

# 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 we encourage you to try something new. We also try our best where possible to offer the vintage stated on the list but on occasions where that vintage is no longer available then the next available vintage will be offered at the same price.

## Sparkling Wines

**150ml      Bottle**

### **Prosecco Extra Dry Ca' Del Console DOC, 11% (NV)**

**£6.95      £28.95**

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

### **Prosecco Sacchetto, Brut DOC 12% (NV)**

**£6.95      £28.95**

*A very pure style of Prosecco. Notes of apple, pear and peach combine beautifully together forming a perfect fruity harmony. Small fine bubbles with a long, creamy, dry finish. Grape: Glera*

### **Batasiolo, Metodo Classico Brut 13% (2008)**

**£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.*

### **Costaripa Brut Rosé, 12.5% (NV)**

**£44.95**

*(Lombardy): 'Metodo Classico' (fermentation in bottle). An exquisite very light pink with a hint of ripe fruit, vanilla and redcurrant. Grapes 80% chardonnay, 20% pinot noir*

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

**£80.00**

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

### **Champagne Moët et Chandon Dom Perignon, 12.5% (2003)**

**£245.00**

*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**

### **Grillo Feudo Arancio DOC, 13% (2016/7)      £ 4.95      £ 7.00      £9.90      £25.95**

*(Sicily): Dry, delicate and harmonious taste with a slight hint of mango and papaya. Grape: Grillo.*

### **Vernaccia di San Gimignano Bonacci DOCG, 12.5% (2016/7)**

**£5.10      £7.25      £10.20      £26.95**

*(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.*

### **Castel Firmian Chardonnay DOC, 12.5% (2016/7)      £5.55      £8.00      £11.10      £29.95**

*(Trentino): Elegant, fruity nose with hints of red apples, apricot, white melon and citrus fruit. The palate is dry and crisp. Grape: Chardonnay.*

### **Vermentino Antonio Camillo IGT 13% (2016/7)**

**£5.55      £8.00      £11.10      £29.95**

*(Tuscany): Pale lemon yellow, citrus and stone fruit (peach) aromas, refreshing and crisp, with lively medium body, soft texture, and fresh fruity finish. Grape variety: Vermentino*

