, often with notes of vanilla and spice.			
		Food pairing Best with rich, flavourful meat dishes, aged cheeses, and hearty stews.			
	VR3498	'FILO' NEGROAMARO RISERVA TERRA D'OTRANTO DOC Winery: <i>Menhir Salento</i> Region: PUGLIA		£24.25	
		 75cl  14  100% Negroamaro			
		Notes A multi award-winning wine. The rich olfactory profile releases a fruity bouquet of black cherry and blackberry jam, liquorice, tobacco and a mentholated finish.			
		Food pairing Pairs beautifully with rich beef, lamb shank, game and aged cheeses.			
	VR3522	PRIMITIVO PUGLIA IGT Winery: <i>Savian</i> Region: PUGLIA		£8.18	
		 75cl  14  100% Primitivo			
		Notes Intense and persistent, fruity with notes of black cherries. The palate has a light, spicy note; dry and soft. Quite fresh and tannic, sapid and full-bodied.			
		Food pairing Great with baked lasagna, saffron risotto. Ideal with game and aged cheeses.			
	VR35566	'EXTROSO' - PRIMITIVO IGT Winery: <i>Terre Cevico</i> Region: PUGLIA		£8.64	
		 75cl  14  100% Primitivo			
		Notes A full-bodied red wine with ripe fruit flavours, fine-grained tannins, and a delicate texture. It is known for its rich, warming profile.			
		Food pairing Made for tomato based dishes, mature cheeses and grilled red meat.			
	VW3522	VERMENTINO SARDEGNA DOC Winery: <i>Le Clivie</i> Region: SARDEGNA		£9.58	
		 75cl  13  100% Vermentino			
		Notes Crisp, dry, known for its aromatic and flavourful profile. It typically exhibits citrusy notes, hints of grapefruit, and a distinct minerality, with a salty, tangy finish.			
		Food pairing Very versatile; it can be paired with a wide range of lighter dishes and seafood.			

SARDEGNA,
SICILIA

Andrero



VR3564

CANNONAU SARDEGNA DOC

Winery: *Le Clivie*
Region: SARDEGNA



75cl

%

13.5



Minimum 90% Cannonau

£10.41

Notes

Intense, complex aromas of ripe berries, cherries, and subtle floral and spicy notes. On the palate, it is typically dry, warm, and tannic, with good body and balance.

Food pairing

Ideal with rich flavours; grilled meats, roasted meats, game, and aged cheeses.



VW1415

GRILLO SICILIA 'MONGRENO'

Winery: *Andrero*
Region: SICILIA



75cl

%

13



100% Grillo

£8.81

Notes

Crisp, dry, and refreshing, with bright citrus and floral aromas, and hints of tropical fruit and a hint of saltiness. Light-bodied with a balanced acidity and a clean finish.

Food pairing

Pair it with seafood, light pasta dishes, soft cheeses, or dishes with citrus or tomato sauces.



VW1872

SAUVIGNON BLANC 'ZAGARA'

Winery: *Andrero*
Region: SICILIA



75cl

%

13



100% Sauvignon

£9.58

Notes

Fruity and refreshing, with a balance of floral, citrus, and green apple flavours, complemented by hints of ripe tropical fruit.

Food pairing

Great with white cheeses, green vegetables, oysters, and dishes with tangy dairy ingredients.



VR1533

MERLOT DI SICILIA - SAN FERRIOLO

Winery: *Andrero*
Region: SICILIA



75cl

%

14



100% Merlot

£8.97

Notes

A full-bodied wine with moderate acidity, offering a pleasant, smooth, and elegant experience. The colour is typically dark and intense. The bouquet is rich with fresh cherries.

Food pairing

Very versatile, complementing both white and dark meats, pasta, burgers, and pizza.

Andrero
Da Castello

SICILIA



VR1583

NERO D'AVOLA - FORRIERO

Winery: *Andrero*
Region: SICILIA



75cl

%

14



100% Nero d'Avola

£9.24

Notes

A bold red wine known for its rich, dark fruit flavours, hints of spice, and firm tannins. Moderately acidic with a slightly earthy taste.

Food pairing

Hearty pasta dishes with tomato or meat sauces, Pecorino or Parmigiano Reggiano.



