



Wine by the glass

Prosecco e Champagne

			125ml	
Prosecco di Vallate "Extra Dry" DOC Vallata		<i>Veneto</i>	N.V.	£ 6.00
Berlucchi 61 Brut	Franciacorta	<i>Lombardia</i>		£ 7.70
Berlucchi 61 Rosé	Franciacorta	<i>Lombardia</i>		£ 7.70
Champagne Hébrart Cuvée de Reserve 1er Cru				
	<i>Marc Hebrart</i>	<i>France</i>	N.V.	£ 9.30
Champagne Hébrart Rosé 1er Cru				
	<i>Marc Hebrart</i>	<i>France</i>	N.V.	£ 9.70

White wines *

			175ml		250ml	
"Le Rime" Chardonnay e Pinot Grigio IGT						
	<i>Castello Banfi</i>	<i>Toscana</i>	2010	£ 5.20	£ 6.80	
Grecanico "Terre di Giumara" IGT						
	<i>Caruso e Minini</i>	<i>Sicilia</i>	2010	£ 5.80	£ 7.60	
Albana di Romagna "Colle del Re"						
	<i>Umberto Cesari</i>	<i>Emilia Romagna</i>	2010	£ 6.00	£ 8.20	
Sauvignon Grave "Soresere" DOC						
	<i>Forchir</i>	<i>Friuli V. Giulia</i>	2010	£ 6.90	£ 9.10	
Vermentino Di Maremma Tenuta Di Belguardo						
	<i>Mazzei</i>	<i>Toscana</i>	2010	£ 8.80	£ 11.80	
Pinot Grigio "Garda" IGT						
	<i>La Prendina</i>	<i>Lombardia</i>	2010	£ 7.00	£ 9.20	
Pinot Grigio San Angelo						
	<i>Castello Banfi</i>	<i>Toscana</i>	2010	£ 7.30	£ 9.40	

Red wines *

			175ml		250ml	
"Col di Sasso" Sangiovese/Cabernet Sauv. IGT						
	<i>Castello Banfi</i>	<i>Toscana</i>	2009	£ 5.20	£ 6.80	
Nero d'Avola "Aquilae" DOC						
	<i>Prod. Canicatti</i>	<i>Sicilia</i>	2009	£ 5.80	£ 7.60	
Malvasia Nera Salento "Masseria Torre Rossa"						
	<i>Terre di Sava</i>	<i>Puglia</i>	2009	£ 6.00	£ 8.20	
Morellino di Scansano "Bellamarsilia" DOCG						
	<i>Poggio Argentera</i>	<i>Toscana</i>	2010	£ 6.70	£ 9.00	
Montepulciano d'Abruzzo						
	<i>Frentano</i>	<i>Abruzzo</i>	2010	£ 7.40	£ 9.60	
Poggio alla Badiola						
	<i>Mazzei</i>	<i>Toscana</i>	2009	£ 7.60	£ 10.20	

Rose' wines *

			175ml		250ml	
Costa di Nugola Toscana IGT						
	<i>Frescobaldi</i>	<i>Toscana</i>	2010	£ 5.60	£ 7.70	
Rose' Di Maremma Tenuta Di Belguardo						
	<i>Mazzei</i>	<i>Toscana</i>	2009	£ 8.00	£ 10.70	
Bardolino Chiaretto DOC						
	<i>La Cavalchina</i>	<i>Veneto</i>	2010	£ 6.50	£ 8.80	

* All wines by the glass also available at 125 ml for £ 1.00 less than 175 ml.

Beers

Birra Moretti 33cl	<i>Moretti</i>		£	3.50
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White wines - Half bottles

Veneto

01) Bianco Di Custoza DOC	<i>La Cavalchina</i>	2009	£	16.25
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A delightful, creamy tone reverberates throughout this delicious wine and it finishes with a herby twist that gives it a bite.

Umbria

02) Orvieto Campogrande Secco DOC	<i>Antinori</i>	2010	£	14.50
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A dry, crisp wine with nuances of cedar and a refreshing grapefruit, citrus flavour from the heart of Umbria.

03) Cervaro della Sala IGT	<i>Antinori</i>	2008	£	42.50
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Exceptional blend of Chardonnay & Grechetto matured in barriques for 6 months resulting in a wine full of depth and complexity, full bodied buttery wine.