	125ml (S)	175ml (M)	250ml (L)	Bottle
<b>Pinot Grigio Santa Margherita DOC, 12.5% (2016/7)</b>				
	<b>£6.50</b>	<b>£9.95</b>	<b>£13.00</b>	<b>£35.95</b>
<i>(Trentino / Alto Adige): Santa Margherita is the benchmark against which all other Pinot Grigio is measured. It is crisp, dry and refreshing with hints of citrus fruit. Grape variety: Pinot Grigio.</i>				
<b>Gavi di Gavi La Meirana Broglia DOCG 13% (2016/7)</b>				
	<b>£6.75</b>	<b>£10.25</b>	<b>£13.50</b>	<b>£38.95</b>
<i>(Piedmont): Fresh and dry, this is a particularly characterful Gavi. Grape variety: Cortese</i>				
<b>Falanghina del Sannio Janare DOP, 13.5% (2016/7)</b>				<b>£29.95</b>
<i>(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</i>				
<b>Pecorino Vellodoro, Umani Ronchi IGT, 12.5% (2016/7)</b>				<b>£31.95</b>
<i>(Abruzzo): 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.</i>				
<b>Lugana San Benedetto Zenato DOC, 13% (2016/7)</b>				<b>£31.95</b>
<i>(Veneto): A delicate tasting wine with a delicate bouquet and a long, pure and refined finish. Grape variety: Trebbiano di Lugana.</i>				
<b>Pomino Frescobaldi DOC, 12.5% (2016/7)</b>				<b>£32.95</b>
<i>(Tuscany): Dry, full &amp; fragrant, like a top white burgundy. Grape variety: Chardonnay/Pinot Bianco.</i>				
<b>Sauvignon Collio 'Blanc Fumat' Collavini DOC, 12.5% (2016)</b>				<b>£33.95</b>
<i>(Friuli / Venezia / Giulia): Dry, aromatic, intense tropical fruit on the nose and a long lasting lychee flavour on the palate. Grape variety: Sauvignon Blanc.</i>				
<b>Verdicchio Del Castelli Di Jesi Superiore 'Vigna dell' Oche' DOC 13.5% (2015)</b>				<b>£34.95</b>
<i>(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. Made from organic or biodynamic grapes with minimal intervention in the winery. Grape variety Verdicchio.</i>				
<b>Polvanera Bianco IGT, 12.5% (2016/7)</b>				<b>£34.95</b>
<i>(Puglia): Delicate and aromatic with hints of apple and nectarine. An organic wine perfect for the summer. Grape variety: Minutolo.</i>				
<b>Fiano di Avellino, I Favati DOCG, 13.5% (2015/6)</b>				<b>£39.95</b>
<i>(Campania): A slightly restrained nose gives way to a ripe flavour nice length and richness on the palate but with elegance. A nicely structured wine. Grape: Fiano.</i>				
<b>Greco di Tufo, Terrantica, I Favati DOCG 15% (2015)</b>				<b>£39.95</b>
<i>(Campania): A full, ripe flavoured wine on the nose and on the palate it displays a certain richness and then a nicely balanced elegance. Grape variety: 100% Greco.</i>				
<b>Vign'Asmara Bossi Fedrigotti Masi IGT, 13% (2013)</b>				<b>£42.95</b>
<i>(Veneto): An oaked chardonnay with floral notes from the traminer grape resulting in a rich wine with a crisp dry finish. Grape variety: 80% Chardonnay, 20% Traminer.</i>				
<b>Lintori Vermentino di Sardegna Capichera DOCG, 14% (2015/6)</b>				<b>£45.95</b>
<i>(Sardinia): Fruity, fresh and flavourful with notes of citrus and minerals on the palate. This is a complex and well balanced wine with a lovely finish. Grape variety: 100% Vermentino.</i>				

## Rosé Wine

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

### **Lagrein Rosato Castel Firmian DOC, 12% (2016/7)**

£5.25                    £7.50                    £10.50                    £27.95

*(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, 13% (2016/7)**

£ 6.50                    £ 9.50                    £13.00                    £34.95

*(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.*

### **RosaMara Costaripa IGT, 13% (2016/7)**

£38.95

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

## Red Wines

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

### **Primitivo Salento Visconti della Rocca IGT 13% (2016/7)**

£ 4.95                    £ 7.00                    £9.90                    £25.95

*(Puglia): Intense fruity Primitivo, smooth textured with a savoury spice. Grape variety: Primitivo.*

### **“Canonico” Negroamaro Salento Cantine due Palme IGP, 12.5% (2015)**

£5.25                    £7.50                    £10.50                    £27.95

*(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.*

### **Terreliade Nero d’Avola Syrah DOC, 13.5% (2014)**

£29.95

*(Sicily): Rich on the palate with a refreshing texture. Grape variety: Nero d’Avola, Syrah.*

### **Pinot Nero Levigato, Soligo IGT 13% (2015) £6.00**

£8.50                    £12.00                    £31.95

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

### **Chianti Classico il Molino di Grace DOCG 13.5% (2014)**

£ 6.50                    £ 9.50                    £13.00                    £34.95

*(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. Organic Wine. Grape variety: Sangiovese.*

### **Valpolicella Superiore Zenato DOC, 13.5% (2015)**

£ 6.50                    £ 8.95                    £13.00                    £34.95

*(Veneto): Full-bodied and dry with a velvety finish and hints of cherry and wild berries on the nose. Grape variety: 80% Corvina Veronese, 10% Rondinella, 10% Sangiovese.*

