

CUCINA
di
Vincenzo

BOLLICINI & CHAMPAGNE

Bollicini

Otello Nero di Lambrusco 1813 IGT Emilia

Cantine Ceci – 125ml 5, Btl 25
(Emilia Romagna)

Cantine Ceci's flagship semi sparkling red wine, widely considered a benchmark for the appellation. Dark purple red with violet highlights. Red berries, cherry, and lilac hints, a touch of musk on the nose. Medium dry, full bodied but soft, velvety texture. Perfect as an aperitif with stuzzchini and fresh pasta

Franciacorta Berlucchi '61 Brut

Berlucchi – 125ml 5, Btl 25

(Lombardy) (90% Chardonnay, 10% Pinot Noir)
Grapes from the best vineyards in the 19 municipal areas of Franciacorta.

A soft mousse with a fine lingering bead. On the nose, crisp, rich and elegant, with nuances of apple and pear. Straw yellow in colour. Exceptional freshness and zesty acidity with a velvety texture and fine balance, concluding with appealing notes of citrus.

Champagne

Perrier Jouet Brut

25ml 10, Bottle 55

Laurent Perrier Rose

Bottle 85

(Grande Marques on request & subject to availability)

Prosecco DOC Treviso

Borgo Molino – 125ml 5, Btl 25
(Veneto) (100% Glera)

Lovely bright honeyed nose, bursting apricot and sherbet bubbles, all round gorgeous with refreshing and clean finish.

Motivo Rose Spumante Extra Dry

Borgo Molino- 125ml 5, Btl 25
(Veneto) (Glera/Pinot Noir/Raboso)

Deliciously vibrant Rose. Delicate bubbles, pink in colour with strawberry and raspberry fruits and a touch of rose petal. Light and fresh with persistent bubbles. Palate cleansing creaminess