

CUCINA  
*di*  
*Vincenzo*

VINO BIANCO

Sauvignon DOC Friuli Grave

San Simone

Btl 25 | 175ml 7 | 250ml 9.5

(Friuli-Venezia Giulia)

Aromatic on the nose with citric notes of grapefruit, yellow pepper, tomato leaf, sage and balsamic aromas. On the palate, rich, fragrant and aromatic

Gavi DOCG del Comune di Gavi 'Gold'

La Scolca

Btl 28 | 175ml 8 | 250ml 11

(Piedmont)

Light straw in colour with delicate green hues. Intense on the nose. Long, continuous and persistent. Fruity and floral aromas. On the mouth, broad, fruity with notes of flint, almond and walnut flavour.

Langhe Chardonnay DOC 'Luna D'Agosto'

Ca del Baio

Btl 29 | 175ml 8.5 | 250ml 11.5

(Piedmont)

The structure and complexity of Chardonnay unite with the freshness and fruitiness of Cortese. A sort of Treaty of Union between Piedmont and the rest of the world.

Bianco di Toscana IGT 'Bianco dei Poggi'

Badia Di Morrone

Btl 22 | 175ml 6.5 | 250ml 8.5

(Tuscany) (Vermentino, Trebbiano)

Fresh and elegant on the nose with delicate floral and citrus fruit notes. Crisp on the palate, soft and distinctly savoury. Ideal as an aperitif, with soft cheeses and fish dishes. A wine to be drunk while still young.

## Marche Bianco IGT

Moncaro

Btl 18 | 175ml 5 | 250ml 7

(Le Marche)

The wine has a straw, yellow colour with green tints and a fresh and fruity bouquet with hints of citrus fruit. The flavour is fresh and harmonious. Fruity & easy drinking.

## Lacryma Christi del Vesuvio Bianco DOC

Mastroberardino

Btl 32 | 175ml 9.5 | 250ml 12.5

(Campania)

Hints of ripe fruits on the nose including white peach, pear, typical aromas of liquorice and mineral notes. A well-structured and balanced wine showing fine fruit and mineral notes. Great with entrées or seafood and shellfish.

## Falanghina IGT – Rocca dei Leoni

Villa Matilde

Btl 29 | 175ml 8.5 | 250ml 11.5

(Campania)

Pale straw in colour with an elegant, fruity, and floral nose. There are distinct aromas of grapefruit and peaches, genista and roses, and delicate notes of sage. On the palate it is pleasingly fresh and well balanced with delicate additional aromas of almonds.

## Pinot Grigio DOC

Sant'Elisa Friuli

Btl 19 | 175ml 5.5 | 250ml 7.5

(Veneto)

From the foothills of the Dolomites, wonderful refreshing proper Pinot Grigio. Bright, vibrant, crisp and simply very enjoyable!

Grillo

Tenute Orestiadi

(Sicily)

Indigenous grape to Sicily, lovely presentation and a well-made wine. We love the exceptional value coming out of Sicily these days. The raw materials of terrific native grapes allied to modern wine making bring racyingly crunchy fruit and lemon zing and mouth filling ripeness.

## Pecorino DOP

Pasetti  
(Abruzzo)

Pale yellow with a remarkably intense nose of citrus fruits, hints of hawthorn and orange blossom. Full bodied, rich, unctuous and clean, but persistent palate and texture, with moderate acidity and pleasing mineral complexity.

## Verdicchio

Ugolino  
(Le Marche)

With aromas of lemon, white peach and a hint of lime, while the palate reveals more lemon and peach with a waxy, slightly honeyed note. This is bright and elegant with a lovely mineral spine, refreshing acidity and a saline finish.

## Malvasia IGP

Donato Giangirolami (Organic)  
(Lazio)

Totally organic juice, from the cool Colli Romani south of Rome. Apple blossom scents, honeydew and melon and a lovely clean finish. Malvasia is the grape of Frascati, if only all of them tasted this fine. Rich and crisp.

## Greco IGT

Feudo dei Baroni  
(Calabria)

Aromatic on the nose, with hints of peaches and fresh, green foliage. If left to age the herbal notes become even more intense.

## Etna Bianco Doc

Alta Mora  
(Sicily)

Beautiful density of fruit that opens up to layers of dried apple, lemon and other citrus aromas. Full body, layered and gorgeous. Complex at the end. Last minute addition after finding this in Sicily whilst on holiday.