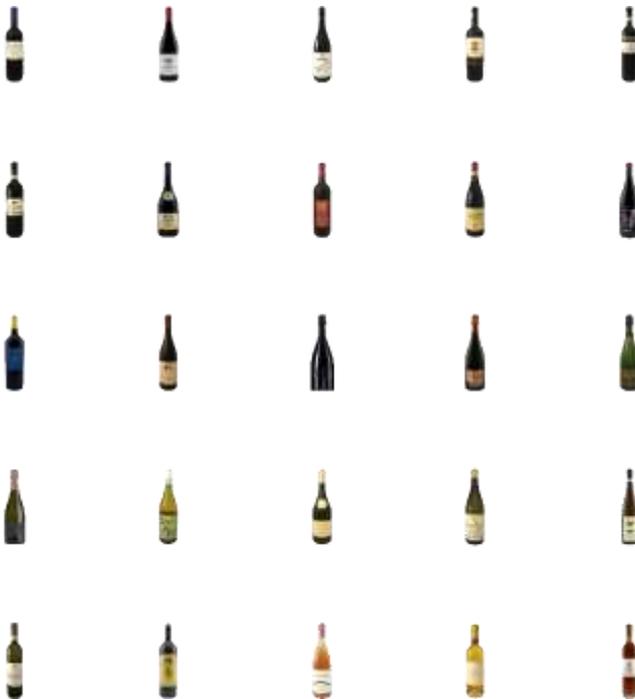




BAT AND BOTTLE[®]

Specialist importers of Italian wine



1994-2019

Our 25th Winter Wine List

These 25 delights are some highlights from our stock. Please do have a look at the website where you can order everything we have: www.bat.wine

How to order:



The website is something that we are now extremely proud of! It has taken us a while longer than we would have liked as our development team closely resembles the purchasing, sales and administrative teams.



01572 759735

Should you call, the phone will be answered by Emma, Ben, Matt or the answer machine; three out of four will make perfect sense and can offer expert guidance (not necessarily the same). Please leave your name and number should you snag the answerphone.



The post really has become a little tragic over the Christmas period. Although we do supply an order form (included in this brochure), if you would like to receive your wines for Christmas it may be safer to fill it in, take a picture of it and email, text or WhatsApp it to us.



ben@batwine.uk
07809828662 text or WhatsApp



Come and see us. It is best to check the diary page of our website, or call first, just to make sure that someone is in.

Bat and Bottle
18d Oakham Enterprise Park
Oakham
Rutland. LE15 7TU

Christmas in a box

I am working on the assumption that your Christmas follows a similar trajectory to ours. A few bottles of fizz are required at some point, something a bit special with the feast, a couple of reds and a white, then something sweet to make the Christmas pudding tolerable! These wines are all described in more detail later in this list, and are absolute classics.

- Col Sandago. Prosecco Superiore Brut 'Cuc' 2018
- Demarie. Nebbiolo d'Alba 2017
- Camillo Montori. Pecorino 'Fonte Cupa' 2018
- Santa Vittoria. Valdichiana Vin Santo 2013



£ 95.00 six bottle case (code CB6)

£ 185.00 twelve bottle case (double up the bottles – CB12)



Ben's Wednesday wines

We tend to drink more red than white at this time of year and we like a choice, but really, if I had to drink any of these wines for the rest of my days I'm not sure that it would be a problem – these are wines that over-deliver. The reds are both written up in this list, the Fonte Cupa Trebbiano is a favourite of mine: bone dry, piecing freshness with lime and lemon, just a touch of tropical fruit. The Rossanel is a brilliant natural wine, a cask-conditioned petnat rosé, excellent, it also turns out with homemade pizza.

- Paolo Petrilli. Motta del Lupo 2017 
- Villa Giada. Barbera d'Asti 'I Surf' 2016 
- Camillo Montori. Trebbiano 'Fonte Cupa' 2018 
- Monte dei Roari. Rossanel Rosato Petnat 2017 

£ 66.30 six bottle case (code BWW6)

£ 129.30 twelve bottle case (double up the bottles – BWW12)

Christmas outside the box

Seriously different flavours. This is a properly enjoyable experience for the adventurous: a traditional (Champagne) method Greco di Tufo; the Lissart is made from Malvasia Moscato (a joyously aromatic, and extremely rare grape type) from Monviso; the Lacrima by Stefano Mancinelli with its crazed brilliance is all violet and rose; the Freisa, a mind-expanding chapter in the great volume of Piemonte red wine, and lastly, Birbet, a frothy sweet red with enticing Turkish delight and wild strawberry fruit.

