

Enoteca Super Tuscan

Wine List

A note about our wine list: We aim to offer a wide variety of Italian wines some of which will be well known whilst others are from very small producers with limited production and are less well known. Together they reflect the variety of wines being produced in Italy. We will continue to evolve this list and replace wines periodically and so we hope you understand when a wine ceases to be available and encourage you to try something new.

Prosecco / Champagne

150ml Bottle

Prosecco Tenute San Marco Carpene' Malvolti (NV)

£4.95 £21.95

Light straw colour, off dry, gentle and refreshing. Grape variety: prosecco, also known as glera.

Prosecco Extra Dry Ca' Del Console (NV)

£5.95 £25.95

A delightful soft textured Prosecco with green apple fruit, floral notes and delicate finish.

Giavi Prosecco Superiore DOCG Brut (NV)

£29.95

Delicious Prosecco from the small Giavi estate in the hills of Valdobbiadene, with delicate creamy bubbles, a light, floral nose and flavours of peach and apple on the palate.

Giavi Prosecco Superiore DOCG Millesimato (2010/11)

£31.95

A light aromatic nose of white peaches leads to a wonderfully delicate palate of fine creamy bubbles and crisp acidity with subtle flavours of tropical fruit and ripe apples.

Gatti Franciacorta Brut DOCG

£59.95

A beautifully elegant champagne method sparkling wine with notes of fresh bread and green apple on the nose. On the palate it has a lively, long-lasting mousse, with intense citrus and fresh bread flavours. Grape variety: Chardonnay.

Champagne Pol Roger Brut Reserve (NV)

£65.00

A noble champagne amongst the grand marques, dry, fine perlage, lingering, Winston Churchill's favourite. Grape variety: Chardonnay, Pinot Noir.

Champagne Moët et Chandon Rose (NV)

£85.00

Pink champagne with red berry and summer fruit flavours. Limited availability.

Champagne Moët et Chandon Dom Perignon (2002/3)

£165.00

DOM PERIGNON is only produced in the best years, aged for a minimum 5/6 years to give it complexity and balance. Grape variety: Chardonnay, Pinot Noir, Pinot Blanc.

White Wines

125ml (S) 175ml (M) 250ml (L) Bottle

Pinot Grigio il Casone IGT(2012)

£3.25 £4.75 £6.50 £17.95

(Veneto): Pale straw colour, notes of fresh fruit on the nose. Full and harmonious on the palate, with a long refreshing taste culminating in a satisfying supple finish. Grape: Pinot Grigio.

Fiano di Avellino DOCG (2011)

£3.50 £5.05 £7.00 £18.95

(Campania): A richly flavoured white wine with notes of fresh pears and almonds on the nose while the palate has a lively acidity and creamy viscosity with a gently spiced finish. Grape variety: Fiano.

Vernaccia di San Gimignano Bonacci (2011)

£3.50 £5.05 £7.00 £18.95

(Tuscany): Vernaccia is one of the oldest known grapes from Tuscany. Brilliant light yellow colour, medium bodied, mouth filling with delicious notes on the palate of white truffle. Grape variety: Vernaccia.

	125ml (S)	175ml (M)	250ml (L)	Bottle
Inzolia "Terre di Guimara" (2011/12)	£3.75	£5.35	£7.50	£19.95

(Sicily): Freshness is the main characteristic of this Inozlia, enriched by a lemony zest and some persistent aromas of ripe fruits (pineapple, passion fruit etc). Excellent aperitivo wine. Grape variety: 100% Inzolia (aka Ansonica in Tuscany).

Pinot Grigio Tenuta S. Anna (2011) **£4.10** **£5.90** **£8.20** **£21.95**
(Veneto): Crisp and refreshing, with aromas of blossom and citrus fruits and a clean, lively finish.

Verdicchio dei Castelli di Jesi DOC Classico Superiore Cuprese (2010) Colonnara **£23.95**
(Le Marche): Fruity and floral bouquet with freshness of taste. Grape variety Verdicchio

Malvasia Bianca Salento IGT (2011) **£4.50** **£6.40** **£9.00** **£24.50**
(Puglia): Intense and delicate aroma. Silky and velvety with almond scent on the finish. Grape variety: 100% Malvasia Bianca.

Vermentino Leopoldino (2010) Fattoria il Casalone **£24.95**
(Tuscany): This inclusion of a tiny amount of Viognier adds extra weight to the palate and gives a medium-bodied, velvety wine with ripe peachy notes. Grape variety: 88% Vermentino 12% Viognier.