### **\*\*\*\*Super Tuscan Wine By The Glass\*\*\*\***

#### **Le Difese Tenuta San Guido IGT 13% (2015)**

£ 7.75                    £ 10.95                    £15.50                    £44.95

*(Tuscany): The entry-level Super Tuscan from the makers of the world famous Sassicaia. Smooth, refreshing and deliciously balanced. Grape variety: 70% Cabernet Sauvignon, 30% Sangiovese*

<b>Tre Saggi Montepulciano d’Abruzzo Talamonti DOC 13.5% (2014)</b>	<b>£34.95</b>
<i>(Abruzzo): From an award winning Montepulciano producer, this wine has lashings of dense fruit backed up by full but soft tannins and a long finish. Grape variety: 100% Montepulciano</i>	
<b>Barbera d’Alba Sorvana Batasiolo DOC, 13.5% (2015)</b>	<b>£36.95</b>
<i>(Piemonte): Dry red with low tannin and a hint of spice. Pairs well with pasta and red meats. Grape variety: Barbera.</i>	
<b>Norma Etna Rosso Valenti DOC 13% (2013)</b>	<b>£37.95</b>
<i>(Sicily): Aged for 8 months in oak and a further 4 months in bottle to produce a fine, light and elegant fresh tasting wine. Grape variety: 98 % Nerello Mascalese, 2% Nerello Cappuccio</i>	
<b>Brolo Campofiorin Oro Masi IGT, 14% (2013/4)</b>	<b>£39.95</b>
<i>(Veneto): A double fermentation followed by 24 months in oak barrels results in a rich soft wine with a velvety finish. Grape variety: 80% Corvina, 10% Rondinella, 10% Oseleta.</i>	
<b>Salice Salentino Riserva Leone de Castris DOC 13.5% (2014/5)</b>	<b>£39.95</b>
<i>(Puglia): Velvet smooth wine with hints of dark fruit and liquorice, well balanced with a long finish. Grape variety: 90% Negroamaro, 10% Malvasia Nera di Lecce</i>	
<b>Montessu Isola dei Nuraghi Agricola Punica IGT, 14.5% (2015)</b>	<b>£42.95</b>
<i>(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.</i>	
<b>Perricone Guarnaccio Tasca (DOC), 13% (2015)</b>	<b>£44.95</b>
<i>(Sicily): This beautiful modern example of a historic Sicilian grape offers bright cherry and raspberry aromas combined with some spicy-earthy complexity. The palate is compact, medium-bodied, with a supple finish. Grape variety 100% Perricone</i>	
<b>Capatosta Poggioargentiera Morellino di Scansano DOCG 14.5% (2015)</b>	<b>£46.95</b>
<i>(Tuscany): Mature cherry with floral notes and a slight hint of strawberry. Grape variety: 80% Sangiovese, 15% Cigliegiolo, 5% Alicante</i>	
<b>Vie Cave Fattoria Aldobrandesca Maremma IGT, 13.5% (2013)</b>	<b>£47.95</b>
<i>(Tuscany): From Antinori comes this Tuscan Malbec, which is rich and full-bodied with excellent density and persistence. Vino Biologico. Grape variety: 100% Malbec.</i>	
<b>Rosso di Montalcino Col D’Orcia DOC, 13.5% (2014)</b>	<b>£47.95</b>
<i>(Tuscany): Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste. Organic Wine. Grape variety: Sangiovese.</i>	

### **‘Entry Level’ Super Tuscan style wines**

<b>Podere Guado al Melo Antilo Bolgheri DOC 13.5% (2015)</b>	<b>£39.95</b>
<i>(Tuscany): With Sangiovese variety, a rich wine, harmonious but bright and lively, that is an appealing, classic interpretation of that noble variety. Grape variety: Sangiovese</i>	
<b>Scirè Rosso Ceralti Bolgheri DOC 13.5% (2016)</b>	<b>£44.95</b>
<i>(Tuscany): Aged three months in oak. Soft with sweet tannins and fruity aftertaste. Grape variety: 70% Cabernet Sauvignon, 30% Merlot</i>	
<b>Le Volte, Tenuta Dell’Ornellaia IGT, 14% (2015)</b>	<b>£54.95</b>
<i>(Tuscany): Extremely well balanced with a long refined finish. Grape: 50% Merlot , 30% Cabernet Sauvignon, 20% Sangiovese.</i>	

