

## **Aperitivi 8.50**

### **APEROL SPRITZ**

*Nonnas Prosecco, Aperol, dash of soda, orange*

### **HUGO SPRITZ**

*Nonnas Prosecco, Elderflower & Mint, dash of soda*

### **CAMPARI SPRITZ**

*Nonnas Prosecco, Campari, dash of soda, orange*

### **NEGRONI Classic**

*Gin, Campari, Martini Rosso, orange*

### **MARTINI DRY**

*Gin, Martini Dry, olive, lemon slice*

### **AMERICANO**

*Campari, Martini Bianco, lemon slice*

## **Gin – Vodka Tonic premium**

**PREMIUM GINS AND PREMIUM VODKA ARTISAN TONICS,  
CONSIDERED GARNISHES  
DOUBLES only 9.95**

### **HENDRICKS**

*Small batch, Scottish distilled, infused with rose and cucumber,  
garnish of fresh cucumber ribbons*

### **GIN MARE**

*A Mediterranean masterpiece! Each botanical distilled  
separately.  
Garnished with lemon grass & grated ginger.*

### **PORTOBELLO**

*The Notting Hill gin, traditional taste with a peppery kick.  
Garnished with dried strawberry and fresh lime.*

### **TANQUERAY 10**

*Slow burning spicy finish, hints of coriander and juniper.  
Mint, orange rind and slices.*

### **BOMBAY SAPPHIRE**

*Warm and spicy. Simply with classic fresh lime.*

### **EDINBURGH GIN RHUBARB & GINGER**

*Sweet & warm with rhubarb & mint*

### **CIROC**

*Distilled 5 time, citrus flavor garnished with lime and lemon*

### **GREY GOOSE**

*Soft with a gentle sweetness garnished with mint and lemon*

### **BELVEDERE**

*Full and round with a medium body garnished with orange and  
mint*

## *Al Bicchiere* BY THE GLASS

### PROSECCO E CHAMPAGNE 125ml

<i>NONNAS SELECTION PROSECCO VENETO</i>	6.95
<i>PROSECCO DOC BEL STAR VENETO</i>	7.25
<i>JEIO ROSÈ VENETO</i>	7.50

<i>GRAN RESERVE CHAMPAGNE BRUT CHAUDRON</i>	9.95
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### BIANCHI 175ml 250ml

<i>PINOT GRIGIO VENETO *</i>	6.00	7.50
<i>SAUVIGNON FRIULI</i>	6.50	8.25
<i>FIANO SALENTO PUGLIA</i>	7.25	9.25
<i>CHARDONNAY PIEMONTE</i>	7.00	8.75
<i>PECORINO LE MERLETTAIE CIU CIU (organic)</i>	7.75	9.75
<i>VERDICCHIO S. BARBARA</i>	7.50	9.50
<i>GAVI CONTE ALARI PIEMONTE</i>	7.50	9.50

### ROSE' 175ml 250ml

<i>SALENTO ROSATO TERRE AVARE</i>	7.00	8.75
<i>PINOT GRIGIO BLUSH *</i>	6.50	8.00

### ROSSI 175ml 250ml

<i>MERLOT VENETO *</i>	6.00	7.50
<i>ROSSO PICENO CIU CIU MARCHE</i>	7.75	9.75
<i>CABERNET SOUVIGNON MEZZACORAONA</i>	7.95	9.95
<i>NERO DI TROIA PUGLIA</i>	7.00	8.95
<i>CHIANTI RISERVA CARBONAI TOSCANA</i>	7.00	8.95
<i>NERO D 'AVOLA SICILIA</i>	7.00	8.95
<i>PRIMITIVO DI MANDURIA PUGLIA</i>	7.25	9.25

### Birre Italiane half Pint Pint Bottle

<i>PERONI Nastro Azzurro</i>	2.75	5.25	4.50
<i>PERONI Nastro Azzurro</i>			4.50
<i>PERONI Riserva 500ml</i>			9.95
<i>MORETTI</i>			4.50
<i>MORETTI 0 Alcohol Free</i>			4.00
<i>MENABREA</i>	2.75	5.25	4.50

### Birre Artigianali

*GRADISCA 500ml 7.50*

*It is characterized by a brilliant golden color, a compact head, and its fresh*

*thirst-quenching qualities. An Oscar-winning beer!*

*VOLPINA 500ml 9.00*

*Strong ale "Volpina" as seductive and impresses with its warm colors with beautiful ruby red notes, sweet tempting aroma and a full, rich, warming taste with a strong character.*

