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 Extra Dry Ca’ Del Console DOC, 11% (NV) £5.95 £25.95**

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

**Giavi Prosecco Superiore Brut DOCG, 11% (NV) £32.95**

*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.*

**Batasiolo, Metodo Classico Brut 13% (2007) £39.95**

*(Piedmont): Produced using the ‘Metodo Classico’, this is a rich ‘champagne style’ wine which is fruity and harmonious with hints of vanilla. Grape variety: 75% Chardonnay, 25% Pinot Nero.*

**EMMA Prosecco Superiore DOCG “Extra-Brut” (2013), Conegliano-Valdobbiadene £44.95**

*A simply stunning, beautifully elegant vintage Prosecco made by Marco from Giavi to commemorate the birth of his daughter Emma. With only 5 g/l of sugar, this is the most sophisticated fizz ever to leave the Valdobbiadene.* ***VERY LIMITED AVAILABILITY.***

**Champagne Pol Roger Brut Reserve, 12.5% (NV) £69.95**

*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, 12% (NV) £85.00**

*Pink champagne with red berry and summer fruit flavours. Very limited availability.*

**Champagne Moët** **et Chandon Dom Perignon, 12.5% (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 Corte Martina, 12% (2012) £3.25 £4.75 £6.50 £17.95**

*(Veneto): Fresh and fruity with apple and pears on the nose with good acidity on the palate. Grape: Pinot Grigio.*

**Sieve Toscana Bianco IGT, 12.5% (2011) £3.50 £5.05 £7.00 £18.95**

*(Tuscany): Crisp, apple-scented white made from the local Trebbiano variety blended with a little Chardonnay. Grape: Trebbiano, Chardonnay.*

**Inzolia “Terre di Guimara” IGT, 12.5% (2012)**

**£3.75 £5.35 £7.50 £19.95**

(*Sicily): Freshness 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).*

**Vernaccia di San Gimignano Bonacci DOCG, 12.5% (2012)**

**£3.85 £5.55 £7.70 £20.95**

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

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

**Il Pumo Sauvignon / Malvasia San Marzano, IGP, 12.5% (2013) £4.10 (S) £5.90 (M) £8.20 (L) £21.95**

*(Puglia): This wine is straw in colour with a soft aromatic bouquet and a lively freshness on the palate with tropical fruit. Grape variety: 65% Sauvignon, 35% Malvasia*

**Torre di Giano Lugarotti, 12% IGT (2012) £4.45 £6.35 £8.90 £23.95** *(Umbria): Fragrant aroma of fresh white fruit with a dry, elegant and pleasantly fruity flavour. Grape variety: 40% Vermentino, 35% Trebbiano, 25% Grechetto.*

**Messapia Verdeca Leone de Castris IGT 12.5% (2011) £23.95**

*(Puglia): This wine has the characteristic straw yellow and greenish highlights of Verdeca grapes. It has a fresh taste with hints of wild flowers with citrus fruits on the nose. Grape variety: Verdeca*

**Pinot Grigio S. Anna DOC, 12.5% (2012/3) £24.50**

*(Veneto): Crisp and refreshing, with aromas of blossom and citrus fruits and a clean, lively finish.*

**Falanghina del Sannio Janare DOP, 13.5% (2012) £25.95**

*(Campania): A vibrant wine rich with elegant citrus fruit. Long and fragrant on the finish, this is a great wine that is delicious with salads, poultry and fish. Grape variety: Falanghina*

**Sauvignon Collio ‘Blanc Fumat’ Collavini DOC, 12.5% (2012) £26.95**

*(Fruili / Venezia / Giulia): Dry, aromatic, intense tropical fruit on the nose and a long lasting lychee flavour on the palate. Grape variety: Sauvignon Blanc.*

**Vermentino di Sardegna, Villa Solais, Santadi DOC, 13% (2012) £27.50**

*(Sardinia): Golden coloured, dry wine which is herbal and aromatic, displaying light almond flavours and a fresh well balanced finish. Grape variety: 70% Vermentino 30% Nuragus.*

