

# VINI ROSSI & DOLCI

## ROSSI

**Pergole Alte      Teroldego      2013      Trentino Alto Adige      50**

*Balsamic and slightly herbal on the nose with mature notes of butcher's wax, lardo and sun-dried tomato adding detail to the black, slightly jammy frutti*

**Abbazia di Novacella      Pinot Nero      2013 Trentino Alto Adige      15.5      50      75**

*Rich and somewhat sweeter very plummy w notes of vanilla & wood. Great w beef lamb, pork & poultry*

**Tramin      Schiava/Merlot      2013      TrentinoAlto Adige      10      34      45**

*The Hexenbichler is lightly tannic in terms of structure with a bright color and fresh fruit flavors.*

**Il Falchetto      Monferrato      2012      Piemonte      58**

*It is famous for intensity & depth of taste, balanced w a solid acidity due to the gentle ripening. Amazing w blue cheeses & chargrilled meat.*

**Ca' Viola      Barbera d'Alba      2010      Piemonte      16      54      78**

*Noticeable fruit profile w aromas of red & black fruits, especially blackberries & strawberries as well as jammy flavours. Great w tomato dishes, pizza, pasta e meat*

**Adriano M. & V.      Nebbiolo      2012      Piemonte      65**

*High in alcohol, acidity & tannins w complex flavours & aromas of dark fruits, truffles, tar & tobacco. Great w mushrooms & truffle dishes*

**Benazzoli      Bardolino      2011      Veneto      12      38      54**

*Light wine from the Veneto region of Italy. It is made from Corvina, Molinara, and Rondinella, with Corvina composing the majority of the blend.*

**Ca' la Bionda      Valpolicella Classico 2013      Veneto      14      48      65**

*Thick fruity reliable, easy. Very sweet, it brings cherry on the palate. Amazing w any kind of meat.*

**Podere La Berta      Sangiovese      2013      Emilia Romagna      11      37      49**

*Aromas of bright berry fruit and violets merge with zesty spice and intense juicy flavors of ripe raspberry and black cherry in this medium-bodied, food-friendly wine.*

<b>Valdipiatta</b>	<b>Chianti</b>	<b>2011</b>	<b>Toscana</b>	<b>13.5</b>	<b>46</b>	<b>64</b>
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*Earthy & complex w wonderful appeal of cherry & subtle hint of tomato. The ultimate choice for grilled steaks.*

<b>Giglioli Rinaldi</b>	<b>Chianti Riserva</b>	<b>2005</b>	<b>Toscana</b>			<b>89</b>
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*The Colour is deep ruby colour with garnet tones, complex aroma which improves its bouquet with the next 2 or 3 years. Light wood aromas, with vanilla, spices and ripe red fruit scents.*

<b>Il Colle</b>	<b>Rosso di Montalcino 2010</b>		<b>Toscana</b>			<b>90</b>
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*Food fragrance & intensity w the recognisable scent of small fresh fruits. To the taste, the wine is dry w a good persistence. The king of grilled meats.*

<b>Silvio Nardi</b>	<b>Turan</b>	<b>2013</b>	<b>Toscana</b>			<b>55</b>
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*The wine shows a brilliant ruby red colour and nuances of ruby red colour. The nose reveals good aromas, mainly of fruit. The finish is persistent with flavours of black cherry and plum It goes well with stuffed pasta and roasted meat*

<b>Torre dei Beati</b>	<b>Montepulciano</b>	<b>2012</b>	<b>Abruzzo</b>			<b>74</b>
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*Good density, typical & elegant nose, w clean & complex fruit, lightly enriched by spicehints. The pulpy body gives the wine a good smoothness and an elegant long finish. It goes well with most Italian dishes.*

<b>LunaRossa</b>	<b>Aglianico/Cabernet 2013</b>		<b>Campania</b>	<b>13.5</b>	<b>46</b>	<b>64</b>
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*The nose denotes intense, clean, pleasing and refined aromas that start with hints of black cherry, black currant and blackberry followed by aromas of violet, plum, blueberry and carob.*

<b>Morella</b>	<b>Primitivo/Negroamaro 2010</b>		<b>Puglia</b>	<b>18</b>	<b>64</b>	<b>85</b>
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*Slightly tart w some subtle note of plumb & cherry. Not overly acidic with a long finish. Top choice for rich dishes.*

<b>Sardus Pater</b>	<b>Cannonau</b>	<b>2012</b>	<b>Sardegna</b>	<b>12</b>	<b>38</b>	<b>54</b>
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*This wine smells of ripe red fruit, black peppercorn & sweet spices. Good balance, light tannins & a pleasant sweet & savoury notes. Beautiful w pork & cured meat.*

<b>Caruso &amp; Minini</b>	<b>Frappato/Nerello M.</b>	<b>2010</b>	<b>Sicilia</b>			<b>45</b>
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*Rich, intense & fruity w a harmonious, round & persistent structure. Amazing w grilled meat & cheese.*

<b>Riofavara</b>	<b>Nero d'Avola</b>	<b>2012</b>	<b>Sicilia</b>	<b>13</b>	<b>42</b>	<b>60</b>
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*Lots of savoury fruit w an earthy, mineral volcanic soil character comingthrough.A layered wine, fruit, spice, tobacco & earthy veggio flavours. Perfect w roast veal & pork. Beautiful w cured meat.*

**Rochford      Pinot Noir      2014      Yarra Valley VIC      58**

*Light to medium full colour. Aromatics of spice, musk, blue and blackberry fruit. Ripe, succulent, medium bodied fruits on the palate combine with good acidity. Good tannin and grip.*

**Fermoy      Cabernet Sauvignon      2012      Margaret River WA      66**

*The palate is full bodied with plum fruit, framed with intense, but soft cedary/ briary tannins.*

**Murray Street      Shiraz      2012      Barossa Valley SA      10      35      48**

*It is a robust yet soft, w flavours of blackberry & ripe plum & incredible spice like star anise. It matches well with most of food*

### **VINI DOLCI**

**Elio Perrone (375ml)      Moscato d'Asti      2013      Piemonte      12-      30**

*Intense scent of aromatic grapes & peaches. Slightly sparkling. The flavour is sweet, round, challenging. Never boring. Dessert*

**Lloyd Brother      White Shiraz      2014      McLaren Vale SA      10      34      45**

*Very Crispy tropical palate, w low acidity. Easy drinking whilst the Shiraz characters provide structure, length & balance to the wine.*