Red wines - Half bottles

Veneto

04) Amarone della Valpolicella DOC	<i>Brigaldara</i>	2006/7	£	45.00
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An enormous, muscular wine with tones of damsons and herbs that is perfect with red meats and strongly flavoured cheese

Toscana

05) Nipozzano Chianti Riserva Rufina DOCG	<i>Frescobaldi</i>	2008	£	23.00
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Its suite of fragrances exhibits considerable complexity, opening to dark fruit such as plum and blackcurrant, pungent spiciness of cinnamon and clove. Solidly-built with long lingering finish.

06) Brunello di Montalcino DOCG	<i>Banfi</i>	2005	£	39.00
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The soft rich Brunello grape exudes the warmth and ripeness of the tuscan sun. It is aged for 24 months to give richness, body and big character.

07) Tignanello Toscana IGT	<i>Antinori</i>	2007	£	60.00
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The 2004 Tignanello presents a livelier shade of ruby along with fresher aromatics and flavours. Deeply expressive, silky-textured frame of great class and elegance, showing outstanding presence on the palate and fine tannins to round out the finish.

Prosecco and Champagne

08) Prosecco di Vallate "Extra Dry" DOC	<i>Vallate</i>	N.V	£ 28.50
<i>Clean, fresh and elegant, with delicate, persistent bubbles that enhance its subtle citrusy fruit.</i>			
09) Berlucchi 61 Brut	<i>Franciacorta</i>	N.V	£ 32.00
<i>Straw yellow in colour with pale green highlights. Crisp, delicious palate with vibrant acidity</i>			
10) Berlucchi 61 Rosé	<i>Franciacorta</i>	N.V	£ 32.00
<i>Rich, vibrant pink. A bouquet that is generous and intense, with notes of wild red berryfruit. Full body with superb acidity.</i>			
11) Champagne Hébrart Cuvée de Reserve 1er Cru		N.V	£ 44.00
<i>Elegant and stylish, this Premier Cru Champagne is a blend of 80% Pinot Noir and 20% Chardonnay and is literally hand crafted by Jean Paul Hébrart. Once blended the cuvée is bottled and left to mature bottled and left to mature for an impressive three and a half years."</i>			
12) Champagne Hébrart Rosé 1er Cru		N.V	£ 46.00
<i>"Light salmon rosé colour. This rosé has complex aromas of red fruit, particularly strawberry and raspberry flavours. Long flavoursome finish, this rosé is a rich and elegant style to accompany any meal."</i>			
13) "R" de Ruinart	<i>Ruinart</i>	N.V	£ 70.00
<i>An intense first nose with notes of fresh citrus fruit, mainly lime. A very fine and flowery second nose. Very supple, round and harmonious palate. Notes of nectarine, apricot and cherry-plum. Good intensity.</i>			
14) Rene Beaudonin Cuvee' Prestige	<i>Beaudonin</i>	2002	£ 95.00
<i>A Champagne of perfect balance with a crisp, graceful, rich and lasting flavor with notes of cinnamon, almond.</i>			

Rosé Wines

Toscana

15 Costa di Nugole Toscana IGT	<i>Frescobaldi</i>	2010	£ 23.00
<i>Delicate, lively and fruity with fresh and fragrant taste.</i>			
16) Rose' di Maremma Tenuta Di Belguardo	<i>Mazzei</i>	2009	£ 30.50
<i>Balance of acidity, alcohol and body, and the short period in wood adds to mouthfeel, structure and complexity, without overwhelming the succulent red fruit characteristics</i>			

Veneto

17) Bardolino Chiaretto DOC	<i>La Cavalchina</i>	2010	£ 27.50
<i>Cherry character, crispness and softness are all together in this elegant rosè.</i>			