- di Marzo. Anni Venti Metodo Classico Extra Brut 
- Le Marie. 'Blanc de Lissart' 2018 
- Mancinelli. Lacrima di Morro D'Alba Santa Maria 2015 
- Brezza. Langhe Freisa 2017 
- Demarie. Brachetto 'Birbet' 

£ 111.30 six bottle case (code COB6)

£ 219.00 twelve bottle case (double up the bottles – COB12)

The Box that Sparkles

One bottle of each, an advent calendar to clear the way from Christmas to New Year! All magnificent sparkling wines in very different ways.

- Case Bianche. Prosecco 'Antico' 2016 
- Col Sandago. Prosecco 'Undici' 2017 
- Majolini. Franciacorta 'Valentino' 2005 
- Zeni. Metodo Classico Riserva 'Maso Nero' 2012 
- Col Sandago. Wildbacher Sparkling Brut Rose 2018 
- Saffirio. Nebbiolo Metodo Classico Brut Rose 2015 

£ 150.00 six bottle case (code FIZZ6)

£ 290.00 twelve bottle case (double up the bottles – FIZZ12)

Spiriti e Aperitivo

A great little three bottle gift: the perfect English Negroni; Christmas Pudding Gin and a bottle of artisan grappa. Liquid Christmas for the spirited.

- Sacred. Bottle Aged Negroni (70cl)
- Sacred. Christmas Pudding Gin (70cl)
- Zeni (Roberto). Grappa Trentino di Nosiola (70cl)

£ 98.30 3 bottle case (code SDA3)

Red wines



Paolo Petrilli. Motta del Lupo 2017

£ 10.80

IRG089-17B	Cacc'e Mmitte di Lucera DOC	6 bottle	£ 59.40
Grapes	Nero di Troia, Sangiovese, Montepulciano, Bombino Bianco		

I read somewhere that in local dialect Cacc'e Mmitte means something like 'pour it, drink it and go again', the Lucera bit refers to the very lovely local ancient city. Right or wrong, the translation is apt; this is epic drinking, a wine that flatters food and, if pondered upon, there is a complexity of fresh raspberry and bramble fruit to discover. Pure and unforced, quite delicious.

We tasted Paolo's wines for many years before actually importing them. His reputation is as an artisan, small-scale, high-quality, organic tomato farmer who has rescued ancient local varieties and now has a waiting list every harvest. His faith in the local grape varieties convinced him that it is possible to make a world class wine in Lucera and, whilst the results are excellent, the climate has done little to aid consistency, so his top wine 'Agramante' has only been made 3 times since 2012. The Motta del Lupo was born out of this obsession for quality. When there is Agramante there is less Motta - no Agramante, great Motta. In 2017 an Agramante was made and it is magnificent! Subsequently, there is less Motta but what there is is a delight, a genuine gift from a magnificent and tiny estate.



Sampietrana. Negro Amaro 'Parnanio' 2018 £ 11.40

IRG093-18B	Salento IGT	6 bottle	£ 63.00
Grape	Negro Amaro		

In our early days, we had no wine from Puglia, my mentor: Mrs Pask-Hughes was from the Friuli in the north, she ventured as far south as Camillo Montori (northern limits of the Abruzzo). In truth, there was comparatively little wine being bottled in Puglia in the 90's, however, things have moved on and the taste for round, rich, fruit-laden wines is stronger than ever. The Parnanio walks this difficult path with ease: soft and rich with floral strawberry and red plum flavours; ripe tannins, an open-hearted and refreshing wine. Whilst perfect now, it will also fill out over the next few years.

Our search for a producer making classic Negro Amaro wines finally led us to Sampietrana. They are a very small cooperative in the centre of San Pietro with vineyards in the DOCs of Salice Salentino, Brindisi and Squinzano. There is a family feel to the operation and a real ambition to meet the challenges of a changing market. Every year more vineyard is converted to organic and fresher styles of wine have been introduced to sit alongside their steadfastly traditional 'Riserva' wines (which I continue to love). The cellar remains unchanged from the 40's, concrete tanks and oak; much of the building is listed (including the fascist text extolling the value of hard work, a message that must have amused the Pugliese at the time). These are great wines at very fair prices, we hope to return to Sampietrana for many years.