Sauvignon Collio 'Blanc Fumat' Collavini (2011) **£26.95**
(Friuli / Venezia / Giulia): Produced on the Collavini estate, this Sauvignon has all the ingredients you would expect from this grape. Dry, aromatic, intense tropical fruit on the nose and a long lasting lychee flavour on the palate. Grape variety: Sauvignon Blanc.

Grillo Moziense IGT (2009/10) **£27.95**
(Sicily): Grillo is an indigenous grape variety of Sicily, which is now mostly grown by small, quality producers. This example has notes of honeysuckle on the nose and a rich flavour of tropical and citrus fruits.

Grechetto dei Collo Martani DOC (2010), Fongoli **£28.95**
(Umbria): Local grape variety from the award-winning Fongoli estate in Montefalco. This Grechetto has notes of fresh apple and pear on the nose, while on the palate it is crisp, light and elegant, with a delicious chalky minerality. Grape variety: Grechetto.

Verdicchio dei Castelli di Jesi Superiore 'Vigna dell' Oche' (2010) **£29.95**
(Le Marche): Golden-yellow colour, warm nose of yeast, baked bread and dried fruits (apricots, pears). Lively attack on the palate with pronounced spicy notes, creamy fruit and brisk finish. Great length – with notes of toasted hazelnuts and lemon. Grape variety: Verdicchio

Pomino Frescobaldi (2011) **£29.95**
(Tuscany): Marchesi Frescobaldi, truly a legend among top world winemakers. Castello di pomino is one of their estate, this white wine oozes class in abundance. Dry, full and fragrant, on a par with top white burgundy wines which sell at twice the price. Grape variety: Chardonnay/Pinot Bianco.

Tovè Friulano Marco Cecchini (2009) **£32.95**
(Friuli / Venezia / Giulia): A light-bodied wine with a lemon scented nose. This wine has a percentage of late harvested grapes adding greater richness of flavour. It has a delicious note of almonds and a delicate creamy finish. Grape variety: 90% Friulano, 10% Verduzzo Friulano.

Gavi di Gavi Bricco dei Guazzi DOCG (2010/11) **£34.95**
(Piemonte): Award-winning Gavi from the very heart of the Gavi region, this is a deliciously light, elegant white wine with rich, chalky mineral notes and a lingering finish. Grape variety: Cortese.

	125ml (S)	175ml (M)	250ml (L)	Bottle
Merlot Villa Cardeto (2011)	£4.85	£6.85	£9.70	£25.95

(Umbria): A rich aroma with hints of sour cherry and red berries, and a full flavor and body, with a wonderful harmony of taste and aromas and perfectly balanced tannins. Grape Variety: Merlot.

Fattoria Michi Montecarlo Rosso DOC (2011) £27.95

(Tuscany): A complex red wine from the historic Michi estate. Oak ageing has tamed the tannins and added notes of toasty oak and vanilla, while there are ripe black fruits and a lively, juicy acidity. Grape variety: Sangiovese, Canaiolo, Syrah, Malvasia Nero, Pinot Nero

Organic Nero d'Avola Moziese (2008) £28.95

(Sicily): Without a doubt the greatest Sicilian grape variety. There is plenty of ripe fruit and a note of black pepper, the tannins are soft and well-integrated. Grape variety: Nero D'Avola.

Salice Salentino Taurino Riserva DOC (2008) £30.95

(Puglia): A brambly red with broad flavours and notes of tart black cherry; a warming wine with a spicy finish. Grape variety: 90% Negroamaro 10% Malvasia Nera.

Rosso Conero "Artu" (2007) £32.95

(Marchese): Biodynamic wine produced from vines with an average age of 20 years and aged for 24 months (18 in French barriques and 6 in bottle). Medium bodied. Grape variety: 60% Montepulciano and 40% Sangiovese.

Tenuta Rocca Dolcetto d'Alba Vigna Sori Rocca (2009) £33.95

(Piemonte): The estate's top Dolcetto "cru", this wine has notes of red berries and vanilla on the nose, with a firm structure and soft, sweet tannins, as the name suggests. Grape variety: Dolcetto.

Tenuta di Fiori Morellino di Scansano DOCG (2010) £34.95

(Tuscany): Morellino is the local name for the Sangiovese grape, so called because the wine from here has an intense flavour of morello cherries. This crowd-pleasing wine is soft, juicy, rounded, and perfectly balanced, with wonderful bright cherry and raspberry fruit. Grape variety: Sangiovese.

Lillové Cannonau di Sardegna DOC (2010) £34.95

(Sardegna) This is a fresh, juicy red showing spicy red berry fruit and soft earthy notes; proof of what the Cannonau (otherwise known as Grenache) variety can give when grown in small, concentrated yields. Grape variety: Cannonau.

