

MAY 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 DI TROIA, CAIAFFA, PUGLIA

A silky red wine from organic producer Caiaffa. An almost creamy texture, crunchy black fruits and hints of spice on the finish.

BOTTLE £28

CERASUOLO DI VITTORIA, PLANETA, SICILIA

Displays aromas of bright red fruits and is lifted by a beautiful floral fragrance. Ideal for Summer sipping; goes well with light, herbal meat dishes and young cheeses.

BOTTLE £35

ROSÉ

CHIARETTO DI BARDOLINO, MONTE DEL FRA, VENETO

Strawberry and cherry aromas mingle with herbal notes on the nose, and the palette is elegant and clean. This is a refreshing style of rose, which matches wonderfully with light salads and white meat dishes.

BOTTLE £28

WHITE

TREBBIANO D'ABRUZZO, AMOTERRA, ABRUZZO

A wonderful organic Trebbiano from the Abruzzo region. Mouth-filling, zesty and full of citrus and apple fruit.

BOTTLE £26

FIANO, CAIAFFA, PUGLIA

Fiano has become the white grape synonymous with Puglia. Caiaffa grow entirely organically and fermentation is spontaneous. Some ageing on lees give a fuller bodied white wine with lemon rind, peach and apricot flavours.

BOTTLE £30

SPARKLING

ROSE DE NOIR GRAN CUVÉE BRUT, CASTELVETRO, EMILIA ROMAGNA

A dry, sparkling Rosato wine from the Modena region. Made using Lambrusco grapes, which lends the wine a vibrant copper hue. Brimming with strawberry and redcurrant fruit.

BOTTLE £28

These wines are available by the bottle only
All wines are available at a takeaway price from Nonna's Pantry