

OCTOBER WINE LIST

The wines on this list have been chosen specifically to demonstrate the diversity of Italian wines.

Sourcing mainly from artisanal, family owned wineries, our central criteria is that each wine is of high quality and offers the typicity of their region.

RED

NERO D'AVOLA, PERRICONE GIATO,
CENTOPASSI, SICILIA (O)

Nero d'Avola is the key red grape variety on the island of Sicily and this expression, aged solely in stainless steel, is savoury, herbal and shows plenty of juicy black fruit flavours.

BOTTLE £30

PINOT NERO BLAUBURGUNDER,
TRAMIN, ALTO ADIGE (V, VE)

A sophisticated Pinot Nero from Northern Italy. A light and young style, with some depth offered by 6 months ageing on oak. Wild strawberry and cherry fruit, with mountain herbs on the finish.

BOTTLE £35

SPARKLING

PROSECCO SPUMANTE SENZA
SOLFITI NV, LA CANTINA PIZZOLATO,
VENETO (O, V, VE)

A star of our wine tastings this year. An organic, Brut Prosecco, also low in sulphur, which is a benchmark for the Glera grape variety - very fresh with bright apple fruit and a delicate texture.

BOTTLE £34

WHITE

PECORINO SAFARI, BOVE,
ABRUZZO (V, VE)

The champion white grape variety of Abruzzo: Pecorino. Mango and peach abound on the nose and continue on the palate. A beautiful finish of stone fruits with a hint of saltiness.

BOTTLE £28

VERMENTINO TOSCANA BIANCO,
TERRE DEL BUONTALENTI, TOSCANA
(O, V, VE)

This racy white wine is a blend of Vermentino and the lesser known Ansonica grape variety. Delicate floral aromas and a beautifully fresh palate of citrus and pear.

BOTTLE £30

PINOT BIANCO LEPUS, FRANZ HAAS,
ALTO ADIGE (V, VE)

High Altitude Pinot Bianco, from a historic producer in Alto Adige. A small portion is aged in barrels, which gives this fragrant wine some breadiness and body. Expect apples, wildflowers and elegance.

BOTTLE £40

O - Organic, V - Vegetarian, VE - Vegan, B - Biodynamic, N - Natural

These wines are available by the bottle only

All wines are available at a takeaway price from Nonna's Pantry