

DA NOI

AUTHENTIC ITALIAN FOOD AND DRINK - COLLECTION ON SITE ONLY

WINE SELECTION FROM 24/03/2020 - RETAIL PRICES SHOWN

VINI ROSSI - RED WINES

- Nebbiolo "Bric del Baio" - Ca' del Baio (2017)** £24
This is an excellent product of the Langhe region in Piedmont. Ruby red colour with garnet medium intensity reflexes. Intense perfume of violet, spices and ripened fruit. Dry and soft in the mouth, pleasantly balanced, fine and harmonic.
- Ruche' DOCG "Na Vota" - Cantine Sant'Agata (2017)** £25
We are delighted to be able to feature this absolute pearl of the Monferrato region in Piedmont. Violet, hay, vanilla, cardamom, black pepper to the nose, continuing into a warm-bodied palate, soft and of a long aromatic persistency.
- Barbera d'Asti Superiore NIZZA DOCG "Le Nicchie" - La Gironda (2015)** £30
Defined by the experts "Super Barbera", this wine goes under a remarkably defined fermentation and refinement process. Bouquet with woody hints, traces of vanilla, red-berried fruits and coffee. Warm and full-bodied in the mouth, long lasting with an almond tail.
- Dolcetto d'Alba DOC "Lodoli" - Ca' Del Baio (2018)** £20
A classic "Dolcetto" wine produced in Treiso that one can easily get struck by. It has got typical North-West pedigree: very tannic, great purple colour, perfume and persistence of taste traits.
- Langhe DOC Nebbiolo "Treanni" - Poderi Cellario (2016)** £28
Produced only in the best vintages, this wine is practically a limited edition (800 bottles per year) Barbaresco "in disguise", as the refinement process is 24 months in barriques and 12 in the bottle. Aromas of red fruits and spices hints, dry and full bodied, with an excellent and lasting structure.
- Dogliani Superiore DOCG "Dozzetti" - Poderi Cellario (2016)** £22
One of the classic wines of Piedmont, with the producer ageing it 12 months in oak, 4 months in steel and 5 in the bottle. Intense ruby colour, plum, liquorice and vanilla to the nose and delivering a velvety and persistent taste, with notes of sweet fruits, to the palate.

VINI BIANCHI - WHITE WINES

- Timorasso DOC "Munta' l'e' Ruma" - Boveri Giacomo (2015)** £27
This autochthonous vine variety was close to extinction in the 1930's due to the complexity of the work required both around the vines and in the cellar. Its rediscovery has allowed everyone to appreciate a truly fantastic white: fine, complex, fruity to the nose (predominantly apple); of a great body, warm, dry and balanced to the palate.
- Erbaluce di Caluso DOCG "Essentia" - Santa Clelia (2018)** £23
Produced with the best grapes selection, this Piedmontese wine is unfiltered to guarantee the natural flavours and aromas to be dominant. Pale straw yellow colour, with delicate and fine herbaceous perfumes, its peculiar dry, fresh and long-lasting taste will come through when accompanied with food or on its own.
- Passerina Terre di Chieti Igp "Colle Cavalieri" - Cantina Tollo (2018)** £21
A magnificent wine from central Italy (Abruzzo). Fresh and mineral flavours, coupled with flowery and fruity notes: basswood and wisteria, peach and apricot. Wonderful with all fish dishes and with fresh or hand-stretched cheeses.
- Gavi del Comune di Gavi "Nuovo Quadro" - La Battistina (2018)** £20
An enticing nose of white peach and pear with hints of fresh lime and gooseberry. Fresh and zesty citrus notes and ripe peachy characters are balanced by crisp acidity and mineral notes, leading to a textural, complex finish.

VINI ROSE' - ROSE WINES

- Tenuta Ficuzza DOC Sicilia "Ramusa" - Cusumano (2017)** £23
Vibrant pink with cherry undertones in colour. Aromas of raspberries and wild strawberries on the nose blend with a tangy and fresh base.