Villa Giada. Barbera d'Asti 'I Suri' 2016 **£ 12.00**

IRP133	Barbera d'Asti DOCG	6 bottle	£ 68.40
Grape	Barbera		

Today, Barbera is the most planted vine in Piemonte and it is understandably popular for its deep colour, generous fruit, low tannin and racy freshness. There are few better 'house' wines than Andrea's 'I Suri', lovely with food and quite simply, a really enjoyable drink. The 2016 vintage is absolutely perfect, a go-to wine in the Robson household.

We have been importing this wine since 2003, it is a classic single-estate Barbera made by 'National treasure' Andrea Faccio. He picks the grapes a little later than some as he likes the acidity to be controlled. The fermentation is a spontaneous one in temperature-controlled steel tanks, malolactic transformation follows naturally. There is no doubt that a couple of years bottle-age brings out the best in this wine, it is spot on!



Conte Emo Capodilista. Ca' Emo 2016 £ 12.90

IRV137-16B	Colli Euganei DOC	6 bottle	£ 72.00
Grapes	Merlot, Cabernet Franc, Cabernet Sauvignon and Raboso		

La Montecchia was always going to feature in this 'anniversary edition'. It was our home for a few months in the spring of 2003 whilst our girls went to school in Padova.

The wines reflect the man: confident and true to their place. The alcohol tends to be a little lower as Giordano likes to drink his wine, not taste it. Ca' is the Venetian word for house/ home... so this is the wine that bears his name 'House of Emo'. It is 40% Merlot, 30% Cabernet Franc and 25% Cabernet Sauvignon. At this point the wine resembles a right bank Bordeaux blend. Then there is the addition of 5% dried Raboso which leads a refined, well-behaved wine in a more subversive direction, introducing spice and date to the dominant red berry, strawberry, mint and cassis flavours. This is a serious wine for a modest price, the vintage is excellent and the wine will mature nicely, but it is tasting really, really good, right now.



Demarie. Nebbiolo d'Alba 2017 **£ 15.90**

IRP307-17B	Nebbiolo d'Alba DOC	6 bottle	£ 90.00
Grape	Nebbiolo		

Paolo's wines are a relatively new arrival to our warehouse, following our first real exploration into the Roero, a modest sub-region of the Langhe with two very famous neighbours, Barolo and Barbaresco. The Roero has a DOCG for Arneis (white) and is home of the little-known sweet, sparkling red 'Birbet' made from the Braccheto grape. However it was Nebbiolo we sought, and at Demarie it is great Nebbiolo that we found. I completely fell for this wine; the vineyards are immaculate and under conversion to organic (the most monitored stage of the certification process); the newly-built cellar is designed to be efficient with living on the first floor, shop and office at the front, and cellar at the back and underneath; grapes are hand-picked; the wine is fermented in concrete tanks and aged in botti (40hl) for 8 months. Maybe the perfect recipe for Nebbiolo d'Alba.

Boisterous raspberry and bramble fruit with flashes of floral elegance on the nose. Very enjoyable, forward, fresh, full dark bramble and ripe plummy fruit flavours. A perfect way to enter the huge and diverse world of Nebbiolo.



Colognole. Chianti Rùfina 2016 £ 16.80

IRT131-16B	Chianti Rùfina DOCG	6 bottle	£ 95.40
Grapes	Sangiovese, Canaiolo		

Chianti has been the best known and least understood wine for as long as I can remember. I am not going to clarify everything, just that Chianti Rùfina is a wine made from mainly Sangiovese, grown around the town of Rùfina to the north of Firenze. Rùfina is the highest altitude of all the Chianti zones and the furthest from the coast, which makes for a truly unique and elegant freestanding Sangiovese.

At Colognole the Spalletti family have experience in managing a global wine brand and have subsequently retreated to their divine vineyards, analysed them in the most minute detail and reset their vision of the future as one of quality, not quantity. Their 2016 is a truly great Rùfina. It was a hot year and there is the depth of fruit more commonly found in Chianti Classico, but there is also a freshness and immaculate tannic balance. A glorious wine to pair with red meat or strong cheeses. Delicious now, with a long life ahead of it.



