

APRIL 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

NERELLO MASCALESE LAVI, COLOMBA
BIANCA, SICILIA (O, V, VE)

Nerello Mascalese is a light red, which is warm and elegant, with notes of strawberry and raspberry. This could be served chilled, and works perfectly with our Bologna Boards.

BOTTLE £28

SANGIOVESE TOSCANA, CAPARZO,
TOSCANA

A fresh and vibrant example of Tuscany's most renowned grape variety, Sangiovese. Plenty of blackcurrant and dark cherry on the palate, with hints of vanilla and spice on the finish. Light and juicy and wonderful with hard cheeses and light pasta dishes.

BOTTLE £30

ROSÉ

TRAMARI ROSE DI PRIMITIVO, SAN
MARZANO, PUGLIA (V, VE)

Rose from the sun drenched heel of Italy! Showcasing dark cherry and ripe raspberry fruit alongside a fleshy texture. A long, round finish ensures it's a great match for ripe cheese and light pasta dishes.

BOTTLE £28

WHITE

NO LO VENEZIA GIULIA, CANTINA
PUIATTI, VENETO (V, VE)

A lower alcohol (9.5%) white wine, primarily made from the revered Ribolla Gialla grape variety in NE Italy. Crisp and fresh, with lively citrus fruits and hints of sage on the finish.

BOTTLE £30

SAUVIGNON BLANCFUMAT,
COLLAVINI, FRIULI

The Sauvignon Blanc for this wine is grown on soils rich in sandstone and marl, which help produce aromatic wines. Bright aromas of sage and melon, with gooseberry and apple on the palate.

BOTTLE £35

SPARKLING

IL GRIGIO BRUT SPUMANTE,
COLLAVINI, FRIULI

Made in the same way as Prosecco although using Pinot Grigio and Chardonnay. Fragrant, with green apples, pear and a touch of brioche.

BOTTLE £30

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