*ITEMS MARKED WITH THIS SYMBOL \* ARE AVAILABLE ON WINE OFFER  
EVERYDAY FROM 5PM-7PM BUY ONE GET ONE FREE  
(Exclude Christmas & Bank Holiday time)*

**FINE WINE BY THE GLASS  
CORAVIN TECHNIQUE**



*Coravin's ground-breaking wine technology allows wines by the glass to be enjoyed, leaving the cork in place. A thin, hollow needle passes through the foil and cork to access the wine, with the cork in place, the wine is safeguarded from oxidation. The Coravin makes great wines more accessible by the glass...Try it!*

*Wines served by Coravin available in 125ml glasses.*

**WHITE**

<b>BASTIANICH VESPA BIANCO</b>	<b>£ 11.00</b>
<b>VERMENTINO GUADO AL TASSO</b>	<b>£ 9.95</b>

**RED**

<b>CHIANTI RISERVA NUNZI CONTI DOCG</b>	<b>£ 11.00</b>
<b>IL BRUCIATO BOLGHERI DOC</b>	<b>£ 12.00</b>
<b>MASSOLINO BAROLO SERRALUNGA DOCG</b>	<b>£ 13.00</b>
<b>AMARONE CLASSICO MASI - VENETO</b>	<b>£ 15.00</b>
<b>BRUNELLO DI MONTALCINO DOCG BANFI</b>	<b>£ 15.00</b>
<b>POGGIO MANDORLO, MAREMMA</b>	<b>£ 19.00</b>

## **PROSECCO**

### **NONNAS PROSECCO EXTRA DRY NV VENETO 29.95**

*(100% Glera) Delicate bubbles, a sign of a true Prosecco- Perfect aperitif*

### **PROSECCO DOC BEL STAR Veneto 32.95**

*(100% Glera) Off-dry and creamily textured, Bel Star Prosecco is attractively flavoured and easily drunk when it comes to celebrating!*

### **PROSECCO DOC BEL STAR JEIO ROSÉ Veneto 35.50**

*(Merlot & Pinot Noir) Delicate pink, with extremely fine and persistent perlage. The bouquet is elegant and complex, with a wide range of aromas, intense hints of rose, fresh fruit, citrus and lychees. On the palate it is crisp and balanced, with good sapidity and a dry long finish.*

### **FRANCIACORTA BRUT SATEN MILLESIMATO DOCG 49.00**

*(100% Chardonnay) AROMA: intense with scents of exotic fruit, white flowers, pineapple, barley malt biscuits.*

## **CHAMPAGNE**

### **GRANDE RESERVE CHAMPAGNE BRUT CHAUDRON - 59.00**

*(60% pinot noir, 36% Chardonnay, 4% Pinot Meunier)*

*It is the ambassador of Chaudron Estate.*

*Clear gold colour with fine bubbles. Aromas of lemon and hazelnuts revealing aprocots on the palate. Smooth and velvety sensation.*

### **CHAUDRON ROSE' BRUT - 65.00**

*(50% Pinot Noir, 26% Pinot Meunier and 24% Chardonnay)*

*Delicate pale pink colour, Aromas of red fruits. Tingling bubbles.*

### **BLANC THE BLANCS, GRAND CRU BRUT CHAUDRON 89.00**

*2012*

*(100% Chardonnay) Pale yellow colour with fine and persistent bubbles.*

*Citrus streams predominate, lime and grapefruit. Fresh, supple and round soft fine flavours of white peach prolong the enchantment*

### **LAURENT PERRIER BRUT NV - 65.00**

*(Chardonnay 45%, Pinot Noir 40%, Pinot Meunier 15%) A pale golden hue, with fine and persistent bubbles. The nose is fresh and delicate, showing good complexity with its hints of citrus and white fruit.*

### **LAURENT PERRIER CUVÉE ROSE BRUT NV - 98.00**

*(Pinot Noir) Wonderfully fresh and reminiscent of red and black fruit.*

*Notes of fresh raspberries, black cherries and blackcurrants on the nose, rounded and supple with a long finish on the palate.*

