

Wine by the glass

WHITE

Glass 175ml

<i>Pinot Grigio delle Venezie IGT, Cieloe Terra</i>	<i>£4.50</i>
<i>Le Rime Chardonnay/Pinot Grigio Toscana IGT 2007, Banfi</i>	<i>£5.70</i>
<i>Sauvignon Blanc Colli Piacentini DOC 2007, Castelli del Duca</i>	<i>£6.00</i>
<i>Falanghina Rami DOC 2006, Di Majo Norante (Molise)</i>	<i>£6.60</i>
<i>Cayega Roero Arneis DOCG 2007, Tenuta Caretta (Piemonte)</i>	<i>£7.90</i>
<i>Sole e Vento Sicilia Bianco IGT 2007, De Bartoli (Sicilia)</i>	<i>£8.60</i>

ROSE'

<i>Bardolino Chiaretto DOC 2007, La Cavalchina (Veneto)</i>	<i>£7.50</i>
<i>Saltagrilli Tenuta dei Castiglioni IGT 2007, Frescobaldi (Toscana)</i>	<i>£7.90</i>

RED

<i>Negroamaro "Masseria Torre Rossa" IGT, Terre di Sava</i>	<i>£4.50</i>
<i>Col di Sasso Sangiovese-Cab.Sauvignon Toscana IGT 2007, Banfi</i>	<i>£5.70</i>
<i>Bonarda Colli Piacentini DOC 2006, Castelli del Duca (Emilia)</i>	<i>£6.00</i>
<i>Scurati Nero d'Avola Sicilia IGT 2007, Ceuso (Sicilia)</i>	<i>£7.50</i>
<i>Valpolicella Classico DOC 2007, Brigaldara (Veneto)</i>	<i>£7.60</i>
<i>Primitivo Gioia del Colle DOC 2005, Fatalone (Puglia)</i>	<i>£8.60</i>

Sparkling Wines & Champagne

Sparkling Wine & Classic Method	Flute	Bottle
1) Prosecco di Conegliano, Carpené Malvolti	£6.00	£28.50
2) Ferrari Perlé "Metodo Classico" Trento DOC 2002 <i>Ferrari is very much the doyen of "champagne method" sparkling wine in Italy being established since 1902 and regarded as about the best there is. A bouquet with a firm, distinctive flavour; a lovely touch of fresh bread and yeasty tones on the palate with a ripe and crisp finish.</i>	£10.50	£50.00
3) Ferrari Brut Rosé "Metodo Classico" Trento DOC <i>Fragrant, flowery nose with just a touch of berry fruit is balanced by a delicate flavour in the mouth with a hint of almonds on the finish.</i>	£10.50	£50.00
4) Ferrari Perlé Rosé "Metodo Classico" Trento DOC 2003 <i>With its brushstroke of bewitching pink, it amazes with its refined expression. This vintage Rosé is obtained from a very special selection of Pinot Nero from the Lunelli family's vineyards: persistent velvety harmony. Noblesse oblige!</i>		£65.00
5) Lambrusco Reggiano DOC "Concerto", Medici <i>Dismiss old notions, this is real Lambrusco. It is a dry, red wine with a sparkle and bags of flavour, to be drunk with great gusto. Full, juicy and mouth filling.</i>		£23.50
7) Giulio Ferrari Riserva del Fondatore Trento DOC 1997 <i>A star wine that goes beyond all one's expectations. Made exclusively from Chardonnay, it is spellbinding, satisfying and seductive. This Cru from the Maso Pianizza vineyard is a wine of extraordinary longevity. Elegant and well-balanced, with velvety, well-knit fruit combined with attractive floral notes. All of these sensations contribute to an overall flavour of great breed and remarkable persistence.</i>		£100.00
Champagne		
8) René Beaudouin Millesime 2002		£65.00
9) Bollinger N.V.		£75.00
10) Dom Perignon 1999		£150.00
11) Krug Grand Cuvee'		£170.00
12) Cristal Louis Roederer 2000		£250.00

White Wines

TOSCANA

15) Le Rime Chardonnay/Pinot Grigio Toscana IGT 2007, Banfi **£19.50**

Pinot Grigio and Chardonnay are nurtured to perfection in select hillside vineyards of the Banfi Estate in Montalcino. Le Rime, pale straw in colour, is an aromatic, fruity white wine with a crisp finish replete with refreshing acidity.