Montori. Montepulciano 'Fonte Cupa' 2015 £ 18.90

IRA106-15B Montepulciano d'Abruzzo DOC 6 bottle £ 106.20
Grape Montepulciano

Simply one of Italy's great red wines - just writing about it makes me thirsty! It brings back so many memories: great meals, the Montori family, the reactions to this wine at tastings... Italian wine has changed so much in the last 25 years, this wine has not.

The vines are old and on slopes well above the cantina. The grapes are picked by hand and fermented in steel tanks, the wine is then matured in old 'botti' (large barrels) for a year and a half. The result is far from the dull fruit-driven style so often depressing the market today. This has genuine complexity where fruit is complimented by porcini, truffle, almond and cedar. A nostalgic and important wine, I consider it a life-long friend.



Emilio Bulfon. Fumo Rosso 2018 **£ 19.80**

IRF095-18B	Vino da Tavola	6 bottle	£ 111.60
Grape	Fumat		

Emilio's name remains on the bottles, but it is Lorenzo who is now taking responsibility for the wines and drum roll.... Bulfon have released a new wine from another recovered ancient grape variety! A variety so obscure that it has no national registry number and so officially doesn't exist, which raises a number of existential questions which we'll pass over in search of solid ground. Fumat does exist, it is a local variety from the hills of Pinzano probably named after the smoky flavours of its wine. Because it does not exist, it is illegal to use the name that it doesn't have, so, the Bulfon's have come up with the name 'Fumo Rosso' or red smoke; a cunning simile that has (to date) avoided the fines of yesteryear.

Fumo Rosso is a remarkable wine, full of flavour, spicy and rich with controlled tannins, just lovely – and the alcohol is only 12%. A miraculous wine that may be a throwback from another age.



Ca' la Bionda. Valpolicella 'Casal Vegri' 2016 £ 21.00

IRV119-16B	Valpolicella Classico Sup. DOC	6 bottle	£ 118.80
Grapes	Corvina, Corvinone		

The decision to include Casal Vegri was so simple- after Polly, our eldest, flatly pointed out there was little point in us selling anything else, as this was, quite obviously, the best wine in our warehouse. It is hard to disagree. The tannins are pure silk, richly textured with cherry and dark berry fruit; a touch of spice and dried herb on the nose. It has a lovely purity and immaculate balance; treat it as you would a fine Burgundy.

Casal Vegri is on a steep east-facing slope between 150 and 300 metres; the soils are rocky, sparse clay on limestone. The vineyard is on lovingly maintained ancient terraces and farmed organically. The vines are trained using a traditional pergola system; a system which the family has great faith in, the only issue is that it is a system that requires exhaustive manual labour. This commitment to making Valpolicella without resorting to drying the grapes is still quite rare - usually the top wines of an estate are appassimento (Amarone) or Ripasso but, as the climate changes, I see 'unadulterated' Valpolicella becoming more important and, for my taste, this wine is the finest interpretation of the local vines' potential.



Zeni 'Schwarzhof Ternet' Teroldego 2013 **£ 22.80**

IRO019-13B	Vigneti delle Dolomiti IGT	6 bottle	£ 129.60
Grape	Teroldego		

Zeni's Teroldego is one of the very few wines that Emma allows me to (purposefully) hold two vintages of (one to age and one to sell). One reason it receives special treatment is partially our fondness for the entire Zeni family, maybe it is because Teroldego is an almost unknown grape variety and is considerably better with some bottle age. The stocks are not huge and our long-standing decision to mature this wine is our gift to you. The result is spectacular: sloe gin and black forest gâteau on the nose, deep blueberry and fruit-cake flavours, spice, soft welcoming tannins, full with a fine minerality and freshness. Great red wine.

This wine was the catalyst in the re-birth of Zeni's Teroldego. The vineyard is high above the Rotaliano valley floor and unconstrained by the regulations of the Rotaliano DOC. This wine was fermented in open tonneaux at Maso Nero (where the Trento DOC is also aged). It was then aged for a year in old French barrels (225 and 500ltr). This 'hands-off', natural winemaking style has definitely brought out the very best in Teroldego.



Sant' Agnese. Spirto 2008 **£ 35.70**

IRT148	Toscana IGT	6 bottle	£ 199.80
Grape	Merlot		

Back in the day I would not sell Merlot! It was the pre-Sideways era and my prejudices were prematurely set with the marvellous ignorance of (my) youth. Fortunately, I have grown up (a little) – this is great Merlot, which I am very proud to import.

