

# 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](http://www.prestigebuyonline.com)

All our wines are available by bottle and by case at [www.prestigebuyonline.com](http://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 Crocce, 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: PIEMONT



£7.56

**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.



VR1074

## BARBERA PIEMONTE

Winery: Cascina Radice

Region: PIEMONT



£7.89

**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.



VR3505

## ATTIMI DI BARBERA

Winery: Cascina Radice

Region: PIEMONT



£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.



VR3199

## BAROLO RISERVA 'ARGANTE' DOCG

Winery: Cascina Radice

Region: PIEMONT



£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.

**PIEDMONT***Cascina Radice  
Ca Da Meo*

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.

*Cascina Radice  
Ca Da Meo***Cavalieri Di Moasca**

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.



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.



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 drank 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

**£6.99****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.



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.



VB1686

**PINOT GRIGIO BLUSH****Winery:** Ai Galli**Region:** VENETO

75cl

%

12



100% Pinot Grigio

**£6.99****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.

**CABERNET SAUVIGNON****Winery:** Ai Galli**Region:** VENETO

75cl

%

12



100% Cabernet Sauvignon

**£6.99****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.



VR35564

**MALBEC VENETO****Winery:** Ai Galli**Region:** VENETO

75cl

%

13



100% Malbec

**£7.38****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.



VR1530

**MERLOT****Winery:** Ai Galli**Region:** VENETO

75cl

%

12.5



100% Merlot

**£6.99****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.



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.



VR3380

**PINOT NERO VENETO****Winery:** Ai Galli**Region:** VENETO

75cl

%

12.5



100% Pinot Noir

**£8.60****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.



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 Laguna**£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 straciata, 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:** VENETO20cl  
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.

*Piersanti  
Barone  
Etrusca*

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.

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.



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.

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.



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.

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.



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.

**MARCHE, TOSCANA**

## 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.



### 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.



### 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.

Etrusca  
Orsumella  
PoggioTondo

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 - FANELLO

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

**£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**

Ideal with smokey Italian sausage.

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**

VR2340/C

**TREBBIANO D'ABRUZZO 'SOLARE' - Large****Winery:** Gocce Santa Crocce**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**

VR2339/C

**MONTEPULCIANO D'ABRUZZO - Large****Winery:** Gocce Santa Crocce**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**

VW3372

**VINO DELLA CASA - BIANCO****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.

VW2611

**FALANGHINA TERRE DI CHIETI 'RUE DI PIANE'****Winery:** Spinelli**Region:** ABRUZZO

75cl



12



100% Pecorino

**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.

**£7.10**



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.



VR1352

**FRASCATI SUPERIORE**

**Winery:** Fontana Candida

**Region:** LAZIO



75cl



12.5



A blend of  
Malvasia 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.



VR3525

**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.

VW3494

**BIANCOLELLA ISCHIA DOC**

**Winery:** Antonio Mazzella

**Region:** CAMPANIA



75cl



12.5



Minimum 85% Biancolella

**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.

VW3521

**PER E PALUMMO PIEDIROSSO ISCHIA DOC**

**Winery:** Antonio Mazzella

**Region:** CAMPANIA



75cl



13



100% Piedirocco

**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

**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

**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.



**£11.34**



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 herbaceous 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



Piedirocco, 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% Piedirocco

**£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

**£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.



VR3565

**RUBINO RED - CAMPANIA BLEND IGP****Winery:** Capri Moonlight**Region:** CAMPANIA

75cl



13

75% Piedirocco  
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.



VW3390

**LACRYMA CHRISTI BIANCO 'VESUVIO' DOP****Winery:** Cantine Olivella**Region:** CAMPANIA

75cl



12.5

Caprettone (primary),  
Falanghina**£12.75****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.



VX3417

**FALANGHINA SPUMANTE BRUT DOC****Winery:** Cantine Federiciane**Region:** CAMPANIA**£11.93**

75cl



12



Piedirocco (primarily)



VR3518

**ROSSO IGT CAMPANIA****Winery:** O Vin Bbuon**Region:** CAMPANIA**£10.34**

75cl



13

Primarily, Piedirocco  
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.



VW3524

**FALANGHINA CAMPANIA 'NARCISO' IGP****Winery:** Capri Moonlight**Region:** CAMPANIA

75cl



13

A blend of Falanghina  
and Vinissimus**£11.74****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.



