

Our Red

Marchesi dè Frescobaldi

Luce 2013

For the production the families Frescobaldi and Mondavi have chosen to purchase an estate in the more prestigious Italian wine zone the hills of Montalcino. So it is created an unforgettable wine, the colour is intense ruby with light notes of purple It comes from a mix of big Sangiovese and Merlot.

Lucente 2014

It is composed of 85% Sangiovese and 15% Merlot it is dark red ruby coloured. It has a perfume of fruits of forest as currants and blackberry pleasantly coffee spiced It is combines with dishes as the fillet, the lamb to the oven and the half mature cheeses.

Mormoreto 2013

This is also a great wine!! It is composed of Cabernet Sauvignon for 85% and Cabernet Franc for 15%.. It has a perfume with fruit signs of plum and fruits of the forest perfectly mature and well amalgamate. An almost creamy taste with perfectly integrated tannins. Refined in French barriques, it combines very well with mixed grill of meat.

Lamaione 2011 - 12

Merlot 100% very intense ruby, red coloured with a very vivacious perfume that gives feelings of currant blueberry and blackberry, the attack to the palate it strikes for the concentration and wealth of taste. It combines very well with the lamb, and tasty red meats.

Campo ai Sassi 2015

It is a " Red of Montalcino " vinificated in purity with grapes Sangiovese. Harvested toward half October, it has started fermenting in steel inox for 15 days and subsequently decanted in oak strokes of Slavonia for a 7 month-refinement. It concludes its cycle after 4 months of refinement in the bottle.

Brunello di Montalcino 2012 - 13

It is produced in Castelgoccondo and is a wine difficult to forget! Harvested in the first days of October, its grapes are rigorously selected and directed to the fermentation for about 10 days and subsequently submitted to the refinement, part in oak strokes of Slavonia, part in French barriques for about 36 months. It is a wine very proper for the dishes of meats.

Castello di Nipozzano riserva 2014 - 15

Castello di Nipozzano 2014 - 15 half bottle

It is a Chianti produced in the estates of Nipozzano along the road directed to the "Consuma" pass. The big merit of this wine is the accurate choice of the grapes, of which only the best care used with the label " Nipozzano ". The maturation takes place during 2 years in oak strokes and the reserve reach 15 years of aging. It Has a rich taste with a round and velvety tissue.

Castiglioni 2016

It is an innovative Chianti composed by grapes Sangiovese and Merlot. The perfume is fruity ,vivacious of amarena, red blueberry and raspberry. The rich and full taste Is very elegant and round. It approaches very well to our Tuscany kitchen.

Pomino Pinot Nero 2013 - 14

A great wine produced since the half of XVII century ,is characterized by the prevalence of grapes Sangiovese and Pinot Nero and a small percentage of Merlot. The must is refined in small French strokes for about 15 months, to pass subsequently in the bordolesis for other 6 months. The Pomino Rosso embodies the spirit " Borgognone " of the estate and today it still respects the rules of production dictated by Vittorio degli Albizzi in 1855.

Ornellaia Bolgheri (Castagneto Carducci)

Le Volte 2015 - 16 Dell'Ornellaia

The Times of the Ornellaia it is a blend created with the maximum care that unites the best territories in Tuscany.

Its uvaggio is so composed: 50% Merlot 30% Sangiovese 20% Cabernet Sauvignon. The phase of refinement lasts 10 months in 2-4 year-old barriques used in precedence for the refinement of the wine Ornellaia, the departed period in the small barrels allows the wine to improve his/her own structure softening the vivacity of the tannins. Wine introduces him with the usual intense color, a nose broadly yielded and slightly speziato. In mouth it strikes a plot elegant tannica underlined by a vibrating and refreshing acidity. You combines in general in dear way with the red meats and the well seasoned pizzas.

Le Serre Nuove 2014 - 15 Dell'Ornellaia

A great wine!! this year has been sunny and dry with an assembled grape and mature. The harvest happens to hand and the clusters you/they are attentively selected and submitted to a soft pressing. The fermentation initiated malolattica in the steel tubs for about 10 days for then to pass in barriques for 15 months for then to complete the cycle with further 6 months of refinement in bottle. Its uvaggio is composed: 52% Merlot 28% Cabernet Sauvignon 12% Petit Verdot 8% Cabernet Franc. To the sense of smell notes are intensely developed you yield and floral, to the palate introduces him substantial but at the same elegant and elegant time. You combines very well to the meats to the fire and dearly to the big taglieris of meats and cheeses.