16) Vernaccia di S. Gimignano DOCG 2007, Carpineto **£25.50**

A generous, dry and fruity wine with hints of spring flowers on the nose and a characteristic aromatic finish.

17) Pomino Bianco DOC 2007, Frescobaldi **£28.50**

Unusual blend of Pinot Blanc and Chardonnay, lovely floral bouquet and lingering finish, excellent with lean fish based dishes.

19) Fontanelle Chardonnay S. Antimo DOC 2007, Banfi **£40.00**

This complex and distinctive Chardonnay from Italy blends toasty, spicy oak aromas with ample fruit and nutty nuances to make a concentrated, focused, nicely balanced whole. Long on the finish and thoroughly enticing.

PIEMONTE

20) Ibisco Monferrato Bianco DOC 2006, Terredavino **£23.00**

A delicious blend of Cortese and Chardonnay, a touch of pears on the nose and backed up by a full palate and firm crispness on the finish.

21) Cayega Roero Arneis DOCG 2007, Tenuta Carretta **£26.50**

Straw yellow and reflecting pale green colour with fruits and flowers, wide and persistent in the bouquet. Harmonious with good structure, pleasant persistence, inviting to drink.

22) Gavi del Comune di Gavi Rovereto DOCG 2007, Michele Chiarlo **£35.00**

Probably is the best known Italian white wine that makes it a classic. Full of freshness with notes of almond and hazelnut with good length.

VENETO

26) Pinot Grigio delle Venezie IGT, Cieloe Terra **£16.50**

A dry, light and crisp wine from a blend of Pinot Bianco and Grigio grapes.

25) Soave Superiore DOC 2007, Tamellini **£27.50**

This straight Soave is marked by seductive honey and nutty almond aromas added to a typical Garganega floral dimension with a textured palate; white stone fruit, aromatic herbs and citrus flavour with a pure mineral edge.

27) Amedeo Bianco di Custoza Sup. DOC 2007, La Cavalchina **£33.50**

This Bianco di Custoza in fifth gear with oak ageing and made by one of the best winemakers in the region. Deftly balanced, velvety-textured. A touch of oak adds breadth and richness to the peach flavours with honey and vanilla on the finish.

FRIULI

28) Collio Chardonnay DOC 2005, Marega £30.00

The traditional Collio style is the focus of Livio and Giorgio Marega, with their challenge to get back to traditional methods in vinification, using the traditional barrels of two and five hectolitres, called "Holbar". These barrels were made of acacia, which give white wines great finesse and intense bouquet and elegant sweet tannins.

30) Sauvignon Collio Doc 2007, Russiz Superiore £45.00

Straw yellow in colour with greenish shades. The bouquet is intense and spicy. It is a delightful marriage of freshness and fruitiness in the mouth. Structured and well-balanced, silky with a good body and a long finish.

31) Ribolla Gialla 2003 (byodinamic wine), Dario Princic £50.00

A beautiful amber sheen with the appearance of glowing marmalade. The aromas are understated, suggestive of candied apricot, tangerine and peach-skin. The mouth, gentle at first with an underlying touch of astringency, reveals delicately waxy apricots and yellow plums with some sherry and almond.

32) Carso Vitovska 2005 (byodinamic wine), Az. Agricola Zidarich £55.00

A fine, delicate, fruity nose suggestive of plums, yellow cherries and poire william, followed by a palate with an upfront entry as you might expect from a variety that shares its environment with the bora gales that batter the coast..

