

# ROTOVINO

## SPARKLING

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

## ROSÉ

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

## MAGNUM (RED)

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

## SWEET

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

## RESERVE

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

## WHITE

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

## RED

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