



# Wine List

## FOR PRIVATE EVENTS

### sparkling selections

IL SOGNO SPARKLING WINE, CAMPANIA, IT – \$60

*Fiano and Malvasia*

Small and well integrated bubbles bring the freshness of its perfume to the mouth

FERRARI BRUT ROSE', NV, TRENTO ALTO ADIGE – \$85

*Pinot Noir and Chardonnay*

The bouquet is distinct and very refined, with the fresh fragrance of hawthorne flowers, red currants and wild strawberries. The taste is Dry, clean and elegant, with a delicate finish of sweet almonds.

G.H. MUMM, GRAND CORDON, NV, FR - \$110

*Chardonnay, Pinot Noir and Pinot Meunier*

Elegant golden color with brilliant highlights. On the nose, summer fruit aromas are underscored by hints of vanilla, sweet pastry, dried fruit and honey.

VEUVE CLICQUOT, NV, FR – \$160

*Pinot Noir, Pinot Meunier and Chardonnay*

Medium straw, yellow color; complex aromas of ripe apple and light cream, excellent depth and persistence; medium bodied, active and layered on the palate; dry, medium acidity, well balanced; bright and beautiful ripe fruit and cream in the flavors; medium finish, lasting impression in the aftertaste. Calls for petrale in a Champagne reduction sauce with fresh, savory herbs.



## white wine selections

PINOT GRIGIO, DARIO COOS, FRIULI VENEZIA GIULIA \$60

*Pinot Grigio*

Straw yellow in color, the nose has a fruity flavor supported by a good flavor and acidity Intense straw yellow color with soft reflections imperceptibly auburn. Fragrant nose that recalls the fragrant odor of vanilla, pear and the linde flour. Persistent solid palate

SAUVIGNON BLANC, DARIO COOS, FRIULI VENEZIA GIULIA \$65

*Sauvignon Blanc*

Intense straw yellow color with greenish reflections. Intense and characteristic nose with exotic fruits, melon and yellow bell pepper notes. Harmonious aromas. Dry, good structure, generous palate

FALANGHINA ORO, DE CONCILIIIS, CAMPANIA \$55

*Falanghina*

Pale yellow and green. Well balanced and fresh for the palate, with citrus and jasmine flavours. With a good freshness and well-structured body, the plate is round and warm, the finish is fresh and with a good length. Great pairing with sea starters or fishes on the grill or oven.

CHARDONNAY, DARIO COOS 2018 -\$70

CHARDONNAY – FRIULI VENEZIA GIULIA, ITALY

Pale yellow color, with golden reflections. The nose is complex and elegant, typical vanilla scent reminiscent of pastry, melted butter and also ripe fruit. Promising palate, mineral fresh and full bodied.

## rosé wine selections

POGGIO BONELLI, CRETUM, TOSCANA \$60

*Sangiovese*

Pale pink color with 'onion-skin' highlights. Fruity flavor with notes of cherry and strawberry



## red wine selections

CHIANTI CLASSICO, POGGIO BONELLI, 2016, TOSCANA \$65

*Sangiovese*

This Chianti Classico has a deep, dense ruby red color. Wild berries, sour black cherry, thyme and leather feature on the nose. Though bold and dry, the taste is softened by the delicate sweetness of the French oak. Pairs well with cold cuts, grilled meats, and medium mature cheeses.

CHIANTI CLASSICO RISERVA, POGGIO BONELLI, 2016 \$90

*Sangiovese*

The Chianti Classico Riserva is deep, ruby red with a bouquet of ripe fruit, cinnamon, cloves and wisteria. Dry and assertive on the palate, it is well balanced in texture with fine-grain tannins and a pleasant fruity note. Only the best. Pairs well with grilled and roasted meats and mature cheeses.

POGGIASSAI, POGGIO BONELLI, 2015, TOSCANA \$110

*Sangiovese and Cabernet Sauvignon*

Wonderful structure and balance with a beautiful touch of acidity which carries into a long finish

BRUNELLO DI MONTALCINO MADONNA NERA, 2015 TOSCANA \$160

*Sangiovese Grosso*

It is a gorgeous, fruit-driven wine with superb depth in its plums, dark cherries, herbs and sweet toasted oak. It offers terrific balance in its fruit, structure and acidity, all of which come together in a very pretty and yet powerful package.

LA PIETRA, VITICOLTORI DECONCILIIS, 2018, CAMPANIA \$60

*Primitivo, Barbera, Aglianico*

Deep red in the glass, with a purplish hue, it is a full-bodied wine, evoking a basket of ripe fruit, red cherries, deep plums and a hint of earthiness that invade the nostrils.

CASSIUS, VITICOLTORI DECONCILIIS, 2017, CAMPANIA \$80

*Cabernet Sauvignon*

Ruby color, full and fat in the glass. Intense nose and full, long-lasting, highly complex Powerful entry on the palate, full expression alcoholic and sweet notes of fruit and chocolate, intense feeling presence, warmth, richness of flavor that embraces all, a pleasant sensation of freshness in the long, clean finish.

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