Sant'Agnese is in the Val de Cornia, a coastal region south of Bolgheri, the birthplace of Sassicaia- the ultimate 'Super-Tuscan'. Val de Cornia has the advantages of Bolgheri's climate but with soils more akin to Chianti, it is fantastic terroir. Paolo is a journeyman winemaker who relies on his instinct, which consistently leads him in the polar opposite direction to his peers! His palate does not tolerate acidity, so he picks late, and this makes for super-ripe, ultra-rich wines that languish in tonneaux for 2 years before being coaxed into a bottle. The 2008 is remarkably fresh with expressive, even youthful strawberry and damson fruit. A great wine that most will prefer with food; for me, a large glass, good company with perhaps Dark Side of the Moon, maybe Wish You Were Here...



Villa Guelpa. Lessona 2016 **£ 40.50**

IRP310-16B	Lessona DOC	6 bottle	£ 230.40
Grape	Nebbiolo		

Lessona is a small town in the Alto Piemonte with a very unusual terroir: acidic soils consisting largely of maritime sand at an altitude of 350 metres. The direct consequence is naturally low yields, something that suits Nebbiolo. Lessona is totally unique and undoubtedly one of the finest terroirs for Piemonte's finest grape. Barolo and Barbaresco have little to worry about, there are only eight Lessona producers and their total output is miniscule. At Villa Guelpa, Daniele makes Lessona DOC, Sizzano DOC, Erbaluce and Nebbiolo. He was once the winemaker for Nervi (Gattinara) and has a shrewd understanding of winemaking in these hills. Whilst Villa Guelpa is within the Lessona DOC, their own vineyard has only just been planted so this wine is made from rented vines. Total production is just 2 barrels (tonneaux). It is a wine of silk and power with rose and red cherry on the nose, rich and ripe fruit, mature tannins, wild strawberry and blackcurrant, mineral and fresh. A extremely fine wine.

Sparkling wines



Col Sandago. Prosecco Brut 'Cuc' 2018 £ 15.90

ISV031-18B	Prosecco Superiore Brut DOCG	6 bottle	£ 90.00
Grape	Glera		

Twenty three years ago prosecco was a rarity, a hard sell. Ours, from Case Bianche, had been created by Professor Dr Orlandi at the wine school in Conegliano. He only made single-vineyard, single vintage wines: a Brut and an Extra Dry, he was seriously ahead of his time. When it came to retirement he sold his estate to Martino Zanetti (owner of Hausbrandt coffee) who proceeded to upgrade everything yet somehow managed to change very little in the final wine; perhaps because the winemaker and workers remained unchanged, he just gave them access to a better winery and more help in the vineyards.

We have bought this wine right from the start, the house name may have changed to Col Sandago; the bottle is now an expression of Zanetti's art and the winery is state of the art. However the vineyard is the same, the winemaker is the same, the Prosecco is better than ever.

A beautifully citrus vintage with lime and mint flavours, grapefruit and apple supporting. Crystalline purity, mineral and remarkably elegant. 'Cuc' is the perfect dry aperitivo and an eternal favourite of ours.



Majolini. Pas Dose 'Aligi Sassu' 2009 **£ 29.70**

ISB022-09B	Franciacorta Extra Brut DOCG	6 bottle	£ 169.20
Grape	Chardonnay		

We have imported Majolini's wines since an odd-shoed sommelier in Arquà Petrarca gave us an introduction in 2003. The Majolini family have deep roots in Omé, a historic town that has embraced Franciacorta, where hardly a still wine is made now. Majolini have some of the most extreme vineyards in Franciacorta, some terraces were considered so dangerous that they have been re-forested. It is a beautiful location, an amphitheatre of south-facing vineyard climbing out of the valley floor. The soils are clay mixed with sand on limestone and, most years, the climate conspires to perfectly ripen these Chardonnay dominated vineyards.

When we first imported Franciacorta, it was totally unheard of in the UK, now it is almost totally unknown and the reason is simple: Franciacorta's producers make less than 10% of Mët et Chandon's annual production, this is no mass-market fizz. The style that interests us most is Pas Dosé (Extra Brut) which is the driest, the most uncompromising and the most difficult to make, and the style that I suspect is Franciacorta's future- this is where it excels and makes truly world-class wines.

