

WHITE WINES

trebbiano d'abruzzo • marchesi ervani £20.95 abruzzo

bright straw yellow colour with delicate aromas of white flowers and citrus notes on the nose.
fresh with a slight accent of exotic fruits on the palate.

pecorino terre di chieti • amodo £20.95 abruzzo

there are fresh, tropical notes on the nose, a delicate florality and an enticing minerality on the finish.

soave vitis nostra • enoitalia £22.25 veneto

good, crisp, flinty style from our producer based in calmasino di bardolino, using a blend of garganega and trebbiano grapes.

orvieto classico amabile • bigi £23.50 umbria

gentle and soft on the palate with subtle peach and almond fruit and enough freshness to carry that enticing sweet edge.

vernaccia di san gimignano • tenute piccini antica cinta £23.50 toscana

its bouquet is surprisingly rich, with clean herbal accents including heather from a freshly cut field and some wood smoke too.
on the palate it's full and rather languid supported by mineral acidity that flows into a clean mineral finish.

frascati • fontana candida £23.65 lazio

delicate wild flowers, hawthorn and apple blossom aromas are followed by a soft, apple and almond-fruited palate;
very approachable and fresh.

verdicchio dei castelli di jesi • filaretto £23.95 marche

very elegant, soft, fresh style with a hint of hazelnut on the finish. presented in the traditional bottle.

malvasia • feudi salentini £26.55 puglia

straw-yellow with golden hints; it shows tropical and grapey fruit flavours, with notes of almond, apricot and blossom.
the palate is off-dry with honeyed fruit and a fresh finish.

greco di tufo rocca del dragone • tre fiori £26.25 campania

the bouquet offers aromas of almond and honeysuckle; the palate is well-balanced, crisp, lively and complex,
with a refreshing minerality and hints of grapefruit, melon and orange zest.

gavi • ca' bianca £26.50 piemonte

it shows white flower and green fruit aromas, with a touch of honey and minerality on the palate.

vermentino di sardegna la cala • sella e mosca £26.55 sardegna

the wine shows typical aromatic herb and lemon zest notes on the light and refreshing finish.

falanghina organic • tenuta del porconero £28.75 campania

straw-yellow with green highlights, the nose is dominated by floral notes;
the palate shows notes of dried herbs amongst the citrus and stone fruit flavours.

fiano organic paestum • tenuta del porconero £28.75 campania

shows a floral nose with green apple and pear; jasmine and broom on the palate alongside citrus and savoury notes.

ROSÉ WINES

castelbello rosato • enoitalia £20.95 romagna

light, medium dry rosé; made from predominately sangiovese, harvested from vineyards in central italy,
with a small amount of merlot from more northerly vineyards.

bardolino chiaretto • bolla £25.25 veneto

shows developed cherry fruit and floral aromas on the fresh dry palate.

SPARKLING WINES

gancia rosato brut • gancia £29.25 piemonte

this is a lively and fruit-driven rosé that shows ripe summer fruit aromas of raspberry, redcurrant and cherry;
the palate is equally fruity, ripe and appealing.

gancia pinot de pinot • gancia £29.25 piemonte

the bouquet shows fresh fruit and floral notes and the palate is refreshing and just off-dry.

bottega gold prosecco brut • bottega £43.25 veneto

made from glera grapes grown in the valdobbiadene hills. characteristic, with fruity flavours of golden apple,
williams pear, acacia flowers and lilly of the valley.