

ROTOVINO

SPARKLING

Prosecco, Terra Serena <i>Treviso, NV</i>	5 / 28
Rose Spumante, Ca' di Rajo <i>Treviso, 2014</i>	6 / 32
Moscato D'Asti Ca ed Balos <i>Piedmont, 2014</i>	6 / 32
Lambrusco, Solco Paltrinieri <i>Modena, Emilia-Romagna, Italy, NV</i>	32
Franciacorta Cuvee Brut Bellavista <i>Lombardy, Italy NV (half bottle)</i>	25
Nyetimber, Classic Cuvee <i>East Sussex, UK, 2010</i>	50

ROSÉ

Les Vignes de L'Eglise <i>Languedoc, France, 2013</i>	4.5 / 9 / 18 / 24
Chiaretto, Guerrieri Rizzardi <i>Veneto, Italy, 2013</i>	5.5 / 11 / 22 / 30
Chateau La Martinette <i>Provence, France, 2014</i>	38
Chateau La Martinette, Magnum <i>Provence, France, 2014</i>	65

MAGNUM (RED)

Barbera D'Alba, Deltetto <i>Piedmont, 2012</i>	60
Brancaia TRE, Rosso <i>Tuscany, 2012</i>	70

SWEET

Moscato D'Asti Ca ed Balos <i>Piedmont, 2014</i>	6 / 32
Recioto di Soave 'Le Colombare', Pieropan <i>Veneto, 2011 500ml</i>	35
Vin Santo, Da Vinci (70ml) <i>Tuscany, 2014</i>	7 / 45

RESERVE

Isole e Olena, Cabernet Sauvignon <i>Tuscany, 1998</i>	110
Solengo Argiano <i>Tuscany, 1999</i>	115
Bruno Rocca, Barbaresco <i>Piedmont, 2004</i>	150

WHITE

House (South) Catarratto, Palazzo del Mere <i>Sicily, 2014</i>	4 / 7.5 / 15 / 22
House (North) Garganega, Torre del Falasco <i>Veneto, 2014</i>	4 / 7.5 / 15 / 22
Sauvignon, Le Pianure <i>Veneto, 2015</i>	5.5 / 11 / 22 / 30
Pinot Grigio / Nero, Mavum <i>Veneto, 2015</i>	32
Trebbiano, Orsogna <i>Abruzzo, 2014</i>	6 / 12 / 24 / 32
Weissburgunder, Villa Huesgen <i>Mosel, Germany, 2014</i>	34
Soave 'Costeggiola', Guerrieri Rizzardi <i>Veneto, 2013</i>	6.5 / 12.5 / 25 / 36
Langhe Bianco 'Dragon' <i>Piedmont, 2014</i>	7 / 14 / 28 / 38
Barbera Bianca, Cigognola <i>Lombardy, 2013</i>	38
Gavi di Gavi, Picollo <i>Piedmont, 2015</i>	38
Jules Taylor Chardonnay <i>Marlborough, New Zealand, 2014</i>	40
Falanghina, Collefrisio <i>Abruzzo, 2015</i>	40
Brancaia Bianco <i>Tuscany, 2014</i>	40
Nosiola, Fanti <i>Trentino, 2014</i>	42
Franz Haas 'Manna' <i>Alto Adige, 2014,</i>	50
Soave Classico, La Rocca, Pieropan <i>Veneto, 2013</i>	52

RED

House (South) Syrah, Passo del Tempio <i>Sicily, 2015</i>	4 / 7.5 / 15 / 22
House (North) Corvina, Torre del Falasco <i>Veneto, 2015</i>	4 / 7.5 / 15 / 22
Flying Solo, Grenache <i>Languedoc, France, 2014</i>	26
Pinot Noir, Espinos y Cardos <i>Central Valley, Chile, 2015</i>	5.5 / 11 / 22 / 30
Montepulciano, Orsogna <i>Abruzzo, 2013</i>	5.5 / 11 / 22 / 30
Zweigelt, Wagram <i>Austria, 2014</i>	30
Passimientto, Baglio Gibellina <i>Sicily, 2014</i>	30
Primitivo, Mocavero <i>Puglia, 2013</i>	6 / 12 / 24 / 32
Barbera D'Alba, Deltetto <i>Piedmont, 2013</i>	34
Susamaniello, A Mano <i>Puglia, 2014</i>	6.5 / 13 / 26 / 36
Malintoppo, Simonelli-Santi <i>Tuscany, 2012</i>	7 / 14 / 28 / 38
Valpolicella Ripasso 'Pojega' <i>Veneto, 2013</i>	7.5 / 15 / 30 / 40
Chianti Classico, Fontodi <i>Tuscany, 2012</i>	44
Vinteloper, Touriga Nacional <i>South Australia, 2012</i>	45
Langhe Nebbiolo, Aurelio Settimo <i>Piedmont, 2011</i>	52
Franz Haas Pinot Nero <i>Alto Adige, 2013</i>	52
Rosso di Montalcino, Sesti <i>Tuscany, 2013</i>	60
Barolo La Pieve, Marziano Abbona <i>Piedmont, 2009</i>	62

Producer of the Month:
Vinteloper - Park Wines

As summer comes around, we begin to think of warmer climes. One of our favourite producers - Vinteloper, in South Australia - have produced a new breed of wine. One red, one white, both natural, unfiltered, as nature intended - complete with bottle-cap top. The white is a Moscato,, but left in contact with the skin and then aged in oak for 18 months. The red, a Refosco, a very old Venetian grape which adapts well to lots of sunlight. Both are very limited in number

Vinteloper Park White or Red - £35 (500ml Bottle)