Ludovico e Piero Antinori Tenuta Campo di Sasso Bibbona

Insoglio del cinghiale 2015 - 16

Its uvaggio is composed by 31% Cabernet Franc, 32% Merlot, 32% Syrah and 5% Petit verdot. It has a perfume of cherry and red fruit with floral notes, while the taste distinguishes him for a full taste and yielded to the palate with soft and balanced tannins. You/he/she is sharpened for 6 months in barriques of French oak.

You combines very well to the meats on the fire, cheeses and first

Tenuta San Guido

Sassicaia 2014

Famous all over the world and collected by many for the notable value of the oldest years, it is composed for him 85% from Cabernet Sauvignon from 15% from Cabernet Franc. Indeed qualificante the softness, the equilibrium fruit and spice of the sense of smell and a clear dense perfume as and softly directed. To the palate wine is overcome it touches voluminous and viscous, it follows powerful, it doesn't sink tannico neither bitter or graceless rather in exit it is everything one sequence of blackberry of sweet tobacco from pipe and other qualificanti notes of blueberry and persuasive chocolate. Wine that few restaurants have in paper also seen the price and the limited production, for the fortunate ones that can taste an unique experience he/she will remain him/it

Guidalberto 2015

A great Wine!! also Produced this to Bolgheri, his/her uvaggio it is composed from a 60% from Cabernet Sauvignon and a 40% of Merlot. You combines very well to the Cheeses, affected and red salumi,carni. You immediately characterizes for the splendid purplish color and his/her perfume to the nose it reveals him long and persistent with aromas of cherry and plum that introduce floral signs embellished by tones of tobacco and licorice. In mouth it is elegant while to the palate introduces an excellent structure and of great equilibrium

Le Difese 2015 - 16

Bolgheri is produced to in the Estates St. I Drive where the famous Sassicaia produces him. You characterizes for his/her body yielded with grassy notes and you toasts, sharpened in barriques for 12 months, it has a color red intense ruby that recalls notes of blackberries and cherries with aromas of chocolate, the taste it is round and full, fresh with sweet tannins.

Its uvaggio is composed from 70% Cabernets Sauvignon and 30% of Sangiovese, proper to a 15 year-old aging. The gentleness of the tannins and the freshness make him/it extremely pleasant to the palate and abbinabile to any dish.

Tenute “ Fontodi “

Fontodi chianti classic 2014 -15

From the color red dark ruby, to the nose it is rich of perfumes of violet, blackberries, jam of wood, shows off measured and elegant speziatura and toasted accents. In mouth the great concentration of the components is appreciated: the soft tannins serve as counterpoint to the sapidità of the fruit and the heat emitted by the alcohol. You closing is definite and perfectly entire, embellished by an accattivante speziatura of black pepper. Excellent with the meats the first dry dishes, the beefsteak to the Florentine and the cheeses middly seasoned.

Fontodi chianti classico half bottle 2014 - 15

Tenute Folonari

Torcalvano Nobile di Montepulciano 2014 - 15

Sangiovese in purity aging of 20 months in oak strokes of Slavonia with refinement in bottle for further 6 months. Color red intense ruby with tones tendenti to the pomegranate, bouquet with signs of viola and cherry, taste balanced and great final persistence. You accompanies very well with meats and poultry and roast

Nozzole Chianti Classico 2015 - 16

Produced in the commune of Heavy in Chianti it is vinificato with grapes Sangiovese in purity, aging 12 months in oak strokes of Slavonia with refinement in bottle of further 3 months. Color red ruby, composed and persistent bouquet with notes of violet, dry taste with elegant cloth. You marries very well the beefsteak to the Florentine, poultry and cheeses.

Campo al mare Bolgheri 2015 - 16

Produced in the district of Bolgheri, its uvaggio is so composed: 60% Merlot, 20% Cabernet Sauvignon, 15% Cabernet Franc and 5% Petit Verdot. Aging of 12 months in strokes of French oak and a further refinement in bottle for other 3 months. Color red intense ruby with purplish tones, bouquet of small red fruits and licorice, full taste, velvety of great bevibilità with good final persistence. You accompanies with white meats and redheads, cheeses not very seasoned and poultry

Cabreo Il Borgo 2015 - 16

Produced in the vineyards of the kept Cabreos placed on the necks of Heavy in Chianti to 300mt of altitudine, il his/ her uvaggio is composed from a 70% of big Sangiovese and from a 30% of Cabernet Sauvignon, two grapes come then united and you mature in carats of French oak. You dearly accompanies with meats roast and seasoned cheeses