### **DOM PÉRIGNON BRUT - 199.00**

*(1/3 Pinot Noir, 1/3 Pinot Meunier, 1/3 Chardonnay) The supreme elegance and grace of Dom Pérignon is immediately apparent on the bouquet, and the citrus, pear and apple palate, with its superfine acidity. Seems to last for an eternity*

### **KRUG, GRAN CUVÉE, BRUT NV - 230.00**

*(Pinot Noir) Classically rich and opulent in style with sublime balance and elegance.*

### **CRISTAL, LUIS ROEDERER - 260.00**

*(Pinot Noir from the Crus) Rich and ripe with juicy aromas and a generous sweetness indicating a powerful wine. Full and round with a fine creamy mousse supporting a powerful wine*

### **Northern White Wines**

#### **LE CAVE DU VIN BLANC DE MORGEX, DOC – 38.00**

*(100% Blanc des Morgex, Prie Blanc). Valle D'Aosta This wine made with biotype Prié Blanc is aromatic with notes of apricot and almonds. To be drunk young, it pairs especially well with fresh cheeses, light risotto dishes and tuna*

#### **PINOT GRIGIO SELEZIONE NONNAS, DOC - FRIULI 23.00**

*(100% Pinot Grigio) Fine, fruity, fragrant white - our house selection, a classic pinot grigio to enjoy with a fish dishes and light antipasti.*

#### **GAVI DOCG CONTE ALARI PIEMONTE - 29.00**

*(100% Cortese) The wines passes a short period of aging in bottle to develop its characteristics and structure. This elegant, pleasant, fresh and harmonic wine pairs well with starters, salads, seafood and fish dishes.*

#### **SAUVIGNON BLANC DOC, NONNAS FRIULI - 24.00**

*(100% Sauvignon) A fresh and fruity wine, great for a summer's day, try this with a delicate starter*

#### **CHARDONNAY POESIE - 25.00**

*(100% Chardonnay) Piemonte Cool fermented and un-oaked, this wine demonstrates intense, ripe fruit on a powerful rich palate. Perfect Aperitivo to be enjoyed with cured meats and fresh cheeses*

#### **LUGANA RISERVA , IL CATULLO DOC GARDA – 39.00**

*Decanter award winner*

*Light gold, bursting with yellow peach and kiwi. Refreshing dry with a lingering and citrussy finish.*

#### **SOAVE CLASSICO DOC Cesari VENETO - 35.00**

*(100% Garganeca) A dry, crisp, fruity white wine, Soave's naturally refreshing appeal led it to phenomenal popularity in the second half of the 20th Century.*

#### **BASTIANICH VESPA BIANCO - 63.00**

*(45%Chardonnay, 45%Sauvignon Blanc, 10% Picolit) Friuli*

*A tightly wound balance of minerality and citrus, evolving over time into a more Chardonnay, Sauvignon Blanc, PicolitChardonnay, Sauvignon Blanc, Picolit viscous expression of wildflowers, clover honey and mature pear.*

#### **MULLER THURGAU TUBLINO TRENINO - 35.00**

*( 100% Muller-Thurgau) Light straw in color, offers intense aromas of stone fruits and crisp green apples with scents of jasmine and sage. On the palate, this beautifully balanced wine displays a rich minerality and zesty acidity that result in incredible finesse.*

#### **VINTAGE TUNINA JERMANN Friuli-Venezia-Giulia - 85.00**

*(20% Chardonnay, 20% Malvasia Istriana, 20% Picolit, 20% Ribolla Gialla, 20% Sauvignon Blanc.)Bright straw in colour with golden reflections, the nose is very elegant with persistant scents of honey and country flowers. Dry, soft and well balanced with an extraordinary persistence due to its full body.*

## ***Central Italy & Southern Whites***

**MONTECARLO BUONAMICO DOC Etichetta Bianca – 35.00**  
*(Trebbiano, Pinot Bianco, sauvignon, Malvasia & Semillion) Silver gold colour, nutty with vanilla, orange blossom, crisp, lengthy good balance*

**VERDICCHIO S BARBARA STELVIN MARCHE - 29.00**  
*(100% Verdicchio) A wine with almond and citrus flavour with a crisp, well balanced and delicate scent. Perfect with seafood dishes*

**VERNACCIA DI SAN GIMIGNANO, - 29.00**  
*(100% Vernaccia) Toscana This Vernaccia is chic, fresh with light lemon and apple fruit with a delicious, subtle, twist of bitter almonds on the finish. It is crisp, lively and wonderful with lighter seafood dishes*

