

# LISTA VINI

Cantina	Uvaggio	Annata	Localita'	Bic.	500ml Bot.
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## BOLLICINE

<b>Mirabella</b>	<b>Franciacorta</b>	<b>2013</b>	<b>Lombardia</b>	<b>22</b>	<b>60</b>	<b>98</b>
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*Franciacorta is a small wine-producing area in Lombardy northern Italy. It is famous for its high-quality sparkling wines, which are made very much in the image of Champagne*

<b>Col Vetoraz</b>	<b>Prosecco Extra Dry 2013</b>		<b>Valdobbiadene</b>	<b>10</b>	<b>35</b>	<b>45</b>
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*Delicate fruity aroma, balanced to the taste w elegant finish. Great for any moment of the day*

## BIANCHI

<b>Alois Lageder</b>	<b>Sauvignon</b>	<b>2012</b>	<b>Trentino Alto Adige</b>	<b>14</b>	<b>48</b>	<b>67</b>
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*Distinctive bouquet of nettles, elderberries, green peppers, sage & mint. Juicy finish. It matches well with most vegetarian and seafood courses.*

<b>Marco Felluga</b>	<b>Pinot Grigio</b>	<b>2013</b>	<b>Friuli Venezia Giulia</b>	<b>13</b>	<b>43</b>	<b>60</b>
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*Medium – bodied w accentuated flavour of pear w good acidity & a fresh finish. Great for starters & Seafood.*

<b>Le Monde</b>	<b>Ribolla Gialla</b>	<b>2013</b>	<b>Friuli Venezia Giulia</b>			<b>56</b>
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*The bouquet is delicate & tasty, medium – bodied, harmonic and it leaves the palate dry. Great match for spicy food & strong flavoured cheese.*

<b>S'Helena</b>	<b>Collio Bianco</b>	<b>2011</b>	<b>Friuli Venezia Giulia</b>			<b>58</b>
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*An intense, complex & harmonic aroma w sensations fruit. Velvety in the mouth w a good balance and excellent structure.*

<b>Giorgio Colutta</b>	<b>Chardonnay</b>	<b>2013</b>	<b>Friuli Venezia Giulia</b>	<b>13.5</b>	<b>45</b>	<b>63</b>
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*It reveals a classic aromatic bouquet of acacia and apple and the palate shows good structure. Best enjoyed with roasted fish and savoury first courses*

<b>Morgassi Superiore Cortese</b>		<b>2012</b>	<b>Piemonte - -</b>			<b>54</b>
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*Soft characteristic aroma w scent of fresh fruit. Dry but refreshing, keen & well balanced. Beautiful w any seafood & vegetarian dish.*

<b>Sorelle Bronca`</b>	<b>Pinot Bianco</b>	<b>2012</b>	<b>Veneto</b>			<b>49</b>
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*Fresh & fruity. Uncomplicated wine. Its smooth body flavour & good acidity impress the palate. Superb w fish & white meat*

**Portinari**                      **Soave Classico**                      **2013**                      **Veneto**                      **12.5**    **40**                      **58**

*Fresh mineral vein which is elegantly harmonised w an alcohol mellow note. Hint of almond. Excellent w rich fish & as aperitif*

**G.Maletti Cavallari**                      **Bolgheri Bianco 2013**    **Toscana**                      **12**                      **34**                      **55**

*Optimum structure w a tannin finish & hints of citrus, camomile & apricot. Great for pizzas, soup & fresh cheese.*

**Casale**                      **Trebbiano**                      **2013**                      **Toscana**                      **52**

*This wine is pale straw in colour and on the nose it hints of dried herbs and almonds. The palate is fresh and lively with a refreshing finish.*

**Tenuta Santori**    **Pecorino**                      **2013**                      **Marche**                      **13**                      **42**                      **60**

*Well – bodied wine w good structure, slightly balsamic finish. Great w starters, grilled*

**Tenute Soletta**    **Vermentino**                      **2012**                      **Sardegna**                      **58**

*Fresh & well – balanced w flowery & fruity tones. Great as aperitif or with first courses.*

**Terra di Briganti**    **Coda di Volpe**                      **2012**                      **Campania**                      **9**                      **28**                      **38**

*Honey stone fruit & savoury grass. Good balance between the sweet fruit & savoury pollen & floral. Great for first courses w seafood & cured meat*

**Feudi di S.Marzano**                      **Verdeca**                      **2012**                      **Puglia**                      **44**

*This wine can range from quite neutral and herbal, though to more aromatic wines with mixed citrus flavours*

**Polvanera**                      **Minutolo**                      **2014**                      **Puglia**                      **13**                      **39**                      **54**

*Intense aromatic scents of bergamot, banana, peach, chamomile and mayflower with a musky finis.*

**Banks Road**                      **Pinot Gris**                      **2013**                      **Marcus Hill VIC**                      **52**

*Very much in the Alsace gris style, with some similar funky aromas to those of the Banks Road Sauvignon Blanc, the fruit flavours veering towards tropical; a curious mixture of Old and New World approaches*

**Fermoy**                      **Sauv. Blanc**                      **2012**                      **Margaret River WA**                      **49**

*This wine has an intensely lifted nose of fresh grass and citrus, with hints of lemon meringue and hibiscus.*

<b>Mocandunda</b>	<b>Riesling</b>	<b>2012</b>	<b>Clare Valley SA</b>	<b>9</b>	<b>28</b>	<b>38</b>
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*It shows lifted citrus fruit aromas w distinct floral notes. Delicate fish & shellfish. Perfect w oysters.*

<b>Auntsfield</b>	<b>Chardonnay</b>	<b>2011</b>	<b>Marlborough NZ</b>	<b>13</b>	<b>40</b>	<b>56</b>
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*Buttery & rich, with a great balance of fruit acidity & texture. It goes well with any dish from fish & poultry to cheese & spicy food*

## **ROSATI**

<b>Musella</b>	<b>Corvina</b>	<b>2012</b>	<b>Veneto</b>	<b>10</b>	<b>35</b>	<b>48</b>
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*Made from 100% Corvina, of Valpolicella fame, featuring pin-bright, beautifully delineated red fruit, with a wicked freshness struck right through it. Mineral notes and acidity offer both depth and finesse.*

<b>Caruso &amp; Minini</b>	<b>Nerello Mascalese</b>	<b>2013</b>	<b>Sicilia</b>	<b>11</b>	<b>38</b>	<b>50</b>
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*Deep salmon-pink in colour, Le Rose offers delicate aromas of cherry, raspberry, blackberry, and--appropriate to its name--rose petals. Rich on the palate with refreshing acidity and a long, flavorful finish, this is what Sicilians enjoy during those torrid summers*