La Forra Chianti Classico Gran selezione 2012-13

Chianti Classico Gran Selection produced in the Estates of Nozzole in the commune of Heavy in Chianti to around 350mt of altitude, vinificato subsequently comes in purity with grapes of aged Sangiovese for 14/16 months a 50% in oak strokes of Slavonia and the other 50% in carats of French oak. It has a color red ruby and a bouquet of mature fruit. You accompanies with all the types of meat and cheeses

Marchesi Antinori

Badia a Passignano riserva 2012 - 13

And' a really exceptional Chianti Classico vinificato with only grapes of Sangiovese. Abbey to Passignano reserves you/ he/ she is exclusively produced by the best grapes coming from the homonym ownership placed in the zone of the red Chianti Classico, vino of great impact with an alive color of intense tonality, to the nose it is rich and assembled with an aroma yielded in the intensity and in the sweetness where the contact feels him with the wood. In mouth it is soft and round with a present tannin but setoso. You combines in dear way to the cheeses seasoned to the game and the red meats.

Villa Antinori 2014 - 15

It's a classical Chianti composed since of 90% Sangiovese and 10% Canaiolo. It has a red ruby, velvety and elegant colour with a persistent ending. Stalks are softly removed from grapes and the maceration lasts about 12 days, then it is transferred in small French barriques where it remains 14 months for then to be bottled and refined for other 10 months before being introduced on the market. This wine has been introduced in 1928 as the first Chianti purposely produced to age and improve in the time.

Villa Antinori Riserva 2013 - 14

Its uvaggio is composed by a 90% of Sangiovese and by a 10% of Cabernet and Merlot. Wine matures in barrel for 60% and for the remainder it departs in French barriques, introduces him with a color red ruby, to the nose they detach intense notes of red fruits, blueberry and raspberry followed from delicate notes of spice in closing that you/ they remember the nails of carnation. To the Palate it tightly has a tied up vibrating entry to the territory. You combines in general in dear way to the classical beefsteak to the Florentine and the red meats

Achelo 2015 - 16

Its uvaggio is composed by grapes of Syrah in purity. Later around 7-10 days before the alcoholic fermentation wine is put in wood where you/he/she has also developed the fermentation malolattica, to this it follows a 6 month-old refinement in barriques. You introduces to the nose with intense perfumes of raspberry and fresh fruits, in mouth it is ample and winding with soft and elegant tannins. You combines very well to the cheeses and the meats

Pinot Nero "Castello della Sala 2013

It is vinificated in purity for the great wines, lovers it leaves on the palate signs of cherry and it is extremely fruity in the style of the Borgogna. The alcoholic fermentation takes place first in steel reservoirs and then continues in French barriques. Subsequently it is decanted to new barriques where it remains three months to finish its refinement in cycle bottle and rests 15 months in the historical wine cellars of the Castello della Sala.

"Sabazio" Rosso di Montepulciano 2015 - 16

It comes from the selected vineyards of the firm " La Braccasca " of Montepulciano. It is composed of 80% Prugnolo Gentile and 20% Canaiolo Nero. The wine remains about 4 months in oak strokes before being bottled.

Tignanello 2014 - 15

A really great wine! Composed of 80% Sangiovese, 15% Cabernet Sauvignon and 5% of Cabernet Franc, it has an intensely fruity taste and it is delicately structured and complex. The vineyard Tignanello is one of the last to be harvested and only the meticulously selected grapes are used for this historical wine. Grapes are separately pressed in a soft way and vinificated methods that guarantee a very delicate technique. Then it is decanted to 1 year old barrique and subsequently it is decanted again to other barriques where it remains 14 months to finish the cycle with further 12 months of refinement in bottle. It is excellent with the classical Florentine steak.

Peppoli 2015 - 16

Really an excellent classical Chianti produced in the zone of Mercatale Val di Pesa It is composed of 90% of grapes Sangiovese, 10% from Canaiolo and Trebbiat. Wine remains in the traditional Slavonia oak barrels about 9 months completing the refinement in bottle for 1 year.