ALTO ADIGE

33) Muller-Thurgau della Valle Isarco DOC 2007, Cantina Valle Isarco £28.50

This grape variety prefers the elevated and sunny hillsides of the Valle Isarco featuring a thinly structured soil. It is a fresh and tasty white wine with a strong character, full of minerals, like surfing a stony river bed with your tongue. No Mullerlite white this!

34) Gewurztraminer 2007, Cantina Valle Isarco £35.00

This wine has a lovely bouquet of dried fruits, nutmeg and sweet spice and is rich and viscous. It will match a wide range of food: from lobster and crayfish to foie gras, gratin dishes and smoked cheese.

35) Pinot Bianco (Weissburgunder) 2007 Val Venosta, Falkenstein £37.50

A white wine showing a combination of ripeness and minerality that lifts it above the ordinary..

EMILIA ROMAGNA

36) Sauvignon Blanc Colli Piacentini DOC 2007, Castelli del Duca £22.50

A firm and distinctly herbal nose is followed by a deliciously crisp and grassy finish. This Sauvignon is fresh, smooth and well-balanced.

UMBRIA

37) Tragugnano Orvieto DOC 2007, Sergio Mottura £28.50

Organically produced grapes make this a wine of great elegance. A blend of the estate's best grapes, it has ripeness and balance with a soft fruit nose.

38) Bramito del Cervo Chard. Umbria IGT 2007, Castello della Sala £35.00

Pale golden in colour with gold reflexes. On the nose is fruity with clean varietals character, good vanilla flavour and toasted. On the palate is soft and well balanced with an excellent structure.

39) Conte della Vipera Sauvignon Umbria IGT 2006, Cast. della Sala £45.00

A fine beautifully balanced Sauvignon with a small part of chardonnay from the best batches grown at Castello della Sala. Very intense, fruity aromas deriving from the combination of varietals features of the two grapes. Stylish, soft and well-structured with aromas echoed nicely on the palate.

MARCHE

41) Podium Verdicchio dei Cast. Di Jesi Cl. Sup. 2006, Garofali £30.00

Verdicchio at its best. This is golden, slightly austere, Chablis-like wine with excellent length and concentration. Matured in tank for a year and then 5 months in bottle, giving complexity and depth not often found in a white wine.

42) Vigna delle Oche Verdicchio dei Cast. Di Jesi Ris. 2005, S.Lorenzo £41.50

Passion and heart, tradition and innovation - these are the "dogma" of Fattoria San Lorenzo. This delicious white wine is almost Burgundian in style. Full bodied and creamy, but not oaky; this is bright straw yellow with green highlights. Intense and continuous aromas of ripe fruit, particularly apple and ripe pear with complex layers.

ABRUZZO

44) Castello di Semivicoli Trebbiano d'Abruzzo DOC 2006, Masciarelli £45.00

Seriously refreshing wine with a touch of hazelnut and violets. Quite lingering, with some pleasant liquorice, vanilla and peach flavours.

CAMPANIA

45) Grego di Tufo DOCG 2007, Vadiaperti £30.00

Classic Greco with elegant refined notes of ripe fruit, golden delicious apples lifted by floral and acacia honey nuances. The palate is fresh and structured with good balance and length and a perceptible bitter almond finish.

46) Lacryma Christi Vesuvio Bianco DOC 2007, Mastrobernardini £32.50

Ripe and distinctive fruit with a slightly herbaceous character. Concentrate but clean wine from this Coda di Volpe grape.

MOLISE

47) Falanghina Rami DOC 2007, Di Majo Norante £25.00

Fresh peach and apricot flavours with a good citrus spine. It's crisp and refreshing. And goes well with slightly spicy seafood or chicken, or makes an excellent sipping wine.

