

## WINES OF THE MONTH

### 53. CUSTOZA BIANCO, PASQUA, 2019

This is made from vines growing round the shores of Lake Garda. Four local grape varieties produce a gentle dry white slight floral note. It is ideal with more delicate seafood dishes like the insalata di mare, fettucine with crab, or Dover sole. At just 12% alcohol, perfect when you don't want anything too heavy.

£27.00

### 54. SOAVE CLASSICO VILLA BORGHETTI, 2018

The quality of Soave has improved in leaps and bounds in the past 20 years or so, yet prices have remained reasonable. A blend of garganega and trebbiano grapes, this is grown up in the hills which retains the wine's freshness. Delicate apple and peach flavours lead to a zesty finish. Perfect with the scallops, oysters or crab dishes. Just 12.5% alcohol.

£27.50

### 55. VIOGNIER, ELISABETH, DOMAINE DE LA BAUME, 2018

Mini-Condrieu! From vineyards near Beziers in the Languedoc, this is remarkable value and shows just how good viognier can be in the right hands. It has flavours of white peach and fresh apricot with a hint of white pepper. Just perfect with richer shellfish dishes like the lobster linguine/thermidor or scallop risotto – or even with white meats like veal or chicken breast spiedini. 14.5% alcohol.

£27.95

### 56. SALICE SALENTINO RISERVA, CANDIDO, 2016

From the deep south of Italy, you can smell sunshine washing over warm terracotta in this wine. Made from the negroamaro grape variety, it is rich and warm with cocoa and leather on the nose. Just made for rich meaty pasta dishes like the lasagne or the beef barolo or spezzatino picante.

£29.50

### 57. BARBERA PASSITO, FAZZOLETTO, 2017

This is made using around 20% partially dried grapes to add richness and concentration to the wine – an old tradition, recently re-discovered. So think mini-Amarone in style with flavours of sweet plums and cherries. Perfect with a simply grilled steak or the tagliata but capable of cutting through richly sauced dishes too. 14.5% alcohol.

£27.95

### 58. JULIENAS, DOMAINE DE GRY SABLON, 2018

Julienas is not as well known in the UK as its near neighbour Fleurie which is a shame as it is often better value. Made from 100% gamay, this is fresh and gulpable and ideal when you want a red that is not too heavy but not washed out either. Perfect with the chicken and veal but good too if you prefer red wines with your seafood. 13.5% alcohol.