Tenute Guado al Tasso

Il Bruciato 2015 - 16

Produced to Bolgheri, its uvaggio is composed by a 50% of Cabernet Sauvignon, 30% Merlots and 20% of Syrah. The Burnt one has an intense color that introduces him to the well defined and fresh sense of smell with notes of fruit to red berry with notes of sweet spice and signs mentolati. In mouth it is soft, developing notes yielded sweets and very flagrant that confer him a long and pleasant taste. You combines very well to the well seasoned pizzas and the beefsteak to the Florentine

Barone Ricasoli

Brolio Chianti classico 2015 - 16

It is produced by grapes Sangiovese and, in a reduced measure by other berry grapes usually harvested at the end of September. The wide and winding bouquet remembers violets and mature blueberries, the taste is full and velvety. It combines very well with Tuscan starters and first dishes.

Villa Banfi

Brunello di Montalcino 2011 - 12 "Half bottle "

Chianti D.O.C.G Superiore 2014 - 15

A traditional and modern product, employed grapes are a 75% of Sangiovese and the 25% of Cabernet Sauvignon and black canaiolo. To alcoholic fermentation and finished malolattica they follow 5 months of aging in barriques of French oak. It has a color red ruby and a perfume yielded that he/she remembers the wild violet the cherry and the plum. Soft taste and and persistent, it dearly approaches to the game to the well seasoned pizzas and naturally to the red meats

Chianti classico riserva 2013 - 14

You/he/she is almost exclusively produced with grapes Sangiovese it follows the 2 year-old aging in oak strokes of Slavonia the evolution it concludes later him at least 6 months of refinement in bottle.

Of color red mallow and an intense perfume with bouquet of vanilla, licorice and chocolate with a round taste, speziato and very elegant.

You dearly combines to flat of meat and to the kitchen typical Tuscany.

Rosso di Montalcino Poggio alle Mura 2015 - 16

An excellent wine composed only by grapes Sangiovese; grapes are aged in barriques for about 12 months for then to proceed to the following refinement in bottle for other 6 months. It has a red ruby colour, a fresh intense and fruity perfume, and concludes with a soft taste surprisingly long. The ideal the combination is with the main courses of game, cheeses and well seasoned pizzas.

Chianti Classico 2014 - 15 half bottle

Azienda vinicola Cantele

Primitivo IGT del Salento 2015 - 16

Refinement in barriques for about 6 months, aging for about 3-4 years, has a color red ruby with delicate fingernail broom olfattivamente it feels him the amarena and the plum; the flowers and the spices close in an end endowed with good insistence olfattiva. To the palate the non aggressive tannins, the good acidities bear the goodness of this product. You combines with pasta with juices of meat, excellent with red meats and ideal partner of cheeses to average and long seasoning.

Negroamaro IGT del Salento 2015 - 16

Produced to Guagnano in the province of Lecce refinement in steel reservoirs up to the imbottigliamento, aging for about 2-3 years, has a color intense ruby with slim reflexes violet color, to the nose the sense of smell is composed from red fruits and from a delicate grassy as soon as perceptible, purely identifiable the amarena, the red plum and the thyme. To the palate the taste is initially characterized by a soft gustatory persistence, with delicate incisive aftertaste typical of the vine. You marries very well the Mediterranean kitchen.

Firm agricultural Thomas

Poggio al Tufo Cabernet Sauvignon 2015/16 Maremma Toscana

Its viaggio is composed from Cabernet Sauvignon in purity and mature for about 1 year in oak strokes of Slavonia from 35hl. It has a color red intense ruby with perfumes of spice and licorice, it is full, full-bodied, soft and velvety with signs of mature fruit. You combines with first dishes with juices of meat white meats and fresh cheeses, suitable also with the well seasoned pizzas

Marchesi Mazzei

Fonterutoli Chianti Classico 2015 - 16

Its uvaggio is composed from a 90% of sangiovese and a 10% of merlot, have an elegant body and of the aromas of fruits of wood and fresh spice, potential aging up to 10 years. You combines in dear way with seasoned cheeses, pasta with game and meats to the grate

Fonterutoli Chianti Classico 2015 - 16 half bottle

Firm " Il Grillesino "

Morellino di Scansano D.O.C Riserva 2012 - 13

A wine produced with grapes Sangiovese calls " Morellino " The vineyards are situated in Grancia in the Tuscan Maremma .At the completion of the fermentation it is introduced in new barriques of Allier and American oak. Any filtering isn't effected but only a light straining. It has an intense very refined colour with aromas of cherry in the nose and in mouth. It combines very well with pizzas, white meats and naturally with red meats.

our magnums 1500 ml

*Campo al Mare Bolgheri 2015-16 Tenute Folanari
60% Merlot, 20% Cabernet Sauvignon, 15% Cabernet Franc 5% Petit Verdot*

*Nipozzano riserva 2013-14 Marchesi de' Frescobaldi
90% Sangiovese e un 10% di uve complementari*