White Wines

Toscana

18) "Le Rime" Chardonnay/Pinot grigio IGT <i>It is crispy dry with fruity notes. Easy to drink.</i>	<i>Castello Banfi</i>	2010	£ 19.75
19) Vernaccia di San Gimignano <i>Almond and honey scents to give way to a fresh, citrus fruit and zingy acidity.</i>	<i>Barzaghi</i>	2010	£ 29.50
20) Pinot Grigio San Angelo <i>Aromas of pear and honey with a little peach. In the mouth the wine is very crisp with pear, melon and citrus. The finish is long, dry with a hint of honey.</i>	<i>Castello Banfi</i>	2010	£ 29.50
21) Vermentino Di Maremma Tenuta Di Belguardo <i>The Maremma is on the coast of Tuscany, and is one of Italy's up-and-coming wine regions. is full-bodied and full of tropical fruits, vanilla and yellow peach, all kept fresh with a seam of textured minerality.</i>	<i>Mazzei</i>	2010	£ 33.50

Piemonte

22) Roero Arneis DOCG <i>Straw yellow and reflecting pale green colour with fruits, flowers and spicy.</i>	<i>Michele Chiarlo</i>	2010	£ 30.50
23) Gavi di Gavi "La Meirana" DOCG <i>Great texture and precision, with distinctive greengage and almond notes on the palate. Fresh and dry, this particularly characterful.</i>	<i>Broglia</i>	2010	£ 35.50
24) Rossj-Bass Langhe DOC <i>100% Chardonnay, fine perfume of citrus and flowers, with a hint of honey; considerable depth. Very elegant body, definite character and good acidity; a fresh, lingering finish.</i>	<i>Castello Gaja</i>	2009	£ 96.00

Lombardia

25) Pinot Bianco "Garda" IGT <i>An abosolutely delicious blend of citrus fruit and balancing acidity that shows just how good the Pinot Bianco variety can be.</i>	<i>La Prendina</i>	2010	£ 25.00
26) Pinot Grigio Alto Mincio IGT <i>Fine concentration of flavors and highly refreshing caracter.</i>	<i>La Prendina</i>	2010	£ 26.75

Friuli Venezia Giulia

27) Sauvignon Grave "Soresere" DOC <i>A lovely goosebary nose with soft truit tones. This is followed in the mouth by a firmness of structure and long, crisp finish.</i>	<i>Forchir</i>	2010	£ 26.25
28) Chardonnay Grave "Claps" DOC <i>A mix delicious smells, with a touch of honey and citrus then followed by a lovely rounded flavour and a clean, crisp, long finish</i>	<i>Forchir</i>	2010	£ 27.00
29) "Friulano" Lusor <i>100% Tocai Friulano grape, a delicious and intensely flavoured wine a perfume of honeysuckle and tropical fruits and a long finish</i>	<i>Forchir</i>	2010	£ 29.00

Trentino Alto Adige

30) Muller Thurgau DOC *Cantina Valle Isarco* 2010 £ 30.45
Very intense and aromatic bouquet with hints of peach and lemon.

31) Kerner DOC *Cantina Valle Isarco* 2010 £ 35.50
Straw-yellow with greenish hues dry, full, aromatic, with light scent of muscat.

Veneto

32) Soave "Capitel Tenda" DOC *Tedeschi* 2010 £ 23.25
Made from Garganega grapes from the Monte Tenda vineyard, this is a dry white wine with crisp fruit flavours and firm almondy undertones.

Emilia Romagna

34) Albana di Romagna "Colle del Re" DOCG *Umberto Cesari* 2010 £ 24.50
*Albana di Romagna was the first Italian white wine to be granted DOCG status in 1987.
A dry, full and well-balanced dry white wine with a smooth and characteristic bouquet.*

Umbria

35) Chardonnay "Bramito del Cervo" IGT *Castello della Sala* 2010 £ 36.50
Straw-yellow colour with golden hues; fruity, distinctively varietal aromas with nice hints of vanilla and toast. Excellent structure, minerally and stylish.

36) "Cervaro della Sala" IGT *Castello della Sala* 2008 £ 75.00
Exceptional blend of Chardonnay & Grechetto matured in barriques for 6 months resulting in a wine full of depth and complexity, full bodied buttery wine.

Marche

37) Verdicchio dei Castelli di Jesi "Podium" DOC *Garofoli* 2008 £ 32.50
This is golden, slightly austere, Chablis-like wine with excellent concentration.

38) Le Merlettaie Pecorino "Offida" DOC *Ciu' Ciu'* 2010 £ 29.00
The offida pecorino has a pleasant nose with clean and refined aromas of apple, banana, hazelnuts and plum followed by a hint of vanilla. The mouth follows the nose balanced, crisp, good body and intense flavours.