SICILIA

52) Cavallina Grillo IGT, Duca di Castelmonte **£17.00**

Aromatic, balanced wine with fresh fruit/florality with a little richness and weight on the palate

48) Regaleali Sicilia IGT 2007, Tasca d'Almerita **£30.00**

A blend of three Sicilian grapes-- Inzolia, Cataratto and Grecanico-- this a versatile, refreshing, and delicious white. Straw yellow in colour is dry and crisp with excellent structure and a superb fruity finish. Clean and refreshing

49) Rami Bianco, Cos **£32.50**

Fermented in stainless steel it retains a certain leafy pungency on the nose, but is fairly restrained, with notes of almond and straw, and some of that citrus quality.

50) Sole e Vento Sicilia Bianco IGT 2007, De Bartoli **£35.00**

This wine come from his estate in the Pantelleria Island and is dry and smooth, rich of aromas and full of freshness.

SARDEGNA

51) Canayli Vermentino di Gallura Sup. DOC 2007, C.S. Gallura **£32.50**

Gallura in Sardinia is one of Italy's classic zones for Vermentino: straw yellow in colour, with green reflexes, Canayli has an intense and long scent, rich with freshness and fruits; in the mouth it releases its characteristic dry taste, alcoholic and warm.

Red Wine

TOSCANA

60) Col di Sasso Toscana IGT 2007, Banfi **£19.50**

A blend of Sangiovese and Cabernet Sauvignon well-structured with supple tannins.

63) Santa Maria Morellino di Scansano DOCG 2006, Frescobaldi **£31.50**

Full of ripe fruit and spice complemented by sweeter hints of vanilla through to a rich, full-bodied flavour with supporting tannins

64) Chianti Classico DOCG 2006, Banfi **£35.00**

Banfi Chianti Classico embodies all the characteristics that have made this wine an enduring classic: an alluring bouquet of black fruit and violets; rich flavors of cherry and leather; supple tannins and good acidity for dining

65) Chianti Classico "Fattoria Rodano" DOCG 2004 **£36.50**

The wine respects the tradition of Chianti Classico by aging the wine in large oak Botti. The result is wine with new world purity and old-world soul. The wine has a rich deep cherry, black fruit and fresh berry forward taste with deep wonderful structure and color. Luscious plum, cinnamon, wild strawberries with a ruddy cherry sweetness fill up this extra voluptuous and sultry Chianti Classico.

66) Campo ai Sassi Rosso di Montalcino DOC 2006, Frescobaldi **£37.50**

An intense bouquet of cherries, plums with hints of violets and floral tones

67) Nipozzano Chianti Rufina Riserva DOCG 2005, Frescobaldi **£38.50**

An enticing, rather pronounced ruby red. Its suite of fragrances exhibits considerable complexity, opening to dark fruit such as plum and blackcurrant, pungent spiciness of cinnamon and clove. Solidly-built but not heavy with long-lingering finish.

69) Alleanza Rosso di Toscana IGT 2003, Castello di Gabbiano **£39.50**

The Alleanza is the product of a joint winemaking partnership by Ed Sbragia from California's Beringer and Giancarlo Roman from Castello di Gabbiano. The deep ruby red Alleanza is a blend of 50% Sangiovese, 40% Merlot and 10% Cabernet Sauvignon.

70) Rosso di Montalcino DOC 2006, Banfi **£45.00**

Is a wine of noble origins and impressive original thinking. Made from 100% select Sangiovese clones. It is deep ruby-red in colour with a dry, round, velvety taste and generous body - characteristics similar to those desired in a great Brunello.

TOSCANA

71) Vino Nobile di Montepulciano Riserva 2003, Carpineto **£45.00**

*On the nose, intense and typical aromas of fruits with a delicate hint of vanilla.
On the palate is structured and well-balanced*

72) Chianti Classico Riserva DOCG 2005, Banfi **£48.50**

Produced from select grapes grown in the "Classico" region of Chianti between Siena and Florence. After aging two years in Slovenian oak casks, this elegant, well-balanced wine has flavours of vanilla, cocoa and spice.