**FIANO DEL SALENTO VILLA MOTTURA - 28.00**  
*(100% Fiano) One of the oldest Italian grape varieties, dry but with splendid acidity, good body and a distinct presence of toasted hazelnuts, Fiano finds its match with seafood and white meat.*

**GRECO DI TUFO VADIAPERTI CAMPANIA - 42.00**  
*(100% Greco) Lemon-gold in colour with an intense, aromatic perfume of ripe pears with a honeyed, almond notes. On the palate, this wine has stone fruit flavours of yellow peaches, a crisp, mineral character and good body on the finish.*

**VERMENTINO VIVI DOC TUSCANY – 35.00**  
*(100% Vermentino) Yellow with pale green highlights, it is rich with tropical fruit perfumes, especially pineapple and mango and some floral notes. On the palate it has a good weight and concentration, fresh lively fruit and a long, dry finish.*

**VERMENTINO GUADO AL TASSO DI BOLGHERI – 49.00**  
*(100% Vermentino) ANTINORI A luminous straw in colour, the wine's aroma are riper and more mature than usual with notes of citrus fruit and herbs. The flavours are savoury, persistent and with a pleasurable fruitiness on the finish and aftertaste*

## ***Rosy Rose'***

**SALENTO ROSATO ROSE', TERRE AVARE - 28.00**  
*(Negroamaro 100%) A lively, brilliant pink coloured wine with a perfect nose of pressed raspberries and strawberries. A dry wine with a good firmness and a very fresh flavour*

**PINOT GRIGIO BLUSH VENETO - 24.00**  
*(100% Pinot Grigio) Bright summer fruits, delicate floral and crispy acidity make this wine fantastic dry rose.*

## ***Bio-Organic Wine***

**WHITE PECORINO LE MERLETTAIE CIU CIU - 32.00**  
*(100% Pecorino) Marche Colour deep straw-yellow Scent very intense and persistent, grassy and hawthorn blossoms aroma, with vanilla perfume Flavour fresh and sapid, agreeable and soft to the palate*

**RED ROSSO PICENO CIU CIU MARCHE - 30.00**

*(Montepulciano & Sangiovese) Certified organic wine from very small family owned estate. Fresh, summery perfume of rose, strawberry, Morello cherry and liquorice root. Earthy and spicy will suit red meats as well as aged cheeses*

**Northern Reds**

**AMARONE CLASSICO MASI – VENETO - 89.00**

*(Corvina, Rondinella & Molinara) A richer, more powerful style showing lots of ripe baked red fruits. Full-bodied with firm, structuring tannins. Smooth all across the palate with a very long finish. It suits game, roast meat and aged flavor full cheeses. An excellent 'Meditation' Wine.*

**VALPOLICELLA CLASSICO MASI –VENETO - 38.00**

*(Corvina, Rondinella & Molinara) Dry wine with medium body and a harmonious taste. Great for an entire meal, it pairs well with first course dishes as well as game and red meats.*

**VALPOLICELLA RIPASSO BROLO Campofiorin Oro - 55.00**

*(Corvina, Rondinella & Molinara) It is a classic Valpolicella Superiore di Ripasso made using the 'Ripasso' technique which was traditionally used to strengthen Valpolicella wines and consists of re-fermenting the current or previous vintage on fermented dregs of dried Amarone grapes. Deep ruby red colour, scents of ripe fruit, jam cherries and sweet spices. Very striking persistence,. Great with grilled meats, moderately aged cheese and game.*

**MERLOT SELEZIONE NONNAS – VENETO - 23.00**

*(100% Merlot) Medium weight, food friendly red for an easy going drink.*

**MASSOLINO BAROLO SERRALUNGA DOCG - 89.00**

*(Nebbiolo) Piemonte This wine possesses a vast range of perfumes, from classic spicy notes, to sweeter, flowery, fruity notes, full-bodied, with the excellent structure and acidity. Order this to taste on its own or with cheeses or a fine rib- eye.*

**REFOSCO DAL PEDUNCOLO ROSSO, VENETO, 2015 – 32.00**

*From Lison Pramaggiore, a single vineyard 'gold medal Winner' at the 'International wine challenge'. A special red from the 'Refosco grape', tasting of ripe, juicy berries. Substantial richness red spicy fruit flowing harmoniously on the palate.*

