

CUCINA
di
Vincenzo

BOLLICINI & CHAMPAGNE

Bollicini

‘Col de Mez’ Valdobbiadene Prosecco Superiore
DOCG Soligor

(Veneto) (100% Glera)

Btl 28 | 125ml 5.5

Typical white wine of the area between Conegliano and Valdobbiadene. The grapes are harvested manually, gently pressed, with slow fermentation taking place in steel tanks with indigenous yeasts. Delicate and fruity with flowery overtones.

‘Col de Mez’ Rosé Spumante Extra Dry – Soligo

(Veneto) (Pinot Nero & Raboso)

Btl 28 | 125ml 5.5

This rosé sparkling wine is a great way to start off your meal as an aperitivo. The Raboso gives the freshness typical of this grape, whilst the Pinot Nero confers body and persistence. The result is an intense and flavourful sparkling wine with hints of flowers and red fruits.

‘Sabré Pinot Grigio Delle Venezie DOC – Soligo

(Veneto) (100% Pinot Grigio)

Btl 25 | 175ml 7

This is a ‘winner’ in every sense of the word. Fresh, crisp, sparkling Pinot Grigio. A must try!! Notes of tropical fruits with a hint of honeydew melon. The low residual sugar accentuates the flavour of this wine.

Moscato D’Asti DOCG ‘101’ – Ca’ Del Baio

(Piedmont) (100% Moscato)

Btl 25

Wonderful sweet wine to be enjoyed as an aperitivo or with dessert. Brilliant straw yellow, animated by fine, persistent bubbles. Intense and aromatic with fruity notes reminiscent of apricots and linden blossom. Sweet, gentle, good acidity with a fresh and persistent aftertaste.

Franciacorta Berlucchi ‘61 Brut – Berlucchi

(Lombardy) (90% Chardonnay, 10% Pinot Noir)

Btl 45

Champagne

Perrier Jouet Brut

25ml 10, Bottle 55

Laurent Perrier Rose

Bottle 85

(Grande Marques on request & subject to availability)