73) Marchese Antinori Chianti Classico Riserva 2004, Antinori **£50.00**

*Intensely rich and fragrant but with a velvety softness on the palate.
Beautifully balanced with a long complex finish.*

74) Castel Giocondo Brunello di Montalcino DOCG 2003, Frescobaldi £70.00

Multi-layered aromas of dark cherry and dried plum melding into more pronounced mineral essences plus suggestions of tobacco leaf. With the palate pulpy fruit comes to the fore in the attack, with tannins that are expressive but not invasive.

75) Brunello di Montalcino DOCG 2003, Banfi £72.50

Intense and deep ruby red in colour. The bouquet is very soft and complex, with a hint of jam which is well integrated with aromas of plums and ripe cherries. The wine's structure is powerful and yet the same time gentle, with a long finish and great aging potential.

76) Mormoreto Toscana IGT 2003, Frescobaldi £75.00

A blend of Cabernet Sauvignon and Cabernet Franc, matured in French Oak for 12 months. Big rich and jammy. Full-bodied, with big thick, velvety tannins and a long, intense aftertaste.

78) Tignanello Toscana IGT 2005, Antinori £110.00

The original Super-Tuscan. Nicely expressed varietal aromas with hints of black berry fruit. The palate is weighty, dense and vibrant with complex structure thanks to support of the acidity. Long and lingering with hints of chocolate, coffee and marmalade in the aftertaste. The beautifully handled tannin from the wine and wood blend making Tignanello a very complex, stylish and sophisticated wine

79) Guado al Tasso Bolgheri Superiore 2003, Ten. Guado al Tasso £120.00

Extraordinary intense ruby red in colour. Fruity, with hints of toast, coffee and dark chocolate. Finely structured and complex; balanced, with soft tannins and a lingering finish. Displays unmistakable varietal flavour while retaining strong regional character

80) Riserva Poggio all'Oro Brunello di Montalcino DOCG 1999, Banfi £150.00

Made from 100% Sangiovese grapes carefully selected for superior quality, Poggio all'Oro is aged for a total of five years, including a minimum of two years in French oak barrels. With a ruby-red colour complemented by a rich bouquet, this wine emerges with exceptional depth and character. Soft, yet intense, it demonstrates hints of plum, chocolate and cherries.

TOSCANA

81) Ornellaia, Bolgheri Sup. DOC 2003, Ten. dell'Ornellaia £170.00

The opulent 2003 Ornellaia presents a super-ripe, open nose and jammy dark fruit. Ample and warm on the palate, it shows notable freshness along with much persistence, great overall balance and a lingering note of sweetness on the finish.

82) Brunello di Montalcino DOCG 1997, Banfi £170.00

Complex aromas, initially of red fruit and liquorice with a discrete hint of vanilla. Its softness is well balanced on the palate; it is silky and caressing, giving the sensation of fullness and tone. The long finish is marked by notes of spice and jamminess, a sign of greatness, outstanding quality of a five-star vintage.

83) Solaia Toscana IGT 2003, Antinori £185.00

Black pepper, coffee, chocolate, vanilla, plums follow each other continually in Solaia 2003. The wine is strikingly elegant with nicely blended tannins supporting the sensation of sweetness and weight.

84) Sassicaia 2004, Tenuta San Guido £210.00

A welcome return to a fine and classic vintage after the challenges of 2002 and 2003, this wine is one of the finest produced at the estate during the last decade. Deep in colour with subtle notes of blackcurrant and vanilla on the nose. On the palate intense cassis flavours and precise mineral qualities dominate - ripe, fine grained tannins and firm acidity framework the wine. Poised, very long and elegant.

85) Tignanello Toscana IGT 1997, Antinori**£270.00**

Overall the 1997 harvest has been somewhat less than expected in terms of quantity but in terms of quality, this is an exceptional vintage, probably even better than the much acclaimed 1990 vintage and one of the greatest of the last fifty years. Intensely fruity and complex on the nose, full-bodied, rich and complex in the mouth with exceptional structure and a lengthy finish.