*Cum Laude 2012-13-14 Villa Banfi
30% Cabernet Sauvignon 30% Merlot 25% Sangiovese 15% Syrah*

*Rosso di Montalcino anno 2015 - 16 Villa Banfi
Sangiovese in purezza*

*Tenuta Frescobaldi di Castiglioni anno 2012-13
50% Cabernet Sauvignon 30% Merlot 10% Cabernet Franc 10% Sangiovese*

*Bel Nero 2011-12 Super Tuscan Villa Banfi
Forte predominanza di Sangiovese*

*La Forra Chianti Classico Gran Selezione 2012 - 13 Tenuta di Nozzole
90% Sangiovese 10% Cabernet Sauvignon*

*Excelsus 2010-11 Villa Banfi Prodotto solo nelle grandi annate
Super Tuscan 60% Merlot 40% Cabernet Sauvignon*

Spumanti

Ferrari Spumante Brut
Nature Cuvee royale Marchesi Antinori
Tener Spumante Brut Villa Banfi
Asti Spumante Villa Banfi

Champagne

*Veuve Cliquot Ponsardin
Moet & Chandon*

white wines

Marchesi dè Frescobaldi

Pomino Bianco

It is characterized by chardonnay and white pinot and is produced in the Rufina. For the fermentation the 80% is put in steel inox and the remainder 20% in barriques for about 20 days. The refinement lasts 4 months in inox and barriques and finishes its cycle with further 2 months in bottle.

Pomino Benefizio Riserva

Surely one of the best chardonnay produced in Tuscany. It has a bright shining colour and intense perfume of mature fruits like apricot and pineapple supported by floral notes of jasmín. The taste is encircling and profound demonstrating good consistency and agreeable density. The refinement takes place in French oak barriques for 12 months and then finish its cycle in bottle for other 4 months. It combines very well with white meats and naturally with fish.

Azienda Eugenio Collavini Friuli Venezia Giulia

Ribolla Gialla DOC Turian

Vinificato in purity, of bright pale yellow color with slim green reflexes, perfume end and elegant, yielded with a call to floral essences as the acacia, in mouth it is fresh and very delicate. You gets married very well to the appetizers, flat of fish, molluscs and pizza

Tocai Friulano DOC

Produced in Friuli it has a pale yellow color with greenish reflexes, the notably persistent perfumes of flowers of field, to continue then with a strong note of almond typical of the vine that we find again also confirmed also in the taste that is dry, full and full-bodied but round in the palate. You combines very well with the dishes of fish, the white meats and the vegetables.

Cantina Toblino Trentino Alto Adige

Kerner

The Kerner is a vine gotten by the intersection of the Trollinger (Enslaved) and the Riesling Renano. It has a bright pale yellow color, to the nose it is pleasant and seductive and it has an ample bouquet of yielded signs memoirs of aromatic grasses. To the palate it is of good persistence aromatic, fresh and really pleasant. You combines in general in dear way to the fish, white meats, meats and cheeses of average seasoning and the pizzas

Marchesi Antinori

Cervaro della Sala

Coming from the region Umbria is considered one of the best whites on the market, it is composed of 80% Chardonnay and 20% Grechetto. It has a fruity perfume with tones of vanilla. The bunches are separately worked to increase its aromatic patrimony, then the musts are put in French barriques where rest for 5 months and completes the fermentation. It finishes its cycle with further 10 months of refinement in bottle. The wine Cervaro has won numerous prizes and has got 3 glasses from the "Gambero Rosso"

Conte della Vipera

Coming from the region Umbria its uvaggio is composed from 80% of Sauvignon Blanc and from a 20% of Sémillon. It has a clear yellow color with greenish reflexes, perfumes yielded with pleasant known agrumate united to aromas of fishing to white pasta. To the palate it shows character and structure with vivacious gustatory freshness, the end it is persistent and harmonic. You combines in very well with the cheeses and with the pizzas

Villa Antinori

It is a good Tuscan table wine composed of 80% of grapes Trebbiano and malvasia and 20% of Tuscan chardonnay.

San Giovanni del Castello della Sala

Its uvaggio is composed by a 50% Grechetto, 25% Procanico, es 25% from Pinot Blanc and Viognier. Of an unloaded yellow color with reflexes verdognoli, al nose they are perceived the notes of fruit and particularly the citrus fruit the fishing and the pineapple. it structures her and the acidity they are gotten married in harmonic way with a vivacious aftertaste and of good persistence. You combines very well to the fish and the pizzas.