VR1925

SYRAH 'MOMENTI' ROSSO

Winery: *Andrero*
Region: SICILIA



75cl

%

14



100% Syrah

£9.11

Notes

A rich, full-bodied flavour profile with notes of dark fruits, tobacco, and spice. This wine is rounded, aromatic and satisfying, with a lingering finish.

Food pairing

The wine's peppery notes make it a great match for spicy cuisine and grilled meats.



VR3562

SYRAH 'PADRON TONI' TERRE SICILIANE IGT

Winery: *Da Castello*
Region: SICILIA



75cl

%

13



100% Syrah

£7.55

Notes

A distinctive Syrah that pays tribute to the terroir. It is full of fruity, spicy nuances; bold and smooth with positive tannins and a lingering aftertaste.

Food pairing

Great with lamb, grilled meats and spicy dishes.



VW3520

INZOLIA 'PADRON TONI' TERRE SICILIANE IGP

Winery: *Da Castello*
Region: SICILIA



75cl

%

12.5



100% Inzolia

£7.31

Notes

The fruity bouquet is reminiscent of crisp apples and citrus fruits and on the palate it is zingy and refreshing with vanilla notes.

Food pairing

Pairs very well with light appetizers, fish and shellfish dishes and also makes an excellent aperitif.



VW3519

VERMENTINO 'AZZIZZATO' TERRE SICILIANE IGP

Winery: *Da Castello*

Region: SICILIA



75cl

%

12.5



100% Vermentino

£7.13

Notes

A floral, fruity dry white wine with a distinctive bouquet. Vermentino is the wine of the sea; subtly saline with hints of thyme and citrus fruits.

Food pairing

Great with shellfish, seafood, and especially baked fish dishes.



VW3514

GRILLO 'AUSTRO'

Winery: *Tre Colonne*

Region: SICILIA



75cl

%

12.5



100% Grillo

£7.25

Notes

Fruity and citrus aromas, integrating floral notes of wildflowers and orange blossom. On the palate, it's typically fresh, well structured, and features a pleasantly savoury and mineral finish.

Food pairing

Food pairings include seafood, shellfish, sushi, and fresh cheese platters.



VW2160

SIKULO BIANCO

Winery: *Tre Colonne*

Region: SICILIA



75cl

%

12



A selection of native grape varieties

£6.83

Notes

A fresh, vibrant character, crisp acidity, and citrus flavours. It is a dry, medium-bodied wine with a hazy appearance due to being unfiltered.

Food pairing

Ideal with seafood, salads, light pasta dishes, and soft cheeses.



VR2162

NERO D'AVOLA 'BRAGONE'

Winery: *Tre Colonne*

Region: SICILIA



75cl

%

13



100% Nero d'Avola

£7.14

Notes

A wine known for its bold, fruity character; notes of dark cherry, plum, and hints of liquorice and tobacco. It typically has strong tannins and a bright acidity.

Food pairing

Grilled steak, lamb, or pork, as well as hearty pasta dishes, aged cheeses, and vegetarian dishes.



VR2161

SIKULO ROSSO

Winery: *Tre Colonne*

Region: SICILIA



75cl

%

13



A selection of native grape varieties

£6.99

Notes

Pleasant and fruity flavour, with notes of dark fruit; black cherry and plum, and hints of spice. It is typically medium-bodied with soft tannins and a balanced acidity.

Food pairing

Very versatile; grilled meats, hearty, herby pasta dishes, roasted vegetables, and aged cheeses.



REST OF
THE WORLD

ARGENTINA,
AUSTRALIA



VR1504

ARGENTINIAN MALBEC

Winery: *Para Dos*

Region: ARGENTINA



75cl

%

13



100% Malbec

£7.52

Notes

Full-bodied with bold flavours and a velvety texture. Notes of dark fruits like blackberries and blackcurrants, with hints of mocha and oak. Well-integrated tannins and a balanced acidity.

Food pairing

Typical, classic pairing; grilled steaks, lamb, and other meats.



VW1191

AUCTION HOUSE CHARDONNAY

Winery: *Auction House*

Region: AUSTRALIA



75cl

%

13



100% Chardonnay

£6.83

Notes

Medium-bodied, with flavours of ripe pear, green apple, and hints of citrus, often described as having a creamy texture. Known for its balanced structure and fresh acidity, leading to a lingering finish.

