

**il RISTORANTE**  

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**EMILIANO** **KM90**

**WINE LIST**



*Welcome to Emilia! Land of passions and emotions!*

*For over 50 years the Romani family has been searching for and selecting the best products from our wonderful territory.*

*Not only the amazing cold cuts,  
not only the fabulous cheeses,  
but also the enchanting wines.*

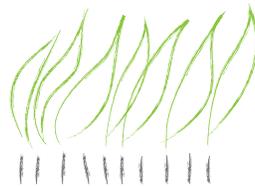
*Let Silvano make you discover our liquid goodness.*

*All declinations of Lambrusco: from the dark and round ones to the lighter and drier ones; the crafted wines and those still made as in the past, re-fermented in the bottle with their lees.*

*But Emilia is not just about Lambrusco, it is also about white fizz, aromatic or dry; tank or classic method and also still wines from local varieties, different for each province. And then, because Italy is a unique and fantastic land, Silvano has selected a few guest labels for you: big names in national oenology and small artisan producers.*

*And for those with a sweet tooth, a beautiful assortment of Champagnes: the most prestigious maisons and artisan vigneron.*

*So, in the end.... CHEERS and ENJOY!*





# LAMBRUSCO



## DARK and CREAMY

EMILIA IGT ETICHETTA ROSSA <i>Predominantly Maestri. Dark and intense, balanced and typical.</i>	SELEZIONE SILVANO ROMANI <i>Parma</i>	(13)
EMILIA IGT <i>Lambrusco from the Val d'Enza hills. Intense and mineral.</i>	OINOE <i>Parma</i>	(14)
EMILIA IGT CUOR DI LAMBRUSCO <i>Mostly Maestri made to carbonic maceration: very fruity, juicy, velvety and caressing.</i>	CARRA <i>Parma</i>	(15,5)
EMILIA IGT OTELLO SELEZIONE ORO <i>Mostly Maestri, dark, mellow and creamy.</i>	CECI <i>Parma</i>	(14,5)
EMILIA IGT OTELLO SELEZIONE ORO (0,375 lt) <i>Mostly Maestri, dark, mellow and creamy.</i>	CECI <i>Parma</i>	(9,5)
EMILIA IGT MARCELLO <i>100% Maestri: dark, vinous, enveloping, smooth.</i>	ARIOLA <i>Parma</i>	(15)
EMILIA IGT MACCHIABAFFO <i>Grasparossa, Maestri and Malbo with a dash of unfermented natural sugar. Gourmand.</i>	ALJANO <i>Reggio Emilia</i>	(15)
GRASPAROSSA DI CASTELVETRO DOC RIVE DEI CILIEGI <i>Hillside Grasparossa, intense and creamy, not fully dry.</i>	VEZZELLI <i>Modena</i>	(16,5)



## DARK and DRY

EMILIA IGT ETICHETTA VIOLA <i>Mostly Maestri. Dark and pure, stingy and juicy.</i>	SELEZIONE SILVANO ROMANI <i>Parma</i>	(13)
COLLI DI PARMA DOC TORCULARIA <i>Maestri very balanced and harmonious. Intense and persistent. Juicy and lively.</i>	CARRA <i>Parma</i>	(14,5)
COLLI DI PARMA DOC <i>100% Maestri from Torrecchiara hills: dark, intense and juicy. Tastes of flowers and red fruit.</i>	LAMORETTI <i>Parma</i>	(18)
COLLI DI PARMA DOC BOCANEGRA <i>Maestri and Ancellotta, dark, intense, velvety. Smells of undergrowth and violets, red fruits.</i>	OINOE <i>Parma</i>	(16,5)
COLLI DI PARMA BIO DOC I CALANCHI <i>Maestri 100% complex and balanced. Rich and intense, of flowers and fruit.</i>	MONTE DELLE VIGNE <i>Parma</i>	(20)
EMILIA IGT SCURO <i>Salamino and Ancellotta. Dark, dry, light, creamy.</i>	LINI <i>Reggio Emilia</i>	(15)
EMILIA IGT SCURO (0,375 lt) <i>Salamino and Ancellotta. Dark, dry, light, creamy.</i>	LINI <i>Reggio Emilia</i>	(9,5)
EMILIA IGT SETTEFILARI <i>As in the ancient tradition, an assembly of different historical varieties, seven in total. Complete.</i>	ALJANO <i>Reggio Emilia</i>	(15)
GRASPAROSSA DI CASTELVETRO DOC TASSO <i>Crafted and organic Grasparossa, indigenous yeasts. Dry and cool.</i>	MORETTO <i>Modena</i>	(19)
GRASPAROSSA DI CASTELVETRO DOC MONOVITIGNO <i>Artisanal Grasparossa, cru with 50-year-old vines. Dry and intense.</i>	MORETTO <i>Modena</i>	(22)



## LIGHT and DRY

EMILIA IGT ROSÉ <i>Sorbara and Salamino, clear, dry, light. Long time Tank Method.</i>	LINI <i>Reggio Emilia</i>	(15)
SORBARA IL SELEZIONE <i>100% Sorbara clear, dry and savoury. Juicy and mouth-watering.</i>	VEZZELLI <i>Modena</i>	(16,5)