Poggio alla Gardia Rocca di Frassinelli (2009) £36.95

(Tuscany): Full and velvety, with lovely ripe tannins and a fruit. Soft and delicious. Grape variety: 45% Merlot, 40% Cabernet Sauvignon, 15% Sangiovese

Chianti Ruffina Riserva, Marchesi De' Frescobaldi, Castello di Nipozzano (2008/9) £38.50

(Tuscany): Nipozzano is one of the best known chianti in the world. This wine is deep coloured, mellow with sweet tannins and a lingering aftertaste. Grape variety: Sangiovese.

Valpolicella Classico Superiore DOC 'Poiega' (2007/8) £42.95

(Veneto): This unique Valpolicella is made purely from grapes that have undergone a light air-drying for forty days giving a wonderful concentration of flavour. It is full-bodied yet extremely elegant. Grape variety: 75% Corvina, 20% Rondinella, 5% Molinara.

Cellar Red Wines & Super Tuscans

- Villa Boscarello Super Tuscan (Merlot), Toscana IGT (2005/6)** **£44.95**
(Tuscany): This has a deep colour, with beautifully perfumed, plummy fruit on the palate. Wonderfully balanced with tannin and acidity, it has a firm finish. Grape variety: 100% Merlot.
- Varvara Castello di Bolgheri (2009)** **£52.95**
(Tuscany): Aged for 10 months in Oak casks with aromas of blackcurrant intended for early drinking it has an elegant structure. Grape variety: Cabernet Sauvignon, Merlot, Syrah, Petit Verdot.
- Barbera d'Asti Superiore Costa Olmo (2006)** **£59.95**
(Piemonte): Stunning, pure Barbera from a five-hectare estate near the town of Asti in Piemonte. Aged for nine months in small French oak barrels which produces a full bodied wine of mature red fruits on the palate backed by notes of vanilla and toasty oak. Grape variety: 100% Barbera.
- Super Tuscan Pian de Guardi - appassimento Sangiovese (2006)** **£59.95**
(Tuscany): Made from grapes that have been air-dried before pressing, it is full-flavoured, with fine tannins and a firm backbone of acidity, balanced out by the intense notes of cherry and berry fruit. Only 5000 bottles in each vintage so availability is limited. Grape variety: 100% Sangiovese.
- Vino Nobile di Montepulciano Riserva DOCG (2003)** **£64.95**
(Tuscany): This is everything a good Vino Nobile should be. Riserva denotes a selection of the very best grapes, and the wine is aged in barrel for 3 as opposed to the usual 2 years. There are smoky notes on the nose and on the palate, with lovely ripe sour cherry fruit. Grape variety: Sangiovese.
- Leuta "2618" Cabernet Franc Toscana (2009)** **£65.95**
(Tuscany): A powerful nose of sage and chocolate. Long on the palate and a good balance of fruitiness and earthiness. (Only 1,200 bottles produced). Grape variety: Cabernet Franc.
- Barolo Le Formiche DOCG (2005)** **£65.95**
(Piemonte): Full bodied with fragrant sensations of rose, violet and rhubarb that acquire spicy notes with aging. Grape variety: Nebbiolo.
- Barbaresco Gallina Castello di Neive DOCG (2008)** **£82.95**
(Piemonte): Aged in wood for 12 months, elegant and delicate with hints of wood and spices on the nose and round but powerful tannins on the taste. Grape variety: Nebbiolo.
- CastelGiocondo Brunello di Montalcino (2006/7)** **£85.95**
(Tuscany): One of the most prestigious Italian wines. It is deep red, full and harmonious, with notes of forest berries. The taste is fulfilling & incredibly long. Grape variety: Sangiovese Grosso.
- Amarone Classico Mazzi DOC "Castel" (2006)** **£85.95**
(Veneto): This wine has bright, powerful red cherry and raisin fruit with a texture that is velvety and viscous. Grape variety: 75% Corvina, 20% Rondinella, 5% Molinara.
- Barolo Tenuta DueCorti DOCG (2006)** **£95.95**
(Piemonte): Aged in new French barriques for three years before bottling, it has intense notes of blueberries and liquorice, accents of toasty oak yet the texture is velvety. Grape variety: Nebbiolo.
- Tignanello Antinori (2009)** **£125.00**
(Tuscany): A concentrated Tignanello with ripe red fruit and spice aromas, as well as vanilla and toasty notes from the oak. This is a wine that impresses for its sublime elegance and precision. Understated layers of fruit caress the palate like cashmere in this impeccable, soft wine. Grape variety: Sangiovese, Cabernet Sauvignon, Cabernet Franc.