Food pairing

Pair with seafood, creamy pasta dishes, roasted chicken, and herb risotto.



VR1882

AUCTION HOUSE SHIRAZ

Winery: *Auction House*

Region: AUSTRALIA



75cl

%

13



100% Shiraz

£7.14

Notes

Aromas of blackberry and liquorice, complemented by a cracked black pepper spice. It offers a rich, rounded palate with soft tannins and a lingering, fruit-driven finish.

Food pairing

Great with rare rib roast, rich game dishes, and mature cheeses.



VW3497

TELEGRAPH ROAD CHARDONNAY

Winery: *Telegraph Road*

Region: AUSTRALIA



75cl

%

13



100% Chardonnay

£6.35

Notes

Medium-bodied, with notes of lemon, lime, and tropical fruits. It has a creamy mouth-feel, fresh acidity, and a good finish.

Food pairing

Best with fresh fish, seafood, herb risotto, salads, and chicken dishes.

CALIFORNIA USA,
CHILE, FRANCE



VB2057

ZINFANDEL BLUSH

Winery: Pacific Heights
Region: CALIFORNIA



75cl

%

10.5



100% Zinfandel

£6.38

Notes

Bright, fruity flavours and a refreshing character. Notes of ripe strawberries, raspberries, and watermelon, with a hint of citrus or floral undertones. Light-bodied with a slightly sweet finish.

Food pairing

Very versatile, making it an ideal choice for all types of dishes and occasions.



VW1867

LOS PASTOS SAUVIGNON BLANC

Winery: Los Pastos
Region: CHILE



75cl

%

12.5



100% Sauvignon

£6.54

Notes

Refreshing and fruity Chilean wine, known for its vibrant citrus and green apple flavours, balanced by floral notes and a hint of tropical fruit.

Food pairing

Ideal with seafood, poultry, and creamy sauces.



VR1531

LOS PASTOS MERLOT

Winery: Los Pastos
Region: CHILE



75cl

%

13



100% Merlot

£6.54

Notes

Soft and fruity Chilean wine, known for its succulent berry and damson flavours, with a subtle hint of cinnamon spice. An easy to drink red.

Food pairing

Pairs ideally with poultry, red meats, and mature hard cheeses.



VW2672

CHABLIS

Winery: Louis Moreau
Region: FRANCE



75cl

%

12.5



100% Chardonnay

£17.00

Notes

A white wine from Burgundy, France, known for its crisp acidity, minerality, and subtle fruit flavours, often described as flinty or steely.

Food pairing

Younger Chablis pairs well with seafood. Aged Chablis is for richer dishes; roast chicken, even curry.

NEW ZEALAND,
SOUTH AFRICA



VW1868

SAUVIGNON BLANC 'MARLBOROUGH'

Winery: Aotearoa
Region: NEW ZEALAND



75cl

%

12.5



100% Sauvignon

£9.40

Notes

Vibrant and aromatic, offering a delightful tasting experience. Tropical fruit flavours like passionfruit and grapefruit, often with herbaceous notes of freshly cut grass or green bell pepper.

Food pairing

Pairs exceptionally well with seafood, goat's cheese, and herb-driven dishes.



VB3485

SAUVIGNON ROSÉ

Winery: Aotearoa
Region: NEW ZEALAND



75cl

%

13



100% Sauvignon

£9.40

Notes

A light, slightly sweet rose wine with notes of passion fruit, guava, and fresh strawberries. Easy to drink, bright and refreshing. Delightful.

Food pairing

Perfect with seafood, especially fresh oysters, grilled salmon, and crab.



VW1196

CHENIN BLANC

Winery: Roos Estate
Region: SOUTH AFRICA



75cl

%

13



100% Chenin Blanc

£6.55

Notes

A crisp, vibrant South African white wine with delicate citrus fruit flavors. Aromas of honeysuckle, jasmine, apple, quince, and mandarin orange.

Food pairing

Pairs well with salads, poultry, lightly spiced dishes, or simply enjoyed on its own.