**AMERAI SERRAGRILLI PIEMONTE - 34.00**

*(40% Barbera d'Alba , 30% Pinot Noir 20% Dolcetto d'Alba , 10% Freisa) Floreal scents and freshness given by the Dolcetto and Freisa, then cherry and small red fruits with tiny vanilla from oaked Barbera and Pinot Noir. Warm, Long and very smooth. Soft tannins with balanced acidity and a pleasant final of almonds*

**BARBERA D'ALBA SERRAGRILLI PIEMONTE - 36.00**

*(100% Barbera) clear garnet red, rich and intense, good concentration of delicate, crisp fruity aromas. warm and soft, with rich acidity and a nice, clean finish. Medium body prefers pairing of red meat, and cheese.*

**CABERNET SOUVIGNON MEZZACORONA – 30.00**

*(100% Cabernet Sauvignon) ruby red with an intense bouquet, it distinguishes itself in its pleasant structure and elegant tannins.*

**INDRÉ, CASTELLO DI MONTEGROSSO, 1998 – 55.00**

*Nebbiolo, Vespolina, bonarda, balsamic uvelino grapes*  
*A rare treasure from the past, the true Barolo ancient grape variety. Rich garnet red, sensational bouquet of dark red berries, taste of smoky fruit, truffle and liquorice. Full bodied with immense expansion on the palate.*

### **Tour of Tuscany**

#### **MONTECARLO DOC BUONAMICO ETICHETTA BLU – 35.00**

*(Sangiovese, Syrah, Cabernet Sauvignon, Merlot & Canaiolo)*

*Intense ruby colour. Dark fruit and flower notes, red cherry and plums overtake the palate, leaving*

#### **MORELLINO DI SCANSANO DOC - 37.00**

*(100% Sangiovese) This up and coming area around Grosseto is starting to produce excellent wines. This is from the young vines which produces an excellent cherry fruit filled example of Morellino.*

#### **CAPATOSTA, DOC, MAREMMA, POGGIOARGEN. - 49.50**

*(Sangiovese, Alicante) Made from the best and oldest Sangiovese clones with added Alicante grapes to produce a full-bodied elegant blockbuster. This wine was discovered on one of our Tuscan trails and comes highly recommended.*

#### **CHIANTI RISERVA - 28.00**

*(Sangiovese, Canaiolo, Cabernet Sauvignon) This Chianti Riserva possesses a brilliant, ruby colour, violets and strawberries in the nose, and a dry, fruity, harmonious taste with a pleasant finish.*

#### **ROSSO DI MONTALCINO BANFI – 45.00**

*(Sangiovese Gross) A fresher style of wine that needed considerably less ageing time than its sibling. Full bodied prefers pairings of red meats and mature cheeses*

### **Super Tuscan**

#### **CHIANTI RISERVA NUNZI CONTI DOCG – 55.00**

*(Sangiovese 100%) is a quality-driven red that possesses layers of complexity on the nose, from the pronounced primary fruit spectrum of fresh red berries, redcurrants and cherries to the tertiary notes of nuts, cinnamons, toast and vanilla. Rich tannins, firm structure, well-balanced wine with a creamy feel and freshness of fruit acid, all coming together to provide a dense lasting finishing.*

#### **IL BRUCIATO BOLGHERI DOC Guado al Tasso – 65.00**

*(65% Cabernet sauvignon, 20% Merlot, 15% Syrah) The nose is dominated by intense of ripe red berry fruit and complementary aromas of sweet spices and coffee. The wine shows silky tannins along with a sweet and spicy finish and aftertaste.*

#### **MERLOT CUPINERO COL DI BACCHE - 72.00**

*(100% Merlot)*

*Cupinero is a softly oaked red that's immediately likeable. It makes an elegant first impression with sweet cherry, white peppercorn, chocolate and exotic spice. Wood tones are more evident in the mouth, where vanilla and toasted flavors take over.*

#### **BRUNELLO DI MONTALCINO DOCG BANFI – 89.00**

*(Sangiovese Grosso) When aged, it acquires complex characteristics and offers a broad bouquet with an aroma of autumn leaves. Bold and rich to be paired with rib-eye and aged cheeses.*

**POGGIO MANDORLO, MAREMMA - 99.00**

*(Merlot 70%, Cabernet Franc 30%)*

*Still red wine, full bodied and intense, with delicate fruity, herbaceous and mineral notes, lingering finish, aged in barriques for 12 months*