**Pecorino Vellodoro, Umani Ronchi IGT, 12.5% (2012) £27.95**

*(Le Marche): Bronze winner at Decanter awards with an expressive nose of peach, mango and candied rose petals, the wine has a long, full mineral-rich mouth. Grape variety: 100% Pecorino.*

**Pomino Frescobaldi DOC, 12.5% (2012) £29.95**

*(Tuscany): Dry, full and fragrant, on a par with top white burgundy wines which sell at twice the price. Grape variety: Chardonnay/Pinot Bianco.*

**Verdicchio Del Castelli Di Jesi Superiore ‘Vigna dell’ Oche’ DOC 13.5% (2011) £32.95**

*(Le Marche): 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.*

**Grechetto dei Collo Martani Fongoli DOC, 13.5% (2011) £32.95**

*(Umbria): 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.*

**Tovè Friulano Marco Cecchini DOC, 13% (2010) £34.95**

*(Fruili / Venezia / Giulia): This wine won a Bronze medal at the IWC. It has a delicious note of almonds and a delicate finish. Grape variety: 90% Friulano, 10% Verduzzo Friulano.*

**Gavi di Gavi Bricco dei Guazzi DOCG, 12.5% (2012) £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.*

**Amarano Fiano di Avellino DOCG, 13.5% (2011) £37.50**

*(Campania): Showing a vibrant minerality on the nose, while the palate shows expressive notes of orange citrus fruit. It has a delicious creamy texture and a beautiful lifted finish: Grape: Fiano.*

**Rosé Wine 125ml (S) 175ml (M) 250ml (L) Bottle**

**Lagrein Rosato Castel Firmian DOC, 12% (2012)**

**£4.10 £5.90 £8.20 £21.95**

*(Trentino) Fresh fruit notes of cherries, red berries and red plums. On the palate it is dry, fresh and elegant, with a hint of citrus and a long aftertaste. Grape variety: 100% Lagrein.*

**Regaleali Le Rose IGT, 12.5% (2012) £ 4.65 £ 6.65 £9.30 £24.95**

*(Sicily) Crisply balanced and full of flavour, this Sicilian rosé offers strawberry and cherry fruit and an aroma of fresh spring flowers. Grape variety: 100% Nerello Mascalese.*

**Rosa dei Masi IGT, 12.5% (2012) £27.50**

*(Friuli) Cherry-red reflections in the glass and intense fruity aromas (raspberries and wild cherries) on the nose. On the palate it is smooth and well balanced. Grape variety: 100% Refosco.*

**RosaMara Costaripa IGT, 12.5% (2012) £29.50**

*(Friuli) Very light blooming pink well-rounded with hints of hawthorn, sour cherry and pomegranate. Grape variety: Groppello, Marzemino, Sangiovese and Barbera.*

**Sangiovese La Casella Rose IGT, 13.5% (2012) £29.95**

*(Tuscany): A fresh, clean rosé that has a light pink hue, with red berry fruit flavours and some light tannins. Grape variety: Sangiovese (known as Prugnolo Gentile in the region).*

**Red Wines 125ml (S) 175ml (M) 250ml (L) Bottle**

**Primitivo Salento Terra al Sole Cantine due Palme IGT, 12.5% (2011)**

**£3.25 £4.75 £6.50 £17.95**

*(Puglia): A dry and powerful wine full of flavour. Great in body with ample bouquet, intense, complex flavour and rich lingering finish. Grape variety: Primitivo.*

**Comano, Fattoria il Lago IGT 12.5% (2011) £3.50 £5.05 £7.00 £18.95**

*(Tuscany): This is a vibrant, juicy red made from the great Tuscan Sangiovese grape, while a little Merlot adds soft, berry fruit notes. Grape variety: Sangiovese, Merlot.*