Majolini's Aligi Sassu is taut with elegant fruit, sinew of lemon, grapefruit and the slightest touch of wild honey, mineral and ripe herb. A full, fine and serious spumante, perfect with asparagus.



Faniel. Champagne Brut NV 'Agapane' **£ 29.40**

FSC200	Champagne AC	6 bottle	£ 167.40
Grapes	Pinot Noir, Pinot Meunier		

Something old and something new, the wines of Matthieu Faniel are something new to us and whilst in years gone by we have shipped Champagnes, we have never found anything this good at such a modest price. This is a historic Champagne house in Cormoyeux with a young owner/ winemaker producing extraordinary 'grower-Champagne'. Matthieu's vineyards are dominated by the red grape varieties, Pinot Noir and Pinot Meunier, and his Agapane is a Blanc de Noirs Champagne (white wine from red grapes) which plays to the strengths of this microclimate. This is a Champagne that is so much better than its price suggests.



Zeni (Roberto). Brut Rose 'Maso Nero' 2012 £ 30.00

ISO003	Trento Riserva DOC	6 bottle	£ 171.00
Grapes	Pinot Noir (60%) Chardonnay,		

Where we once dealt with brothers, Andrea and Roberto, we now deal with their sons, Rudy and Massi. The transition has been positive in this small, family business and spumante is a notable, and excellent addition. The only problem is their miniscule production which fills the cellars of an old bandit haunt 'Maso Nero', halfway up the mountain in the middle of the vineyard. There is no space for machinery so everything must be done by hand, only Riserva (extended aging) wines are made and they sell out as soon as they are released - the Maso Nero Spumantes are strict allocation wines.

This is the most washed out pink I have encountered. So subtle, so delicate, mineral and restrained berry and cranberry fruit, divine basil and herb and a super-fine mousse.

White wines



Monte dei Roari. Pinot Grigio 'Le Tre Rie' **£ 10.80**

IWV103-18B	Tre Venezie IGT	6 bottle	£ 61.20
Grape	Pinot Grigio		

This farm is biodynamic, the wine is organic, has no added sulphites, a spontaneous fermentation, a brilliant vintage and a winemaker who gets it! Alessia just knows how to make great wine. It's still PG I hear you think? Well, PG is first cousin to Pinot Noir, it is a fantastic grape that has been (and still is) tainted by uncaring, commercial producers. We have imported this wine to remind you of the charm and beauty of Pinot Grigio. It has such a lovely fresh citrus and jasmine character, a little lift and drift. The perfect aperitivo and a delight with light dishes.



Montori. Pecorino 'Fonte Cupa' 2018 **£ 15.00**

IWA006-18B	Colli Aprutini IGT	6 bottle	£ 84.60
Grape	Pecorino		

The inclusion of Pecorino under the 'Fonte Cupa' umbrella shows just how happy the Montori sisters, Laura and Bee, are with this wine. The wine underwent a few incarnations while the vineyard matured and as the global wine palate changed. Fortunately, the planets have aligned, the vines are mature, the winemaking methodology is nailed down – the Pecorino is magnificent. The pressed grapes are fermented in barrique and this extra time on the lees, and the contact with oak and air, gives this wine a really lovely texture. The wine is then transferred to steel tanks where it is aged before bottling. An absolute classic top class Pecorino: discreet, full and mineral. Floral with peach and lime on the nose; intense, taut mineral fruit on the palate with a delightful depth of white peach and fresh herb, all backed with elegant spice. A fantastic wine with goose or turkey, lovely with gravlax.



Fondo Indizeno. Bianco 2017

£ 16.20

IWF209-17B	Colli Orientali DOC	6 bottle	£ 91.80
Grapes	Malvasia Istriana, Pinot Bianco, Ribolla Gialla		

This is a field-blend, a style of wine that Christian Patat had wanted to try for many years but his problem was finding the right vineyard. Modern thinking espouses picking and fermenting each grape type separately, this way the ripeness of each individual variety should be perfect, a fair (if slightly dull) assumption. By being less controlling, the vineyard is free to express its qualities, flavours rarely exposed are shown in all their glory. The vines here are at least fifty years old, the varieties are mixed up, planted on classic Colli Orientali 'ponka', a maritime rock rich in minerals. The vineyard is picked in one sweep, the grapes pressed and fermented in temperature-controlled steel tanks. The result is so complex with spice, deep apple, green pineapple and bitter lemon flavours. There is such a rich texture, no oak, just real wine. Wonderful with full-flavoured foods, charcuterie and powerful soft cheeses.