VR1685

PINOTAGE

Winery: Roos Estate
Region: SOUTH AFRICA



75cl

%

13.5



Hermitage and Pinot Noir

£6.86

Notes

A full-bodied South African red, known for its rich, smooth palate and lingering finish. It boasts aromas of ripe cherries and plums, often with a hint of spice.

Food pairing

Grilled meats like steak or lamb, and rich, creamy sauces.

SPAIN



VW3495

VIURA' WHITE RIOJA

Winery: *La Chozza*

Region: SPAIN



75cl

%

12.5



80% Viura, 20% Malvasia

£7.67

Notes

A fresh, fruity, and zesty character, with floral aromas, hints of citrus blossoms, green apple, and ripe pear, with a touch of honeyed almond. A vibrant acidity balanced by fruitiness.

Food pairing

Younger styles pair well with south east Asian dishes, while aged Viura can handle richer flavours.



VR1271

RIOJA CRIANZA

Winery: *La Chozza*

Region: SPAIN



75cl

%

14



Blend of Tempranillo and Garnacha

£8.77

Notes

Full of ripe fruit flavours, especially red fruits like cherry and plum, with subtle notes of vanilla and spice from oak ageing. It has a smooth, silky texture.

Food pairing

Pairs with grilled or roasted meats, especially lamb, as well as pork and cured ham.



VR3523

TINTO TEMPRANILLO

Winery: *Terra Molino*

Region: SPAIN



75cl

%

12.5



100% Tempranillo

£6.06

Notes

Medium-bodied, with a balanced acidity, and savoury notes, often with flavours of cherry, fig, and subtle spice. Older wines can exhibit notes of darker fruits, leather and even chocolate.

Food pairing

Pair with red meats, tomato based dishes, roasted vegetables, and even Mexican cuisine.

SOMMELIER'S
CHOICE

SOMMELIER'S CHOICE
Piedmont



VR3505

ATTIMI DI BARBERA

Winery: Cascina Radice
Region: PIEDMONT



75cl

%

14



100% Barbera

£12.26

Notes

Smooth, balanced and full bodied, with noble tannins. A very distinctive Barbera.

Food pairing

Best with savoury starters, grilled meats and cold cuts.



VR3504

IL TEMPO CHE PASSA - BARBERA D'ASTI SUPERIORE

Winery: Cascina Radice
Region: PIEDMONT



75cl

%

15.5



100% Barbera

£19.80

Notes

Beautiful, soft texture with ripe blackberry and morello cherry flavours, silky tannins and a spine of acidity.

Food pairing

A fine glass to go with any rich pasta dish.



VR3199

BAROLO RISERVA 'ARGANTE' DOCG

Winery: Cascina Radice
Region: PIEDMONT



75cl

%

14.5



100% Nebbiolo

£27.34

Notes

A rich, full bodied flavour, with mid tannin content. The ageing process results in a complex, full bodied structure with a long finish.

Food pairing

Pairs well with rich and savoury dishes such as fatty meats and game.



VR3487

PERLA NIZZA DOCG

Winery: Cascina Radice
Region: PIEDMONT



75cl

%

16



100% Barbera

£25.82

Notes

complex and ethereal, featuring scents of wood berries, wild berries, vanilla, and a touch of chocolate and spices. Enveloping, full bodied, and harmonic, with a warm, velvety texture.

Food pairing

Pairs beautifully with game meats, strong red meats, and noble poultry.

SOMMELIER'S CHOICE
Veneto



VR1025

AMARONE CLASSICO

Winery: Degani
Region: VENETO



75cl

%

15



50% Corvina,
40% Rondinella, 10% other

£24.48

Notes

Ripe, black cherry and sweet plum, with notes of bitter chocolate, and hints of coffee. A rich texture, yet fresh and well balanced, with subtle tannins. Luxurious.

Food pairing

Pairs beautifully with rich beef, lamb shank, game and aged cheeses.



VW3526

LISON CLASSICO DOCG

Winery: Ai Galli
Region: VENETO



75cl

%

13



100% Tai

£12.99

Notes

An elegant wine with a balanced character. The straw colour deepens with age. the bouquet is complex; floral and fruity notes, and ginger, with an almond aftertaste and a mineral zing.

Food pairing

Goes especially well with strong flavours; seafood, strong cheeses and white meats.