Vermentino di Bolgheri D.O.C

Uvaggio 100% Vermentino, bright pale yellow yellow Color. To the sense of smell the aromas are more sweets and mature of the usual one, to the notes of citrus fruit and aromatic grasses mix him in this year signs yielded that they remember the yellow fishing and the apricot. A. the palate is savory, persistent, fresh and with a pleasant yielded aftertaste.

Scalabrone Rosato D.O.C

Of intense rosy color and a very fruity perfume with strawberry aromas, during the summer it is an alternative to the red wine. It is composed of 40% Cabernets Sauvignon, 40% Merlot, 20% Sangiovese. The vineyards are situated in the estate Guado al Tasso of Bolgheri on the Tuscan coast. It combines very well with fish starters white meats and pizzas with cheeses.

Tenute Folonari

Prosecco Superiore Della Staffa Millesimato DOCG

It is born in the situated vineyards in the historical zone of production of the Prosecco, the hills of Conegliano Valdobbiadene in Veneto: And' exclusively produced with grapes Glera selected in the oldest vineyards. Perfect as appetizer, but it is also ideal to accompany light appetizers, pizzas classical vegetables and naturally the fish

Livio Felluga

Terre Alte

It is born in 1981 and it is him to consider one of the most prestigious Italian wines. The harmonic assemblage of grapes of Tocai Friulano, Pinot Bianco and Sauvignon, cultivated in the historical vineyards of the Tall Earths, it creates an elegant and rich wine from the intense yielded perfumes and floral. And' a wine of great structure and with the aging it acquires a tertiary evolution of notable complexity. You combines very well with flat of fish and the white meats with definite tastes

Sauvignon

The vine is of French origin, divulged in Friuli to I begin him of 900. Fresh wine from the unmistakable and manifold perfumes yielded in which are underlined notes of pepper, leaves of tomato, hay mint and boxwood. It has a full and intense taste, of good sapidità, excellent as appetizer, is dearly accompanied to the first dishes of fish and the marinated fish.

Pinot Grigio

The modern vinificazione confers to the wine fineness and elegance, maintaining the slim reflexes coppered that they characterize inconfondibilmente of it the color. And' surely the wine more known Friulano in the world. It has a grey color gilded with slim coppered reflexes, a perfume with floral notes of wild rose, flower of acacia and exotic fruits of mango and apple quince. And' a product that is able to quietly be grown old for about 3 years. You combines very well with the base dishes of fish and other courses with well definite tastes.

Alois Lageder

Gewürztraminer “Alto Adige”

Of bright pale yellow yellow color with reddish reflexes. A fresh aroma, delicate with notes floral rose and geranium, rich body and wine taste. A good aging will allow to appreciate this wine in drinks optimal in the next 3 - 5 years. You combines very well with appetizers savory meats and bagged.

Müller Thurgau “Valle Isarco”

Pale yellow yellow color with greenish reflexes, has an intense perfume and typical of the vine with signs of nutmeg. A good aging will allow to appreciate this wine in drinks optimal in the next 2-4 years. You combines very well with appetizers of vegetables, salads and well seasoned pizzas.

Chardonnay “Alto Adige”

It has a delicate perfume typical of the vine with notes of mature exotic fruit. Of good body and from the clean taste. Aging 3-5 years. You combines with appetizers light fish, shellfishes, poultry and also as appetizer very well with the pizzas.

Pinot Grigio half bottle

Villa Banfi

Principessa Gavia

Its uvaggio is composed to 100% from grapes Polite of Gavi, coming from the Piedmont it has a pale yellow yellow color, yielded perfume, dry taste. You combines very well with appetizers and dishes of fish

Principessa Gavia half bottle

Firm cantine di tufo

Greco di Tufo

Coming from the Irpinia, by now known and appreciated all over the world of clear pale yellow color by the yielded bouquet, intense and from the personal and harmonic dry taste. You advises to accompany not it with courses to base of fish and cheeses very seasoned.

Fiano di Avellino

Excellent wine with straw yellow color and fine signs of dried fruits and floral fragrances which elegantly blend together ; in the month it point out a good body and a note of hazelnut. It combines with fish and white meats not too elaborates.

Sparilling Wines

Ferrari Spumante Brut

*Nature Cuvee royale **Marchesi Antinori***

*Tener Spumante Brut **Villa Banfi***

*Asti Spumante **Villa Banfi***

Champagne

Veuve Cliquot Ponsardin

Moet & Chandon