**“Canonico” Negroamaro Salento Cantine due Palme IGP, 12.5% (2012)**

**£3.85 £5.55 £7.70 £20.95**

*(Puglia): Aged in French oak with an intense ruby red colour resulting from grape skin fermentation. Great with meat sauce pasta dishes, grilled meats and stews. Grape variety: Negroamaro.*

**Pinot Nero Levigato, Soligo IGT 13% (2011) £4.45 £6.35 £8.90 £23.95**

*(Veneto): Scents of blackberry, cherry and raspberry. On the palate it is very harmonious, fruity with a nice tannic structure. Grape Variety: Pinot Noir.*

**Rubesco Rosso di Torgiano, Lungarotti DOC, 13.5% (2010)**

**£4.85 £6.85 £9.70 £25.95**

*(Umbria): One of the best expressions of the Sangiovese variety in central Italy, elegant on the nose and fresh on the palate. Grape variety: Sangiovese, Canaiolo, Colorino.*

**Chianti Classico il Molino di Grace DOCG 13.5% (2010)**

**£ 5.25 £ 7.50 £10.50 £27.95**

*(Tuscany): Intense ruby red in colour with an aroma of red fruit and a full flavour with silky tannins, good structure and a lingering finish. Grape variety: Sangiovese.*

**La Clarissa Syrah IGP, 13% (2012) £29.50**

*(Sicily): Intense red in colour with a hint of cherries and blackberries on the nose. A well-balanced round and velvety flavour. Grape variety: Syrah.*

**Montepulciano d’Abruzzo Cantina Zaccagnini DOC, 12.5% (2012) £32.50** *(Abruzzo): This dry, red wine is of medium body with silky tannins and a pleasant and subtle finish, very fresh, and fruity. Grape variety: 100% Montepulciano d’Abruzzo.*

**I Greco Catà Rosso (vino biologico) IGT, 13.5% (2010) £32.95**

*(Calabria): A fleshier, silkier example of the Gaglioppo variety, Catà is the perfect introduction to Calabrian wines. 6 months in barrique gives a velvety roundness to the wine which bursts with spicy fruits leading to chocolate notes on the finish. Grape variety: 100% Gaglioppo.*

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| **Unlitro Costa Toscana Ampelia – *Biodynamic* IGT 12.5% (2012) LITRE**  **125ml (S) 175ml (M) 250ml (L) BOTTLE**  **£5.50 £7.95 £10.95 £32.95**  *(Tuscany): Well defined on the palate, clear-cut and neat. Contrasting finish with pleasantly bitter notes of cherries and wild strawberries. Grape variety: 50% Mourvedre, 50% Grenache.* |

**Primitivo a Mano “Prima Mano” IGT, 14.5% (2012) £33.95**

*(Puglia): Full of juicy blackberry, cherry and plumb fruit with peppery spice notes. Winner of recent Battle of the Bottles Wine Tasting Event here at Super Tuscan. Grape variety: Primitivo*

**Salice Salentino Taurino Riserva DOC, 14% (2009) £34.50** *(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.*

**Fattoria Michi Montecarlo Rosso DOC, 12.8% (2011) - Very Limited Stock - £35.50**

*(Tuscany): Oak ageing has tamed the tannins and added notes of toasty oak and vanilla, while there are also ripe black fruits. Grape variety: Sangiovese, Canaiolo, Syrah, Malvasia Nero, Pinot Nero.*

**Tenuta di Fiori Morellino di Scansano DOCG, 13.5% (2011) £38.50**

*(Tuscany): This crowd-pleasing wine is soft, juicy, rounded, and perfectly balanced, with wonderful bright cherry and raspberry fruit. Grape variety: Sangiovese.*

**Montessu Isola dei Nuraghi Agricola Punica IGT, 14.5% (2011) £38.95**

*(Sardinia): From the oenologist and the Tenuta San Guido estate behind the famous Super Tuscan “Sassicaia”. Grape variety: 60% Carignano, 10% Syrah, 10% Cabernet Sauvignon, 10% Merlot.*