VR3569

**CAUDIO' SCIASCINOSO IRPINIA DOP****Winery:** Tenuta Vitagliano**Region:** CAMPANIA**£12.14**

75cl



13



Sciascinosa (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.



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.

**Vinicola Del Sannio  
Alta Terra**

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.



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.



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.



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.



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.



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.



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.



VB3495

**ZINFANDEL ROSATO PUGLIA IGT****Winery:** Da Castello**Region:** PUGLIA**£7.38**

75cl

**%**

12.5



A blend of native grape varieties

**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.

**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.



VR1581

**NEGROAMARO 'N.ZERO'****Winery:** Menhir Salento**Region:** PUGLIA**£9.73**

75cl

**%**

14



100% Negroamaro

**Notes**

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

**Food pairing**

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

**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.



VR1730

**PRIMITIVO 'CALAMURI'****Winery:** Menhir Salento**Region:** PUGLIA**£17.62**

75cl

**%**

15.5



100% Primitivo

**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.



VR2624

**PRIMITIVO MANDURIA****Winery:** Menhir Salento**Region:** PUGLIA

75cl

%

14



100% Primitivo

**£13.16****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:** Menhir Salento**Region:** PUGLIA

75cl

%

14

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.



VR1731

**PRIMITIVO 'QUOTA 29'****Winery:** Menhir Salento**Region:** PUGLIA

75cl

%

14



100% Primitivo

**£10.70****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 SALENTO RISERVA****Winery:** Menhir Salento**Region:** PUGLIA

75cl

%

14.5

80% Negroamaro,  
20% Malvasia**£12.27****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:** Menhir Salento**Region:** PUGLIA

75cl

%

14



100% Negroamaro

**£24.25****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:** Savian**Region:** PUGLIA

75cl

%

14



100% Primitivo

**£8.18****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:** Terre Cevico**Region:** PUGLIA

75cl

%

14



100% Primitivo

**£8.64****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:** Le Clivie**Region:** SARDEGNA

75cl

%

13



100% Vermentino

**£9.58****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.



VR3564

**CANNONAU SARDEGNA DOC**

**Winery:** *Le Clivie*

**Region:** SARDEGNA



**%** 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



**%** 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



**%** 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 FERRIOLI**

**Winery:** *Andrero*

**Region:** SICILIA



**%** 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.

VR1583

**NERO D'AVOLA - FORRIERO**

**Winery:** *Andrero*

**Region:** SICILIA



**%** 14



100% Nero d'Avola

**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



**%** 14



100% Syrah

**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



**%** 13



100% Syrah

**Notes**

A distinctive Syrah that pays tribute to the terroire. 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



**%** 12.5



100% Inzolia

**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.

**£9.24**

VR1583

**NERO D'AVOLA - FORRIERO**

**Winery:** *Andrero*

**Region:** SICILIA



**%** 14



100% Nero d'Avola

**£7.55**

VR3562

**SYRAH 'PADRON TONI' TERRE SICILIANE IGT**

**Winery:** *Da Castello*

**Region:** SICILIA



**%** 13



100% Syrah

**£7.31**

VW3520

**INZOLIA 'PADRON TONI' TERRE SICILIANE IGP**

**Winery:** *Da Castello*

**Region:** SICILIA



**%** 12.5



100% Inzolia



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.



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.



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.



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.



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.



VB1867

**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.

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 flavours. 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.