***Fine Super Tuscan***

**INSOGLIO DEL CINGHIALE, CAMPO DI SASSO BIBBONA, TENUTA BISERNO, ANTINORI, TUSCANY, 2007 – 99.99**

*Syrah, Cabernet Franc, Merlot and Petit Verdot grapes.*

*Reveals Tuscan character with the addition of Syrah grape.*

*Insoglio del Cinghiale is the classic wine of the Tenuta di Biserno estate. Intense ruby red with flecks of purple. nose of oak and liquorice, dark black fruit on the palate with hint of chocolate on the finish.*

**TIGNANELLO ANTINORI - from - 160.00**

*(80% Sangiovese, 5 % Cabernet Franc, 15% Cabernet Sauvignon)*

*The Tignanello is an intense ruby red in color with purple highlights. The wine is ripe on the nose with notes of dark fruit and with much underlying freshness on the aromatic finish; plum fruit dominates the aromatic gamut along with cherries, and the aromas evolve with vigor and balance towards sensations of mint and liquorice.*

**SASSICAIA - from 260.00**

*(85% Cabernet Sauvignon, 15% Cabernet Franc)*

*Dark chocolate and supple red berry fruits on the nose with plenty of raspberry and cassis. The palate's quite fine, juicy and lithe with good balance, good drive and great depth. Toasty oak builds through the finish, showing a strong earthy thread and a core of crisp tannin.*

**ORNELLAIA - from - 260**

*(45% Cabernet Sauvignon, 38% Merlot, 10% Cabernet Franc, 7% Petit Verdot)*

*“Ripeness and equilibrium are the two qualities that can best describe Ornellaia 2009. Born from a vintage which began cool then turned hot, it was necessary to take painstaking care during harvest in order to preserve the grapes’ crisp acidity and aromatic complexity. The wine’s fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs. On the palate, silky-smooth and spacious, with glossy tannins. A lively, refreshing acidity lifts a lingering finish.”*

**SOLAIA - from - 280**

*(75% Cabernet Sauvignon 20% Sangiovese, 5% Cabernet Franc)*

*Solaia shows a ruby red color. On the palate the wine is smooth which is the result of perfectly ripe grapes along with sensations*

*of coffee, chocolate, mint, and licorice. The wine impresses for its finesse and structure, and is characterized by great elegance and aging potential, with its soft and velvety tannins.*

### ***Italy & Southern Reds***

#### ***MONTEPULCIANO DOC, ABRUZZO - 29.50***

*(100% Montepulciano D'Abruzzo) Full bodied and robust, well balanced with ripe tannin and soft oak features.*

#### ***NERO DI TROIA, ROCCA, IGT, PUGLIA, 2017 – 26.00***

*Troia grapes originally from Troy. Deep red garnet highlights with a perfume of violets. Dark dried cherries infused with smoky plums. Full texture and long on the palate.*

#### ***PRIMITIVO DI MANDURIA PUGLIA - 29.00***

*(100% primitive) Intense spicy notes and hints of ripe red fruits complemented by a pleasant feeling of softness and complexity. Perfect pairing with red meat dishes.*

#### ***FRAPPATO NERELLO MASCALESE IGT SICILIA - 27.00***

*(Nerello Mascalese and Frappato) Bold red with a delicious savoury sour element and mouth-filling blackcurrant, liquorice and dark chocolate fruit. Great with hearty steak dishes, rare roast beef, or a complex meaty casserole of venison or game.*

#### ***SYRAH FEUDO ARANCIO, DOC SICILIA - 29.00***

*(100% Syrah) Bright ruby red. Warm and persuasive, with spicy notes of black pepper and thyme based on notes of wild fruit. Tannic sensation is velvety and pleasant*

#### ***NERO D'AVOLA, SICILIA - 26.00***

*(100% Nero D'Avola) With ruby red tonality, it offers red fruit scents, enriched by aromatic sweet and mellow oak notes on the nose. At the palate it's extremely rich, intense and embracing.*

#### ***CANNONAU I FIORI, DOC SARDEGNA - 35.00***

*(100% Cannonau) Intense ruby red colour with violet hints, very clear. Very intense, fresh and immediate aroma with notes of ripe red fruits and vegetable. Dry and smooth to the palate, good structure and nose-palate persistence.*