**Chianti Classico Riserva, Clemente VII DOCG, 13.5% (2008) £39.95**

*(Tuscany): Full bodied, balanced and harmonious with hints of wild berries well integrated with a note of spices and vanilla. Grape variety: Sangiovese.*

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| **‘Entry Level’ Super Tuscans**  **Pometti Toscana IGT, 14% (2007) £29.95** *(Tuscany): A superb entry-level Super Tuscan ‘Bordeaux blend’ with a flavour of ripe black cherries. Grape variety: 45% Cabernet Sauvignon, 45% Merlot and 10% Pettit Verdot.*  **Petra ‘Zingari’ IGT, 13% (2011) £35.95**  *(Tuscany): Ruby red in colour, it is fresh and juicy on the palate, bursting with cherry fruit and a note of wild rose. Grape variety: 30% Sangiovese, 30% Merlot, 30% Syrah, 10% Petit Verdot*  **Le Difese Tenuta San Guido, IGT, 14% (2011) £39.95**  *(Tuscany): From the producer of “Sassicaia”. Soft ripe tannins with elegant balance of cherry and wild berry fruit. Grape variety: 70% Cabernet Sauvignon, 30% Sangiovese* |

**Fine Cellar Red Wines & Super Tuscans**

**Lillové Cannonau di Sardegna DOC, 14.5% (2011) £42.95**

*(Sardinia) A winning wine at our “Battle of the Bottles” tasting, this is a fresh, juicy red showing spicy red berry fruit and soft earthy notes. Grape variety: Cannonau (also known as Grenache).*

**Le Volte, Tenuta Dell’Ornellaia IGT, 14% (2011) £44.95**

*(Tuscany): From the estate next to Tenuta San Guido famous for Sasiccaia, this is extremely well balanced with a long refined finish.* G*rape: 50% Merlot , 30% Cabernet Sauvignon, 20% Sangiovese.*

**Barolo Batasiolo DOCG, 14% (2010) £49.95**

*(Piedmont): Deep ruby red with notes of spices and dried fruits on the nose and palate. Full bodied wine with velvet elegance. Grape variety: Nebiolo*

**Villa Boscarello Super Tuscan (Merlot), Toscana IGT, 14% (2006) £54.95**

*(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.*

**Rosso di Montalcino Siro Pacenti DOC, 14.5% (2011) £62.50**

*(Tuscany): Rich, round and sensual with a deliciously supple palate bursting with juicy, red cherry and wild spice. This is a deliciously pure and very complex wine. Grape variety: Sangiovese.*

**Barrua Isola dei Nuraghi Agricola Punica IGT, 15% (2010) £65.95**

*(Sardinia):* *Matured in French oak barriques for 18 months and then in bottle for at least 12 months resulting in a lovely complexity and depth. Grapes: Carignano, Cabernet Sauvignon and 5% Merlot.*

**Leuta “2618” Cabernet Franc Toscana IGT, 14.5% (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.*

**Vino Nobile di Montepulciano Riserva DOCG, 14% (2007) £66.95**

*(Tuscany): Using the best grapes this wine is aged in barrel for 3 instead of the usual 2 years. There are smoky notes, with lovely ripe sour cherry fruit. Grape variety: Sangiovese.*

**Gratius (Super Tuscan) il Molino di Grace IGT 13.5% (2006) £69.95**

*(Tuscany): With a bouquet of black cherries and chocolate this is very structured wine with silky tannins, which was a* ***winner at our “Battle of the Bottles” wine tasting****. Grape variety: Sangiovese*

**Brunello di Montalcino CastelGiocondo DOCG, 14.5% (2008) £89.95**

*(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 "Castel" DOC, 15.5% (2006) £95.95**

*(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, 14.5% (2006) £105.00**

*(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 IGT, 14% (2009) £129.50**

*(Tuscany): 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.*

***WE ALSO HAVE A NUMBER OF RARE VINTAGE AND BIN END WINES AVAILABLE. PLEASE ASK.***