#### WINES OF ITALY

### WHITE WINES

### 1. Prosecco Valdobbiadene £8.99

Well know sparkling wine from northern Italy. Grapes from DOCG are NE of Venice. Better quality than some brands with less grapes per vine giving the wine more intensity while keeping its aroma and fruity taste. Ideal as an aperitif and celebrations. 10.5%

# 2. Verdicchio dei Castelli di Jesi £7.99

Classic wine from central Italy. This is an organic wine grown and bottled by Tenute Pieralisi under the Monte Schiavo label. The wine is made from the Verdicchio grape from a DOC area. A clean bright wine, very fruity with notes of apricot and green apple. Goes very well with antipasti and fish, both as pasta sauce and main course. Usually presented in this particular shaped bottle. 11.5%

# 3. Fiano Maree d'ione £10.00

Organic wine from Puglia in SE of Italy. Made from grapes of the same name. It is a fragrant and floral wine with hints of mango and pineapple. A well balanced wine with a crisp and refreshing acidity. 12.5%

### 4. Melini Chianti DOCG Riserva

Year 2021

The Melini Cellar is located in the beautiful rolling hills of **Tuscany** situated between Florence and Siena. The Chianti wine producing area is around 65 square miles.

The primary grape is **Sangiovese** and this Chianti Riserva earns its status following its partial ageing in oak vats for eight months. With ripe **cherry aromatics** and a bright fruit character, this supple, juicy wine delivers classic style and elegance.

Alcohol content 14%

Goes well with casseroles such as Tuscan bean or tomato based pasta dishes.

Price £10.00

# 5. Barolo DOCG Tovino

Year 2020

Barolo wine comes from **Piedmont** region of North West Italy. Barolo itself is nestled in the hillside slopes near the culinary town of Alba. The Barolo wine region has UNESCO World Heritage Status. Barolo wine is known as the King of wine.

A rich and complex red wine from the classic **Nebbiolo grape** powerful **black cherry** and **plum** fruit dominate the palate, but also has **Aromas** of coffee, tobacco, mint, violets and roses supported by fine, nutty oak flavour.

Perfect partner to meats, casseroles and fine Italian cheeses such as Parmesan. Best enjoyed after decanting.

Barolo is a prestigious collectible and age worthy.

Powerful elegant and smooth

- Suitable for Vegans
- Suitable for Vegetarians

Alcohol content volume: 13.5%

Price £15.99

**DOCG** – Denominazione di Origine Controllata e GarantitaDOCG is the highest classification Italian wines can be awarded so DOCG are the best of Italian wines. The classification means that there are controlled production methods (controllata) and guaranteed wine quality (garantita) with each bottle.

# 6. Recchia Amarone Della Valpolicella

Year 2020

Amarone comes from the Veneto region made from partially dried grapes (apassimento). This wine is produced from grapes grown in family vineyards in the Valpolicella Classica area in North East Italy. The family uses traditional winemaking methods including two years' ageing in oak barrels to produce a typical Amarone which combines full, velvety richness with freshness and elegance.

Serve around 18-20 degrees C.

Grape varieties include:- Rondinella

Molinara

Corvino Veronese

The difference between Valpolicella and Amarone.

Valpolicella wines are normally fermented in stainless steel tanks and than aged in the bottle for a few months, where as Amarone is produced from partially dehydrated grapes for over 100 days and than aged in oak for a minimum 2 years.

It is, above all, a luxurious wine, the most opulent dry wine produced in the Valpolicella, and a good one should just explode on the palate, with abundant red and **black cherry flavours**, as well as **coffee**, **raisins**, **figs** and **chocolate notes**.

This is a full bodied and rounded red wine with a long and harmonious finish great served with roasted or grilled meats.

Alcohol content by volume: 15%

Price £19.99