PIEMONTE**90) Barbera d'Alba DOC 2006 Ansis, Terredavino****£28.50**

A full, well structured wine with bags of weight and depth. Ripeness of fruit and a touch of cloves characterise this wine.

91) Dolcetto d'Alba DOC 2007, Cascina Baricchi**£32.50**

A lovely expression of that variety, revealing good acidity, unobtrusive tannins aromatic red fruit a pleasant bitter twist at the end.

92) Tre Vigne Barbera d'Asti DOC 2005, Vietti**£45.00**

Ruby purple colour with ripe red cherry aromas with hints of mineral and vanilla. A dry, medium bodied red wine with refreshing acidity and soft tannins, is well balanced with good integration of oak, good complexity and a finish of more red cherries.

93) Barbaresco DOCG 2005, Cascina Morassino**£52.50**

A full bodied big wine with a good balance of rich fruit and firm dryness on the finish. A touch of raspberries and even prunes on the palate.

94) Barolo DOCG Essenze 2004, Terredavino**£55.00**

A well-structured palate follows a rich, dense, very slightly fruit-sweet nose. Packed with fruit and Perfume flavours.

95) La Court barbera d'Asti Sup. "Nizza" DOC 2005, Michele Chiarlo**£60.00**

The La Court estate, thanks to its excellent soil is the jewel in this farm's crown. The wine is complex, delicate and has a fascinating bouquet, rich in notes of ripe fruit. The taste is ample, rich and subtle with fresh palate and fine, long finish.

97) Cascina Bordino Barbaresco DOCG 2004, Ten. Carretta**£70.00**

Bordino vineyards takes the name of the farm-house which overlooked the vineyards. The wine has been aged for 18 months in oak barrel and 12 months in bottle. The bouquet is wide with deep ripe fruit and chocolate with sweet and composite tannins. Great structure and personality.

98) Barolo Classico DOCG 2001, Borgogno**£75.00**

Borgogno is a piece of history: the oldest winery in the appellation and one of the flagship of Piedmont's glorious traditional method. This Barolo has a restrained nose of ground spice and dried fruits. Savoury-tarry attack on the palate, grainy tannins which begins to melt as the wine warms in the glass giving the wine a linear composition and adding length to the finish.

99) Barbaresco Sottimano "Fausoni"**£85.00**

Intense garnet colour with ruby reflexes. On the nose, intense perfume of plum and ripe cherry with hints of flowers and spicy aromas. On the palate, intense with soft tannins and a long final taste.

100) Riserva Villero Barolo DOCG 1997, Vietti**£250.00**

Loads of tobacco, earth and prune flavours and fleshy sliced fruit. Full bodied, with silky tannins that build on the palate and turn to the finest cashmere in texture. Long and caressing. This is one of the great wines of Piedmont.

LOMBARDIA

101) Sommarovina Valtellina Sup. Sassella DOCG 2005, Prevostini £50.00
100% Nebbiolo, It is dark red in colour; extremely fine and composed bouquet with scents of raspberry, rose and spices; dry and warm taste, elegant and lasting with a finale of refreshing licorice and almond.

VENETO

104) Cabernet Sauvignon delle Venezie IGT, Cielo e Terra £16.50
Typical Cabernet fruit with nice weight and balanced tannins.

105) Valpolicella Classico DOC 2007, Brigaldara £29.50
Valpolicella as it should be. It has a ripe, raisiny, middle weight palate and a dry herbal finish.

107) Valpolicella Superiore DOC Ripasso Il Vegro 2004, Brigaldara £45.00
This is what real Valpolicella is all about, a single vineyard wine made in the cellars of one of the regions best producers. A wine to confound the critics. Ripe nose, middleweight palate and a dry herbal finish

108) Amarone della Valpolicella Classico DOC 2004, Brigaldara £75.00
Unique nose of sweet, pruney fruit, gingerbread, and warm earth. Soft, intense and mouth filling flavours of blackberries, choke cherries, and old barrels. Lots of body, some tannins remain but are relatively unobtrusive. Very long in the mouth.