Cantine di Marzo. Greco 'Serrone' 2016 **£ 18.60**

IWC301-16B	Greco di Tufo DOCG	6 bottle	£ 104.40
Grape	Greco		

This wine marks a coming of age for Cantine di Marzo, the family, who by some dint of good fortune created Greco di Tufo, has chosen to demonstrate to us just how diverse and extraordinary their terroirs are. The first Cru to be released by Ferrante was the Serrone, a vineyard at an altitude of 380 metres on a slope that faces from south to southwest. The clay and chalk dominant soils are unusually rich in sulphur. The Greco vines are 30 years old and the pick of the crop is selected for this single cru wine.

A phenomenal wine from a remarkable vineyard, the Serrone has a piercing quality, a steely grip of lime, greengage and rocksalt with excellent balance and concentration. This is a unique and supremely enjoyable, elegant, dry white wine. A truly magnificent Greco di Tufo.



Favaro. Erbaluce 'Le Chiusure' 2018 **£ 18.60**

IWP011-18B	Erbaluce di Caluso DOCG	6 bottle	£ 104.40
Grape	Erbaluce		

Erbaluce is one of Italy's great white grapes and this is amongst the very best of the wines. The farm is tiny, though demand has encouraged them to buy more land. Camillo Favaro is Italy's foremost writer on Burgundy wines and his knowledge and eye for detail shines through in this wine.

Le Chiusure is just over a hectare of south-facing vineyard. It is on stony moraine soils at an altitude of 350 metres. The grapes are picked by hand, de-stemmed and pressed softly. The fermentation is in temperature-controlled steel tanks and when finished, the wine is transferred to rest on the lees in large barrels until April when it is bottled.

This wine is intense but delicate; white berries and white peach with a mineral quality running through it. Citrus, herb and floral fruit. It is a fantastic, long and complex wine with a remarkable ability to age.



Lis Fadis. Friulano 'Sbilf' 2013 **£ 26.40**

IWF301-13B	Colli Orientali DOC	6 bottle	£ 149.40
Grape	Friulano		

Yes, it really is a 2013 white. This is seriously delicious and ambitious Friulano. Eight clones of Tocai Giallo (Friulano) have been planted including 300 vines of Tocai Giallo di Peduncolo Rosso. The vines were planted in 2006 on terraces between 150 and 180 metres with a south-west exposure. All work in the vineyard is by hand, every bunch is inspected first in the vineyard and then on a brightly lit, vibrating selection table. Some of the grapes are pressed, held cold for a day and fermented in concrete tanks whilst the remainder ferment on their skins in oak vats for four to five days. The two parts are then moved to a cement vat and matured together for twenty months with regular stirring. After bottling the wine is stored for a further twelve months before being released.

Honey, ripe lemon and apple pie on the nose. Rich, spiced fruit with lovely oriental jasmine over a steely, fresh core. This is a very special and complex wine, a masterpiece to be enjoyed with the most important people in your life (over 18 etc...).

Rosé wine



Palmento Costanzo. Rosato 'Mofete' 2017 £ 16.50

IPS001-17B	Etna Rosato DOC	6 bottle	£ 93.60
Grape	Nerello Mascalese		

Undoubtedly the finest rosé yet released by Palmento Costanzo. Hauntingly pale in colour (for an Italian Rosato) with teasing wild strawberry and rosehip flavours, it is mineral, spring-water fresh and has amazing clarity. A wine that can be enjoyed as an aperitivo, but is totally delicious with antipasti, sublime with smoked fish.

The wine's source is a north-facing vineyard at over 700 metres. The soils are mainly black volcanic sands. The vines are traditionally trained using a goblet system where each vine is supported with a chestnut pole. The vines are between thirty and one hundred years old and yield around a kilogram of fruit per plant. Perhaps making a rosé from this extraordinary terroir is a folly, but it is one I wholly approve of.

Sweet wines



Col Sandago. Prosecco Passito NV (50cl) £ 20.10

IYV001	Passito Veneto IGT	6 bottle	£ 113.40
Grape	Glera		

Orange, butterscotch, marmalade and grape aromas; honeyed lemon, pineapple and marmalade flavours. Different and super-delicious.