Abruzzo

39) Trebbiano d'Abruzzo DOC *Podere Castorani* 2010 £ 27.00
This is a well flavoured wine showing white flowers and exotic fruits on the nose followed by citrus and mineral notes on the full and rich palate.

Molise

40) Falanghina "Rami" DOC *Di Majo Norante* 2010 £ 24.50
Straw-yellow in colour, this wine is like a fresh bouquet with pleasant and persistent character.

Campania

41) Greco di Tufo DOCG *Vadiaperti* 2010 £ 33.00
Fresh and structured with good balance and length and a perceptible bitter almond finish.

42) Coda di Volpe *Ocone* 2009 £ 28.50
Pure herb-scented, freshly aromatic wine, with both minerality and richness interwoven on the palate.

Puglia

43) Chardonnay *Tormaresca* 2010 £ 26.50
Bright, fruity, medium bodied Chardonnay showing the purity and richness of Puglian fruit

Sicilia

44) Grecanico "Terre di Giumara" DOC *Caruso e Minini* 2010 £ 22.25
Full and round in texture it is given structure by snappy citric fruit and tingling acidity; there's a hint of flowers and a slight drying

45) Organic Catarratto *Montalto* 2010 £ 20.50
*Frutty and dry with fresh citrus notes and crisp, frutty palate.
Aromas of apples and nuts with orange and orange peel notes on the palate*

Sardegna

46) Vermentino di Sardegna "Crabilis" DOC *Pala* 2010 £ 26.00
*An intense persistent floral and vegetable perfume with note of thyme and balsamic.
It's taste is predominately vegetable notes hot and full with good depth and balance,
with a long persistent aftertaste.*

Red Wines

Toscana

47) Col di Sasso Toscana IGT	<i>Castello Banfi</i>	2009	£ 19.75
<i>A blend of Cabernet Sauvignon and Sangiovese well-structured with supple tannins.</i>			
48) Morellino di Scansano "Bellamarsilia" DOCG	<i>Poggio Argentiera</i>	2010	£ 25.50
<i>Offers lots of bright cherry and raspberry aromas and flavors. Medium-bodied, with good fruit and a clean, fresh finish.</i>			
49) Poggio alla Badiola	<i>Mazzei</i>	2008	£ 29.00
<i>This wine is made from Sangiovese grapes, by one of Tuscany's best producers. Delicious, plummy, damson fruit flavours with smooth, integrated tannins.</i>			
50) Chianti Classico DOCG	<i>Castello Banfi</i>	2009	£ 35.50
<i>Made by Sangiovese, it has an elegant and well-rounded character.</i>			
51) "Campo ai Sassi" Rosso di Montalcino DOC	<i>Frescobaldi</i>	2009	£ 38.50
<i>An intense bouquet of cherries, plums with hints of violets and floral tones.</i>			
52) Chianti Classico DOCG	<i>Villa Cerna</i>	2009	£ 39.50
<i>The firm grip of the Sangiovese grape and the warmth of the Tuscan sun gives it a fullness of flavour and long finish.</i>			
53) Nipozzano Chianti Rufina Riserva DOCG	<i>Frescobaldi</i>	2008	£ 40.00
<i>Its suite of fragrances exhibits considerable complexity, opening to dark fruit such as plum and blackcurrant, pungent spiciness of cinnamon and clove. Solidly-built with long lingering finish.</i>			
54) Chianti Classico Fonterutoli	<i>Mazzei</i>	2009	£ 42.50
<i>Dark, richly coloured ruby/garnet. Perfumed nose of black cherry and spice with hints of woodsmoke and tobacco. Full, ripe tannins, integrated acidity and a long finish.</i>			
55) Vino Nobile di Montepulciano Riserva DOCG	<i>Carpineto</i>	2005	£ 45.00
<i>Harmonic wine, ethereal bouquet, extraordinarily elegant with hints of violets and wood. spice with hints of woodsmoke and tobacco.</i>			
56) Rosso di Montalcino DOC	<i>Castello Banfi</i>	2009	£ 45.00
<i>Younger in age and slightly easier in style. A dry, round, velvety taste with a generous body.</i>			
57) Chianti Classico Riserva DOCG	<i>Castello Banfi</i>	2007	£ 48.75
<i>It has an elegant, well-rounded character with hints of liquorice and vanilla.</i>			
58) "Belnero" Rosso di Toscana IGT	<i>Castello Banfi</i>	2008	£ 50.00
<i>Deep violet color; aromas and flavors of black raspberries, cedar, and mocha; intense fruit, bright acids, soft silky tannins, medium body, long finish.</i>			