109) Amarone Case Vecie 2004 Magnum, Brigaldara £120.00
The grapes for the splendid Case Vecie 2004 come from the young Grezzana vineyards and offer a medley of fruit jam, chocolate and spicy aromas. The palate is initially ripe, luscious and soft with a lingering dry, floral finish.

FRIULI

114) Merlot Friuli Grave DOC 2005, Forchir £28.00
Wine of attractive ruby-red colour and an aroma of wild berries. Merlot is lean, full-bodied, and yet soft and harmonious to the palate.

115) Refosco dal Peduncolo Rosso DOC 2007, Forchir £29.50
The Refosco grape is a native of Friuli and said to be of ancient origin and it is the dal Peduncolo (literally 'red stem') sub variety that is generally regarded as producing the best quality wine. A deliciously soft red with a crisp, vibrant bites on a good, long finish.

117) Pinot Nero DOC 2003, Bressan £50.00
The nose is big with dominant red berry fruit and minerals. It is a pleasure to drink now, Especially with it's already remarkably supple tannins.

TRENTINO

121) Teroldego Rotaliano DOC 2005, Foradori £37.50
Teroldego is a "cousin" of Syrah, and thrives in the warm and cool nights of this mountainous region. Dark and spicy, this medium to full bodied red is brimming with bright fruits and hints of black pepper and herbs.

122) Granato Vigneti delle Dolomiti IGT 2004, Foradori £70.00
Elisabetta Foradori has become one of Italy's top "superstar" winemakers. Without a doubt, she is Italy's finest producer of wines made from the Teroldego grape variety, one of the country's oldest and finest traditional grapes. Gorgeous aromas of crushed fruit and fresh flowers. Turns to black licorice and berries. Full-bodied, with masses of fruit, fine tannins and a long, juicy finish.

EMILIA ROMAGNA

125) Bonarda Colli Piacentini DOC 2006, Castelli del Duca **£22.50**

A gorgeous, rounded red wine with a full, fruity flavour with a lightly crisp finish. A slightly perfumed nose is offset with a distinctly earthy palate....

UMBRIA

129) Montefalco Rosso DOC 2005, Tenuta Alzatura **£35.00**

Produced by the Tenuta Alzatura, was born out of the union of the strength of Sangiovese and Sagrantino and the pleasant flavour of Merlot. Intense ruby red colour, with evident shades of purple. Its open, ethereal aroma evokes preserves, with hints of blackberries and blackcurrants. It has a broad, harmonious flavour and is full-bodied to the taste, with a pleasant, persistent fruitiness.

130) Sagrantino Montefalco DOCG 2004, Fattorie Milziade Antano **£70.00**

Proprietor Francesco Antano works with low yields to make pure, unadulterated wines loaded with personality that express the inner beauty of this unique region. The wine typically see extended periods of aging in cask lasting up to 30 months. The 2004 is a sturdy wine redolent of dark cherries and it offer lovely balance in a classic style with a sweet note of liquorice and a long finish.

ABRUZZO

135) Marina Cvetic Montepulciano d'Abruzzo DOC 2004, Masciarelli **£45.00**

Dense ruby red with garnet glints, it is intense and complex on the nose while on the mouth is an explosion of fruit and spices.

136) Villa Gemma Montepulciano d'Abruzzo DOC 2003, Masciarelli **£75.00**

A great red obtained from Montepulciano grapes, aged for 18 to 24 months in French oak casks and 12 months in the bottle. This wine shows an intense ruby red colour and nuances of ruby red. The nose reveals great personality with intense, elegant and clean aromas. In the mouth promptly denotes its thickness and full body.

CAMPANIA

137) Taurasi DOCG 2001, Tenuta Ponte **£42.50**

This Taurasi (Aglianico plus 10% Sangiovese in stainless steel) is not a typical modern muscular super concentrate effort but a wine with good freshness. It is smooth, full bodied but not heavy with a long sweet finish with pleasant note of tobacco.