£29.50

## BORDEAUX

### 22. CH. RAMAGE LA BATISSE HAUT-MEDOC, 2011

£67.50

### 23. CH. BATAILLEY, PAUILLAC, 2008

£105.60

### 24. CH.LILIAN-LADOUYS, SAINT ESTEPHE 2011

£78.60

## BOURGOGNE BLANC ET ROUGE

### 25. PETIT CHABLIS, DOMAINE LAROCHE, 2018

£47.95

### 26. MACON-LUGNY, LOUIS LATOUR, 2018

£20.85 £38.95

### 27. CHABLIS PREMIER CRU, FOURCHAUME 2017

£69.95

### 28. MEURSAULT, LOUIS LATOUR, 2017

£101.75

### 29. FLEURIE, DOMAINE DE GRY - SABLON, 2017/18

£16.95 £31.35

### 30. COTES DE BEAUNE, LOUIS LATOUR, 2016/17

£51.65

## LOIRE

### 31. SANCERRE DOMAINE THOMAS 2019

£19.00 £41.25

### 32. POUILLY-FUMÉ, HARMONIC CHATALAIR, 2016

£46.05

## RHONE VALLEY

### 33. CHATEAUNEUF-DU-PAPE, OGIER, 2017

£61.65

### 34. COTES DU RHONE, CAVES DES PAPES, 2018

£16.50 £30.25

## OTHERS

### 35. ESPORAO RESERVA, PORTUGAL, 2017

£31.35

### 36. NEIL ELLIS SAUVIGNON BLANC SOUTH AFRICA 2017

£34.00

### 37. SAUVIGNON BLANC RICKETY BRIDGE SOUTH AFRICA 2018

£34.00

### 38. ALGODON CHARDONNAY 2015

£31.35

### 39. PAULINAS RESERVE CABERNET SAUVIGNON, 2016

£52.75

### 40. FIRESTEED PINOT NOIR, 2013/15

£43.55

### 41. SHIRAZ TEMPUS TWO SILVER SERIES, 2017

£31.85

### 42. COUSINO MACUL, ANTIQUAS RESERVA, CABERNET SAUVIGNON 2015

£32.95

### 43. TEMPUS TWO, SILVER SERIES MERLOT, 2017

£31.85

### 44. MONTE VELHO TINTO ESPORAO, 2017

£29.95

### 45. ESPORAO RESERVA 2016

£39.00

### 46. MALBEC ARGENTINA, 2018

£29.25

## CHAMPAGNE & SPARKLING WINES

### 47. GREMILLET BRUT

£42.90

### 48. TAITTINGER BRUT RESERVE

£56.90

### 49. LAURENT PERRIER ROSÉ

£85.00

### 50. VEUVE CLICQUOT

£59.50

### 51. BOLLINGER, GRANDE ANNEE 2005

£115.00

### 52. PROSECCO

£26.95

	Glass 175ml	Large glass 250ml	500ml	Bottle
<b>CA`DI PONTI, SICILIA</b> <i>Dry, fruity white wine</i>	£5.75	£8.95	£17.20	£23.95
<b>PIESPORTER, GERMANY</b> <i>Medium, fruity white wine</i>	£5.75	£8.95	£17.20	£23.95
<b>SAUVIGNON BLANC, TRENTINO</b> <i>Fresh crisp unoaked sauvignon from the mountains of northern Italy</i>	£6.90	£9.85	£19.65	£26.50
<b>PINOT GRIGIO ROSÉ</b> <i>Medium dry rosé from Veneto</i>	£5.75	£8.95	£17.20	£23.95
<b>SANGIOVESE DI PUGLIA</b> <i>Medium bodied red wine</i>	£5.75	£8.95	£17.20	£23.95
<b>PINOT NERO, BOTTEGA</b> <i>From trentino in northern Italy this is perfumed with delicate red cherry fruit and just a hint of vanilla</i>	£6.90	£9.85	£19.65	£27.50
<b>VOLANDAS MERLOT CHILE</b>	£6.50	£9.40	£18.95	£26.00

**HALF      BOTTLE**

## ITALIANI BIANCHI

<b>1. LANGHE CARDONNAY, MARCHESI DI GRESY 2015</b> <i>A wine for Meursault fans beautifully balanced oak aged chardonnay from a top Barbaresco producer. Lovely hazelnut, caramel and butter flavours with a mineral</i>				£60.50
<b>2. SOAVE CLASSICO, PRA 2019</b> <i>Un-oaked, with a floral, fruity aroma. Perfect with pasta, risotto, fish and white meat</i>				£34.75
<b>3. PLANETA LA SEGRETA BIANCO IGT 2018</b> <i>Slight greenish reflections in a clear yellow large, exuberant olfactory impact. Citrus, pineapple and white peach aromas. Great balance between acidity, flavour and volume, never excessive. Fresh and balanced. Full and aromatic finish.</i>				£30.65
<b>4. LUGANA CA DEI FRATI 2019</b> <i>From the shores of Lake Garda made in a former monastery. Dry, delicate with hints of greengage. Why not make a habit of it?</i>				£39.95
<b>5. REGALEALI BIANCO 2017</b> <i>A wine from Sicily, distinctive flavour, aromatic and lovable</i>				£41.50
<b>6. FRASCATI SUPERIORE, SANTA TERESA 2018</b> <i>Golden coloured wine from a single vineyard in the southern hills of Rome. Dry, with a touch of arrogance</i>				£31.95
<b>7. PINOT GRIGIO PONTE DELLE VENEZIE 2017</b> <i>A straw coloured dry wine with a considerable body and a delicate bouquet</i>				£29.50
<b>8. VERNACCIA DI SAN GIMIGNANO, FALCHINI 2018</b> <i>You can smell the sun-soaked hills of Tuscany in this crisp, dry and fruity white wine</i>				£32.50
<b>9. GAVI "LA ZERBA", TERRAROSSA, 2018</b> <i>Gavi makes a refreshingly pure, spring-blossom scented dry white that is ideally suited to seafood dishes..</i>				£34.65
<b>10. LANGHE SAUVIGNON BLANK, MARCHESI DI GRESY 2017</b> <i>From piedmonte, this is a brilliant wine with seafood particularly the pasta dishes. It is unoaked with wonderful pure passion fruit and citrus flavours with a crisp mineral</i>				£60.50

## ITALIANI ROSSI & ROSATI

<b>11. VALPOLICELLA CLASSICO, ALLEGRINI 2019</b> <i>Deliciously youthful quaff, full of exuberant juicy fruit</i>				£32.50
<b>12. MONTEPULCIANO D'ABRUZZO FOLONARI 2018</b> <i>Deep ruby red, full bodied and mouth filling with a long finish. Single vineyard, one of Italy's best known wines</i>				£32.95
<b>13. ROSATO ALPHA ZETA 2019</b> <i>Crisp, fruity, dry rosé from the land of Romeo and Juliet</i>				£26.50
<b>14. CHIANTI CLASSICO, LA ALAILA 2018</b> <i>A Real Classic Chianti from one of the best producer of the area</i>			£17.00	£33.95
<b>15. BRUSCO DEI BARBI, MONTALCINO, 2016</b> <i>Made from Brunello grapes but in a soft early- drinking fruity style, great with veal or chicken dishes</i>				£34.95
<b>16. PLANETA LA SEGRETA ROSSO 2017 (Sicily)</b> <i>Full bodied wine made from the Nero D'Avola grape blended with Syrah and Merlot</i>				£32.95
<b>17. ALGODON BONARDA 2011/13</b> <i>San Rafael is synonymous with bonarda, Italian grape that has finally found its home. This is a wine intense fruit which is brought out through aging in America oak.</i>				£34.65
<b>18. BAROLO PATRIZI 2015</b> <i>The pride of Piedmont; young but drinking well right now!</i>				£55.15
<b>19. AMARONE VILLA BORGHETTI 2014</b> <i>Beautifully rounded, rich and pruned, 'very alcoholic'</i>				£59.00
<b>20. VINO NOBILE DI MONTEPULCIANO 2016</b> <i>One of Tuscany's top wines, made from the same grape as Chianti but in the Noble hills of Montepulciano. Rich but elegant</i>				£52.25
<b>21. BRUNELLO DI MONTALCINO, 2014</b> <i>Made from the Sangiovese grape, this is a rich serious red</i>				£93.50