This is such a lovely interpretation of a very traditional wine. This is not the first time that Glera, the grape variety used in Prosecco, has been dried to make a passito- the locals have always enjoyed Torchiato di Fregona wines, the production of which was (and is) tiny and rarely exported. Col Sandago's is a de-classified version which allows them to mould the wine into their own vision of the ultimate passito of Glera. The grapes are dried as bunches on wood racks for a few months before being pressed and fermented in barrique. The wine is then aged until deemed ready to be part of a cuvée, for this is a wine that is only released when it is ready to drink. Col Sandago have chosen to marry compatible vintages to create the perfect finished cuvée. The style is lovely and fresh, perfect with pastries or meringue; a long-time favourite of ours with Christmas cake.



Santa Vittoria. Valdichiana Vin Santo 2013 £ 21.00

IYT001-13H	Vin Santo Valdichiana DOC	6 bottle	£ 118.80
Grapes	Trebbiano, Malvasia, Grechetto		

There are few more iconic pudding wines than Vin Santo and Santa Vittoria's is simply immaculate. It falls between the deeply nut infused oloroso styles and the sweet, luscious, honeyed wines that are so popular over the Atlantic. In many ways Santa Vittoria's Vin Santo manages to be the best of both worlds.

Some bunches are dried on racks, others tied to form curtains of shrivelling grapes. These bunches start to be ready from January, when they are pressed and fermented in a mixture of barrique and the more traditional, small chestnut barrels called Caratelli. The barrels are sealed for up to five years and then the final wine is assembled, marrying different barrels from a single vintage to produce a balanced, elegant wine. The 2013 is rich and honeyed, laced with caramel, nut, coffee and vanilla. An absurdly lovely sweet wine that is epic with Christmas pudding.

Information required delivery:

If the delivery address is different to the card holder address, or if you require multiple deliveries, please make sure that all the products and delivery details and charges are included (with clear instructions) for us to ensure that everything goes smoothly.

Please supply us with:

Recipient name: _____

Recipient mobile phone and/or email: _____

(this is given to the couriers so they can send delivery notifications)

Recipient address: _____

Town: _____

Postcode: _____

Delivery instructions / safe place / neighbour (to ensure successful delivery): _____

If you would like us to include a Christmas / blank card, we will do this for free.



Your message: _____

Wine Club

By joining our Wine Club you make it possible to liberate Italy of some exceptional and rare parcels of wine.

Apart from the obvious pleasure of drinking these wines, our club supports maverick winemakers who are driven by their obsession, passion and dreams. We salute these brave individuals that swim against a tide of standardisation; their drive and respect for both history and terroir represents the soul of wine.

Our Wine Club has 2 cases:

Conspirators

“Everyday eccentricities for the adventurous”

Conspirator wines are excellent quality, ready to drink and a step or two off the well-trodden wine path. They are superior everyday drinking, unique and rare wines, all made by extraordinary winemakers.

Each case costs £159. It contains 4 different wines, 3 bottles of each, with producer and tasting notes, cellar information and serving suggestions.

Vini Curiosity

“Extreme, rare and wonderful wine to delight.”

These are cutting edge, extreme wines with a real sense of terroir and history.

The cases include the best of modern and ancient Italian winemaking, we reserve the right to include the occasional wines of note from outside Italy.

The membership is strictly limited, simply because some of these wines are absurdly rare and we like a few cases left over, should a single bottle not be enough (first come, first served).

Each case costs £159. It contains 6 different wines, 1 bottle of each, with producer and tasting notes, cellar information and serving suggestions.

If you have any questions, please do contact Emma or Ben, we would be delighted to tell you more about our club.

Delivery charges

These charges apply to each delivery address.

- FREE delivery to a single address for orders over £150
- £5.70 per twelve bottle case.
- £8.70 per address for one to eleven bottles.

Exceptions.

- Should you live in the Highlands or Islands you are most fortunate. However please contact us and we will confirm whether or not there will be a surcharge for us to deliver to you.
- If you would like an am or Saturday delivery, please contact us for a quote.

Terms

All our prices include duty and VAT (as of 1st November 2019) and may be subject to change without notice.

We guarantee the quality of every wine on the list. If you think there is a quality problem with any of the wines that you receive, please contact us to arrange a collection and a full refund.

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