PUGLIA

143) Negroamaro "Masseria Torre Rossa" IGT, Terre di Sava **£17.50**

Classic southern Italian grape, full bodied, excellent fruit nose, dry gently spiced finish

138) Primitivo Gioia del Colle DOC 2005, Fatalone **£29.50**

This Primitivo cuts to the chase with its sweet tobacco scent and flavours of sour cherry, plum and toffee. A smooth warm balanced red and it finishes on an aftertaste of toasted almond, typical of the Primitivo of Gioia del Colle.

139) Masseria Maime Negroamaro Salento IGT 2004, Tormaresca **£45.00**

This ruby red wine has typical varietals aroma of red fruit with well combined wood notes. The flavour is soft, sapid, with sweet and long lasting tannin perception.

SICILIA

140) Scurati Nero d'Avola Sicilia IGT 2007, Ceuso **£28.50**

Excellent aromas of plums and blackberries follow through to a full- to medium-bodied palate, with soft tannins and a velvety chocolate finish. As Nero d'Avola should be.

141) Scialo Sicilia IGT 2007, Viticultori Agrigento **£33.50**

Sicily is an ideal combination of climate, soil and grapes such as this local Nero d'Avola, which is blended with the better known Syrah. A firm, rich nose with a touch of fruitcake. On the palate it has a ripe, rounded texture and lingering finish.

142) Cerasuolo di Vittoria DOCG 2006, COS **£40.00**

The south-eastern province of Ragusa, around the town of Vittoria, is home to the revived Cerasuolo. This wine is made from Nero d'Avola where here is more elegant and has great mineral notes from the soil that gives its rich fruit, while the Frappato gives the wine its floral components and freshness.

SARDEGNA

145) Cannonau di Sardegna Jerzu Riserva DOC 2003, Alberto Loi **£40.00**

The Riserva is made only in top vintages, benefits from extra time in cask. This is a rich wine, complex with spicy tannins and warm in alcohol yet also surprisingly smooth. Balance, intense and persistent.

146) Buio Buio Isola dei Nuraghi Rosso IGT 2006, Mesa **£50.00**

Made from 100% Carignano, is concentrate on the nose with blackberry and balsamic hints. Similar sensation come trough on the palate, which is warm and soft.

Rosé Wines

150) Toscana Rose IGT 2006, Castello di Gabbiano £19.50

A bright rose made from the Sangiovese grape, a brilliant rose colour with a balanced palate and good structure and persistency. Notes of stone fruit and rose petal.

151) Bardolino Chiaretto DOC 2007, La Cavalchina (Veneto) £28.50

Corvina and Rondinella grapes, grown on the south side of Lake Garda, juicy elegant pink with a snap of herbiness on the finish.

152) Saltagrilli Tenuta dei Castiglioni IGT 2007, Frescobaldi (Toscana) £30.00

A lovely claret-pink in appearance. The entrance is vigorous showing a tasty array of flavours that are more than appealing; the finish is clean, well delineated, and nicely sustained.

153) Cerasuolo Montepulciano d'Abruzzo DOC 2007, Pasetti (Abruzzo) £30.00

Cerasuolo has a pleasant bouquet which is delicately "winey", fruity, delicate and intense. It has a soft, dry, balanced and delicate taste with an almondy aftertaste. It boasts an extraordinary freshness which, together with the elegance of its bouquet, makes it a very pleasant and appealing wine.

154) Lagrein Kretzer Sudtirol DOC 2007, Muri Gries (Alto Adige) £35.00

Muri-Gries monastery is in South Tyrol, where Benedictine monks continue to produce wines in the same tradition as more than 1,500 years ago. This fresh, bright rose from Lagrein Kretzer is created by limiting contact with the skins during maceration. The resulting wine is rich in flavour but light in the mouth