VW3527

TAI VENETO IGT

Winery: Ai Galli
Region: VENETO



75cl

%

13



100% Friulano

£8.43

Notes

A fresh, clean flavour with hints of almond and a pleasant, aromatic scent of wild flowers and fresh fruit.

Food pairing

Ideal with shellfish, and especially good with flavourful entrées, fish and white meat.



VR3568

'PROBUS' VENEZIA DOC

Winery: Ai Galli
Region: VENETO



75cl

%

14.5



65% Merlot,
35% Cabernet Franc

£17.44

Notes

Well structured with a complex flavour profile. The bouquet changes over time, starting as vinous and herbaceous and becoming more spicy with age.

Food pairing

Enjoy with roasted or grilled meats, stews, venison, and hard cheeses.

SOMMELIER'S CHOICE
Toscana, Campania



VR3499

TOSCANA BELLA VITA IGT

Winery: *Etrusca*
Region: TOSCANA



75cl

%

14



A blend of native grape varieties

£10.42

Notes

Made from slightly dried, over-matured grapes, this is a voluminous wine with hints of red fruits and spices. Aromatic, silky, and smooth on the palate.

Food pairing

Perfect with all red meats, strong and spicy cheeses.



VR3513

BRUNELLO DI MONTALCINO

Winery: *Poggiotondo*
Region: TOSCANA



75cl

%

14



100% Sangiovese

£33.26

Notes

Strong and full bodied with big, velvety tannins and a rounded, soft structure. The palate offers hints of cedar and tobacco, acquired from ageing in wood.

Food pairing

Grilled and roasted meats, poultry and game, and rich, meaty pasta sauces.



VW3525

VINO BIANCO CAMPANIA 'MA CRE' IGP

Winery: *Adele Musella*
Region: CAMPANIA



75cl

%

12.5



Aglianico (primary)

£12.99

Notes

An elegant wine with hints of white fruit on the nose. The palate is fresh, accompanied by complex aromas of vanilla, wood, hazelnut and caramel.

Food pairing

Perfect with creamy pasta dishes; mushroom, artichoke, and risotto.



VR3566

VINO ROSSO CAMPANIA 'MA CRE' IGP

Winery: *Adele Musella*
Region: CAMPANIA



75cl

%

13



Aglianico (primary)

£13.17

Notes

Intense and expansive, with a predominance of ripe red fruits. Enveloping and velvety, with sensations of black cherry. Good structure and aromatic persistence.

Food pairing

Ideal with rich main courses, roasted and grilled red meats.

SOMMELIER'S CHOICE
Campania



VB3497

ROSATO IRPINIA AIMÉE DOC

Winery: *Bellaria*
Region: CAMPANIA



75cl

%

12.5



100% Aglianico

£14.05

Notes

Floral and fruity aromas, particularly cherry, red fruit, and apricot. The palate is dry, balanced, and persistent, with flavours of peach and strawberry.

Food pairing

Great with fish soups, risotto, mushroom ragu and smokey flavours.



VR1948

TAURASI

Winery: *Bellaria*
Region: CAMPANIA



75cl

%

14.5



100% Aglianico

£30.22

Notes

A full bodied, earthy red, with rich, complex flavours and high tannins. Notes of dark fruits, tobacco and leather. The structure and acidity make it ideal for ageing.

Food pairing

Made for rich, roasted meat dishes, ragu and truffles.



VW3512

EMBLEMA' VESUVIO CAPRETTONE DOP

Winery: *Cantine Olivella*
Region: CAMPANIA



75cl

%

13



100% Caprettone

£14.93

Notes

Elegant, with a distinct minerality, notes of green apple, flowers, and a suggestion of struck flint. A great balance of acidity and fruit on the palate, with a long, crisp finish.

Food pairing

Ideal with grilled fish, anchovies, and various seafood dishes.



VW3391

KATA CATALANESCA DEL MONTE SOMMA IGP

Winery: *Cantine Olivella*
Region: CAMPANIA



75cl

%

12.5



100% Catalanesca

£15.52

Notes

A dry white wine known for its fruity, floral aromas and flavours of apricot, melon and pineapple. It has a savoury, mineral finish.

Food pairing

Pairs well with all types of seafood, grilled fish and all dishes with mozzarella.