Toscana

59) Chianti Classico Riserva DOCG <i>It has an elegant, well-rounded character with hints of liquorice and vanilla.</i>	<i>Villa Cerna</i>	2007	£ 53.00
60) "Castel Giocondo" Brunello di Montalcino DOCG <i>Multy layered aromas of dark cherry and dried plums melding into more pronounced mineral essences plus suggestions of tobacco leaf.</i>	<i>Frescobaldi</i>	2005	£ 70.00
61) Brunello di Montalcino DOCG <i>Has fabulous aromas of blackberry, black cherry and raspberry. Full-bodied, with wonderfully integrated tannins, fresh mushrooms and milk chocolate.</i>	<i>Castello Banfi</i>	2006	£ 75.00
62) Lamaione Toscana IGT <i>100% Merlot with fabulous aromas of blackberries, hot stones and tarragon. Full bodied with very silky tannins and a long, caressing finish. It is a broad velvety, sensual and deep in flavour.</i>	<i>Frescobaldi</i>	2005	£ 75.00
63) Castello di Fonterutoli <i>With an extraordinary combination of power and elegance, it interprets in a unique way the potential for Sangiovese, displaying ripe red berry, blackberry, blackcurrant, vanilla, chocolate and spicy characters alongside a muscular structure and a defiant finish. A real mouthful.</i>	<i>Mazzei</i>	2006	£ 90.00
64) Tignanello Toscana IGT <i>The Tignanello presents a livelier shade of ruby along with fresher aromatics and flavours. Deeply expressive, silky-textured frame of great class and elegance, showing outstanding presence on the palate and fine tannins to round out the finish.</i>	<i>Antinori</i>	2008 1997	£ 115.00 £ 250.00
65) Brunello di Mont. Poggio all'Oro Riserva DOCG <i>A spectacular Brunello that is only released when the vintage is exceptional. A big muscular wine with dense fruit behind it and extreme length on the palate. Notes of plums, cherry, dark chocolate and vanilla.</i>	<i>Castello Banfi</i>	2004	£ 180.00
66) Camarcanda Bolgheri DOC <i>A complex, well defined nose with fruit, rich in aromatic and spicy nuances on the palate.</i>	<i>Castello Gaja</i>	2006	£ 175.00

Piemonte

67) Dolcetto d'Alba "Le Coste" DOC	<i>Michele Chiarlo</i>	2010	£ 29.50
<i>Delicate and fruity bouquet with clear notes of black cherries, almond flowers, vanilla; On the palate it is delicate, elegant and well balanced, with a pleasant aftertaste of bitter almonds.</i>			
68) Vigne di Chiarlo DOC	<i>Michele Chiarlo</i>	2008	£ 35.00
<i>Made from Barbera, Cabernet Sauvignon and Syrah. Full of ripe blackcurrant flavours, rich textured.</i>			
69) Barbera d'Asti "Mon Ross" DOC	<i>Forteto della Luja</i>	2010	£ 35.50
<i>Intensive and inviting with hints of spice and vanilla. On the palate is harmonious and velvety.</i>			
70) Barbaresco " Cascina Morassino" DOCG	<i>Cascina Morassino</i>	2007	£ 58.00
<i>Plenty of fruit to back up the chewy, round tannin structure. Full bodied with long powerful finish.</i>			
71) Barbera d'Asti "Quorum" DOC	<i>Michele Chiarlo</i>	2004	£ 75.00
<i>A sumptuous bouquet of black fruits, coffee, vanilla, chocolate and liquorice. Full-bodied, juice and powerful, with masses of coffee, spicy and along intense after taste.</i>			
72) Barolo Bussia DOCG	<i>Prunotto</i>	2004/5	£ 90.00
<i>On the nose intense perfume of plum and ripe cherry with hints of flowers and spicy aromas.</i>			