VW3495

**VIURA' WHITE RIOJA****Winery:** *La Choza***Region:** SPAIN

75cl

**%**

12.5



80% Viura, 20% Malavasia

**£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 Choza***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



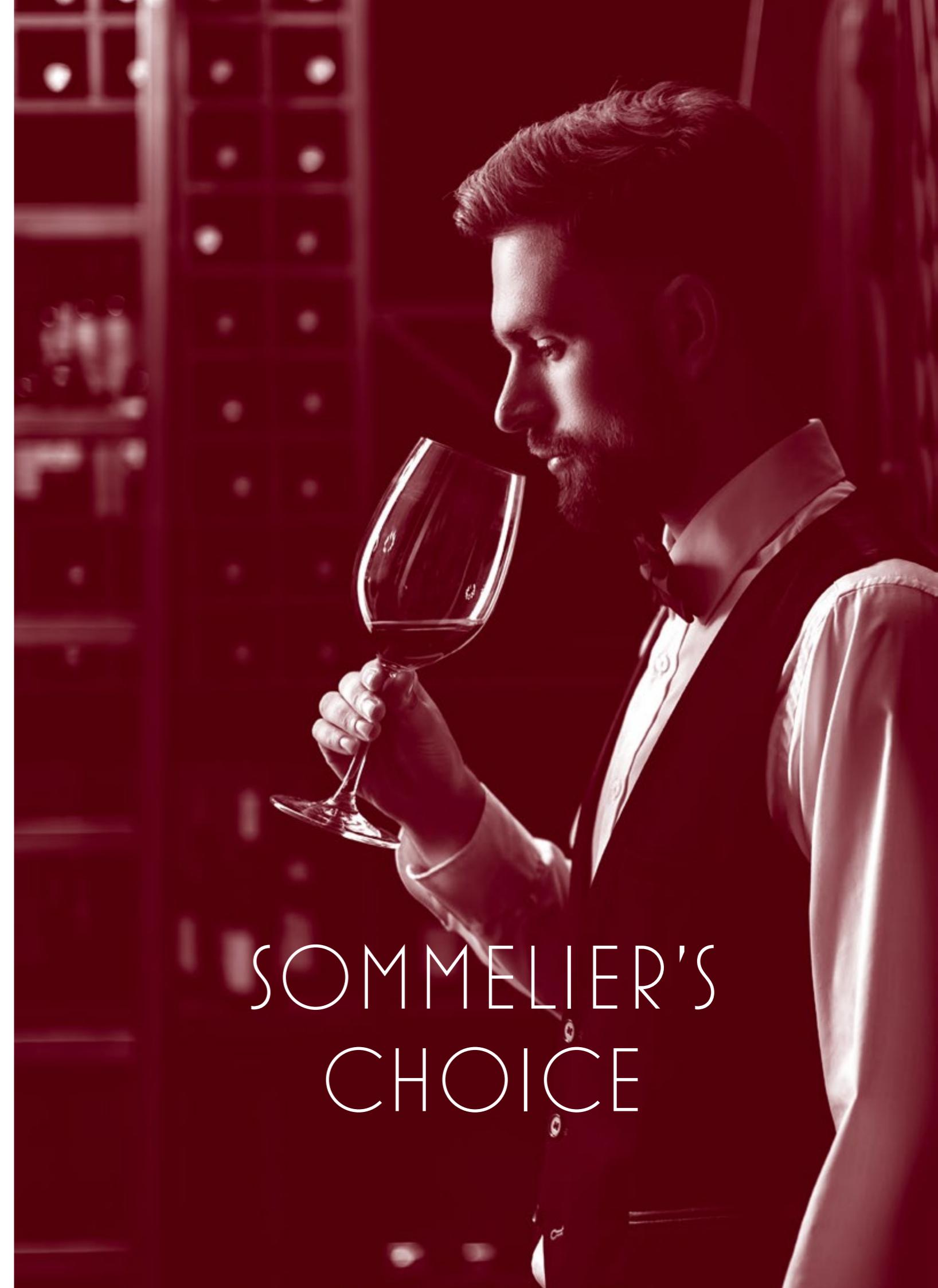
100% Tempranillo

**£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.



VR1025

**AMARONE CLASSICO**

**Winery:** Degani

**Region:** VENETO



75cl

%

15



50% Corvina,  
40% Rondinella, 10% other

**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

**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

**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

**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.



**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**

£24.48

£8.43

£17.44

**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.

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.

VW3525

**VINO BIANCO CAMPANIA 'MA CRE' IGP**

**Winery:** Adele Musella

**Region:** CAMPANIA



75cl

%

12.5



100% Aglianico

**£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.

VW3566

**VINO ROSSO CAMPANIA 'MA CRE' IGP**

**Winery:** Adele Musella

**Region:** CAMPANIA



75cl

%

13



100% Aglianico

**£15.52**

**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.

VW3512

**EMBLEMA' VESUVIO CAPRETTONE DOP**

**Winery:** Cantine Olivella

**Region:** CAMPANIA



75cl

%

13



100% Caprettone

**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.

**SOMMELIER'S CHOICE**  
**Campania**

**SOMMELIER'S CHOICE**  
**Campania**



VR3565

**RUBINO RED - CAMPANIA BLEND IGP**

**Winery:** Capri Moonlight

**Region:** CAMPANIA



75cl

%

13



75% Piedirosso  
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, Piedirosso  
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.



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.

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