SOMMELIER'S CHOICE Campania



VR3565

RUBINO RED - CAMPANIA BLEND IGP

Winery: Capri Moonlight

Region: CAMPANIA



75cl

%

13



75% Piediroso
and 25% Aglianico

£11.84

Notes

An award-winning wine; fine and complex, with fruity hints and mineral notes, with a subtle smokiness, and toasted tones. Well balanced with a positive intensity.

Food pairing

Pairs perfectly with grilled meats, tomato rich pasta dishes and hard cheeses.



VR3518

ROSSO IGT CAMPANIA

Winery: O Vin Bbuon

Region: CAMPANIA



75cl

%

13



Primarily, Piediroso
and Aglianico grapes

£10.34

Notes

This wine was inspired by the traditional Neapolitan Tombola. It is fruity, full bodied and well structured; full of warmth and fun.

Food pairing

Great with tomato based dishes, cold meats and Neapolitan pizza.



VR3569

CAUDIO' SCIASCINOSO IRPINIA DOP

Winery: Tenuta Vitagliano

Region: CAMPANIA



75cl

%

13



Sciascinoso (primary)

£12.14

Notes

The grapes are harvested by hand. The bouquet is intense; cherry and amarena. It is dry, soft and well balanced with almond on the finish.

Food pairing

Meat, fish and pizza.



VW3393

PALLAGRELLO BIANCO IGP

Winery: Vigne Chigi

Region: CAMPANIA



75cl

%

13.5



100% Palagrello White

£11.90

Notes

Bright straw colour with an aromatic profile, often featuring notes of peach, apricot, honey, and almond. Full bodied with a soft, rich, and persistent taste.

Food pairing

White meats, seafood, and dishes like zucchini parmesan with smoked mozzarella.

SOMMELIER'S CHOICE Campania, Puglia



VR3520

CASAVECCHIA ROSSO IGP

Winery: Vigne Chigi

Region: CAMPANIA



75cl

%

13



100% Casavecchia

£13.03

Notes

Robust, with intense aromas of ripe fruit, cherries, dried berries and toasted almonds. Full bodied and smooth with a lingering, earthy finish.

Food pairing

Aged cheeses, and hearty dishes like pasta with wild boar ragu, risotto with sausage and radicchio.



VR3519

PALLAGRELLO NERO IGP - ROSSO

Winery: Vigne Chigi

Region: CAMPANIA



75cl

%

13



100% Palagrello Black

£12.30

Notes

A full bodied red with an aromatic intensity and elegant structure. Notes of ripe red and black fruits, along with dark chocolate and peppery spice. the palate is velvety with a persistent finish.

Food pairing

Pair with red meats, grilled dishes, and hearty pasta or rice dishes; mushroom or meat based.



VR1730

PRIMITIVO 'CALAMURI'

Winery: Menhir Salento

Region: PUGLIA



75cl

%

15.5



100% Primitivo

£17.62

Notes

Full bodied, warm, and persistent, with a bouquet of red fruits; aromas of blackberry and wild berry jam, with spicy nuances. On the palate, it offers a powerful and warm experience.

Food pairing

Pasta with meat sauce, stewed main courses, and aged and blue cheeses, lamb and goat's meat.



VR1677

PIETRA SUSUMANIELLO

Winery: Menhir Salento

Region: PUGLIA



75cl

%

15.5



60% Primitivo,
40% Susumaniello

£13.72

Notes

Pietra has a food-friendly profile. It is rich and full bodied with a balanced acidity. Deep aromas of spice and dark fruits, and smooth, velvety tannins.

Food pairing

Grilled meats, pasta with rich sauces, aged cheeses, barbecue-style dishes, spice, and roasts.

SOMMELIER'S CHOICE

Puglia



VR3498

'FILO' NEGROAMARO RISERVA TERRA D'OTRANTO DOC

Winery: *Menhir Salento*

Region: PUGLIA

£24.25



75cl

%

14



100% Negroamaro

Notes

A multi award-winning wine. The rich olfactory profile releases a fruity bouquet of black cherry and blackberry jam, liquorice, tobacco and a mentholated finish.

Food pairing

Pairs beautifully with rich beef, lamb shank, game and aged cheeses.