## Fine Cellar Red Wines & Super Tuscans

- Chianti Classico Riserva Villa Antinori DOCG 13.5% (2013)** **£47.95**  
*(Tuscany): This is a rich, modern Chianti which marries beautifully ripe cherry fruit with smoky oak notes. Grape variety: 90% Sangiovese, 10% Cabernet Sauvignon.*
- Chianti Classico Riserva Lamole di Lamole DOCG, 14.5% (2013)** **£47.95**  
*(Tuscany): Deep ruby red with sweet woody sensations on the nose. A warm flavour with a rich note of long age on the palate. Grape variety: Sangiovese, Canaiolo.*
- Taurasi Feudi di San Gregorio DOCG, 14% (2012)** **£49.95**  
*(Campania): A powerful wine with an earthiness and minerality which is complimented with dark fruity elements . Grape variety: Aglianico di Taurasi .*
- il Bruciato Guado al Tasso DOC, 13.5% (2015)** **£54.95**  
*(Tuscany): Full bodied and smooth wine from Bolgheri with a long finish. Grape variety 65% Cabernet Sauvignon, 20% Merlot, 15% Syrah.*
- Barbaresco Batasiolo DOCG, 14% (2013/4)** **£57.95**  
*(Piemonte): Dry, full-bodied, smooth and elegant. Aged for 2 years in oak. Grapes: 100% Nebbiolo.*
- Polvanera 16 Gioia del Colle Vigneto San Benedetto, 16% DOC (2011)** **£63.95**  
*(Puglia): Rich and full-bodied wine with tones of blackberry and black cherries. Grape variety: Primitivo.*
- Gratius il Molino di Grace IGT 14% (2007/10)** **£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*
- Il Margone Chianti Classico Riserva Gran Selezione DOCG, 14.5% (2011)** **£72.95**  
*(Tuscany): From producer il Molino di Grace, Gran Selezione is the highest category of Chianti. This wine has soft and round tannins with a smooth finish. Grape variety: 100% Sangiovese.*
- Titolo Aglianico del Vulture Elena Fucci DOC 2014 14% (2014)** **£79.95**  
*(Basilicata): Well balanced with dark fruit tones. This is a highly rated wine from a well-respected boutique wine producer. Ranked in the top 10 wines from this region. Grape variety: Aglianico.*
- Barolo Essenze Riserva Terredavino Agricole DOCG, 14% (2007)** **£89.95**  
*(Piemonte): Dry, full-bodied, with silky tannins and a lovely chocolate, berry aftertaste. Gold medal winner at Decanter World Wine Awards 2015. Grape variety: Nebbiolo.*
- Tasca Cabernet Sauvignon Tenuta Regaleali IGT 14.5% (2013/4)** **£95.95**  
*(Sicily): Ruby-red in colour with aromas of wild berries, vanilla and, cinnamon. Rich ripe fruit flavours on the elegant, balanced palate. Grape: Cabernet Sauvignon.*
- Amarone Riserva di Costasera Masi DOCG, 15.5% (2012)** **£115.00**  
*(Veneto): Rich and soft on the palate with rich cherry and blueberry flavours and some sweet spice. Grape variety: 70% Corvina, 15% Rondinella, 10% Oseleta, 5% Molinara.*
- Brunello di Montalcino CastelGiocondo DOCG, 14.5% (2010): £140 (2011): £130 (2012): £125**  
*(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.*  
**WE ALSO HAVE A NUMBER OF SPECIAL VINTAGE AND BIN END WINES AVAILABLE. PLEASE ASK.**