Veneto

73) Valpolicella Classico DOC	<i>Brigaldara</i>	2009	£ 29.50
<i>Fresh with clear notes of cherry and currants. Good body, well balanced and harmonic structure.</i>			
74) Amarone della Valpolicella DOC	<i>Brigaldara</i>	2007	£ 82.00
<i>An enormous, muscular wine with tones of damsons and herbs that is perfect with red meats and strongly flavoured cheese.</i>			
75) Teroldego Rotaliano DOC	<i>Foradori</i>	2008	£ 45.00
<i>Genetically related to Sirah and Lagrein, the Teroldego grape is spicy, seductive pleasure all its own. It is elegant and full of finesse with goodmouth consistency and soft tanning.</i>			

Friuli Venezia Giulia

76) Merlot Grave "Mirie" IGT	<i>Forchir</i>	2010	£ 24.75
<i>A chewy, layered style with hints of berry fruit and mocha. Medium bodied, pure and impressive for a Merlot.</i>			
77) Pinot Nero DOC	<i>Bressan</i>	2004	£ 50.00
<i>The nose is big with dominant red fruit and minerals. It is a pleasure to drink, especially with its already remarkably supple tannins.</i>			

Umbria

78) Vitiano Rosso	<i>Falesco</i>	2009	£ 24.50
<i>Vitiano is full of cherry and summer berry fruit, smooth in texture and offers a nice herbal twist at the end.</i>			

Marche

79) Rosso Conero DOC

Fattoria S. Lorenzo

2007

£ 35.00

The ageing in oak barrels refines the potential of the Montepulciano grape which attains in San Lorenzo a ruby red colour with garnet reflection and an intense persistent bouquet.

Abruzzo

80) Montepulciano d'Abruzzo

Frentano

2009

£ 28.00

Deep, dark colour with an intense nose showing a range of ripe cherry, blackberry fruit, coffee, chocolate and mineral nuances. Powerful, ripe palate with balancing tannins.

81) "Marina Cvetic" Montepulciano d'Abruzzo DOC

Masciarelli

2007

£ 46.00

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.

82) "Villa Gemma" Montepulciano d'Abruzzo DOC

Masciarelli

2004

£ 80.00

This wine shows an intense ruby red colour and nuances of ruby red. The nose reveals personality with intense, elegant and clean aromas. In the mouth promptly denotes its thickness and full body.

Puglia

83) Malvasia Nera "Masseria Torre Rossa"

Terre di Sava

2009

£ 24.00

Thick ruby red, intense and elegant with notes of cherry enriched with notes of cloves. A full-bodied wine with a pleasantly smooth impact.

84) Primitivo "Gioia del Colle" DOC

Fatalone

2007

£ 32.50

Ruby red intense colour with violet glares. Scent and taste typically berry fruity and slightly of sour black cherry and mussel plum. Smooth warm balanced with an aftertaste of toasted almond. It reveals a complex ending and striking freshness.

Sicilia

85) Nero d'Avola "Aquilae" IGT

Prod. Canicatti

2009

£ 22.50

A delicious berry fruit flavour with a distinct richness of tone. Good length on the finish and certain softness.

86) Nero d'Avola Sangiovese

Angelo

2009

£ 20.50

Fresh juicy Sicilian red blending the cherry aromas of Sangiovese with the spicy richness of Nero d'Avola, giving long lasting succulent flavour

Sardegna

87) Cannonau di Sardegna "Triente" DOC

Pala

2009

£ 32.00

Intense ruby red colour with violet threads, very clear. A very intense perfume, fresh and with connotations of mature red fruits and vegetables.

Dessert wines

		Glass 100ml	Bottle
88) Moscato d'Asti "Nivole" DOCG 2010	<i>Michele Chiarlo</i>	-	£ 18.00
<i>A rich, delicate and balanced dessert wine from the Muscat grape, sweet but with elegant and intense exotic fruits. Gently Sparkling.</i>			375ml
89) Donato degli Antinori NV	<i>Antinori</i>	£ 4.20	£ 30.00
<i>The classic, amber in color, with a full combination of flavours. Sweet and complex.</i>			750ml
90) Malvasia Passito Soleste "Castelli del Duca"	<i>Colli Piacentini</i>	£ 7.90	£ 37.50
<i>A deliciously sweet wine with a lovely balancing crispness on the finish that makes it an ideal way to finish a meal</i>			