# LAMBRUSCO



## BOTTLE FERMENTED as in the old days

COLLI DI PARMA BIO DOC I SALICI <i>Bottle-refermented Maestri with beautiful structure and texture. Intense aromas of sour cherry.</i>	MONTE DELLE VIGNE <i>Parma</i>	(23)
EMILIA IGT IL MIO LAMBRUSCO <i>The master of natural refermentation. Dark, full, intense, magical. Terroir in a bottle.</i>	CAMILLO DONATI <i>Parma</i>	(22)
REGGIANO DOC POZZOFERRATO <i>Natural wine from bottle-fermented Salamino, Maestri and Ancellotta. Fragrant and full-bodied.</i>	STORCHI <i>Reggio Emilia</i>	(23,5)
EMILIA IGT ALBONE <i>Naturally refermented salamino in the bottle. Expressive, delicious, thirst-quenching: good, good, good!</i>	PODERE IL SALICETO <i>Reggio Emilia</i>	(17,5)
SORBARA DOC RISERVA DEL FONDATORE <i>Small selection of old Cristo vines. Orange sagnuinella, incense: from outer space.</i>	CHIARLI <i>Reggio Emilia</i>	(17)
SORBARA DOC OMAGGIO A GINO FRIEDMANN <i>Pure Sorbara, mineral and vertical, with beautiful notes of cherry and incense.</i>	CANTINA CARPI <i>Modena</i>	(20)



## SPECIALS Hors Categorie

LAMBRUSCO REGGIANO DOC UNIQUE <i>Marani classic method, aged 30 months on the lees, 4g/l dosage. Clear, lively, elegant, pungent.</i>	MEDICI ERMETE <i>Reggio Emilia</i>	(22,5)
METODO CLASSICO TARENTASEI <i>Sorbara with a classic pink colour. 36 months on the lees. Fine, savoury and creamy. Surprising.</i>	CANTINA DELLA VOLTA <i>Modena</i>	(29)
SORBARA ROSÉ METODO CLASSICO DOC <i>Sorbara refined for 42 months in the bottle. Pale pink, very fresh red fruit and citrus. Magical.</i>	CANTINA DELLA VOLTA <i>Modena</i>	(36)



## SOME MORE RED FIZZ FROM EMILIA

COLLI PIACENTINI DOC GUTTURNIO <i>Barbera and Bonarda, fruity, fragrant, full, spicy.</i>	FERRAIA <i>Piacenza</i>	(17)
COLLI PIACENTINI DOC GUTTURNIO <i>Classic Barbera and Croatina blend, fresh and sinuous. With wild berries and spices.</i>	IL RINTOCCO <i>Piacenza</i>	(16)
EMILIA IGT BARBERA <i>Earthy and minerale, very dark, intense and chewing. A fav of us.</i>	ALDINI <i>Parma</i>	(21)



## MOSTO D'UVA PARZIALMENTE FERMENTATO

FORTANA DEL TARO IGT <i>Local variety, partially fermented, few degrees, good character. Fruity.</i>	SPIGAROLI <i>Parma</i>	(16)
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# EMILIA SPARKLING WINES



## AROMATIC TANK METHOD

EMILIA IGT MALVASIA BRUT <i>Light, fragrant, aromatic. Pleasant and versatile.</i>	SELEZIONE SILVANO ROMANI <i>Parma</i>	(13)
COLLI DI PARMA DOC MALVASIA <i>Fresh and easy drinking. Light, aromatic and fragrant.</i>	OINOE <i>Parma</i>	(14)
COLLI DI PARMA DOC MALVASIA BRUT <i>Fragrant and varietal: flowers, yellow fruit, almond.</i>	LAMORETTI <i>Parma</i>	(16,5)
COLLI DI PARMA DOC ACUTO MALVASIA EXTRA DRY <i>Aromatic, citrusy, herbaceous. Soft and creamy.</i>	CARRA <i>Parma</i>	(16,5)
COLLI PIACENTINI DOC ORTRUGO BRUT <i>Aromatic and spicy. Dry, fragrant, light.</i>	LA FERRAIA <i>Piacenza</i>	(17)
COLLI PIACENTINI DOC ORTRUGO BRUT (0,375 lt) <i>Aromatic and spicy. Dry, fragrant, light.</i>	LA FERRAIA <i>Piacenza</i>	(12)



## DRY TANK METHOD

EMILIA IGT MALVASIA BRUT ETICHETTA VERDE <i>From vines over 60 years old. Intense, highly fragrant, delicious, and undosed.</i>	SELEZIONE SILVANO ROMANI <i>Parma</i>	(14)
MONTEROSSO DOC NONTISCORDARDIME <i>A blend from a 60-year-old vineyard, full-bodied and intense, fragrant and rich. Mineral on the palate.</i>	IL RINTOCCO <i>Piacenza</i>	(16)
SPUMANTE MAGNO BRUT <i>Long Charmat method for Chardonnay and Pinot Bianco. Beautiful, carefree, and satisfying bubbles.</i>	OINOE <i>Parma</i>	(17,5)
COLLI DI SCANDIANO E CANOSSA DOC BRINA D'ESTATE BRUT <i>Beautiful Spergola from the Reggio Emilia hills. Clean, fresh, persistent. Great label.</i>	ALJANO <i>Reggio Emilia</i>	(19)



## TRADITIONAL METHOD and BOTTLE FERMENTED

SPUMANTE PRINCIPESSA BRUT <i>100% Chardonnay from the hills of Piacenza. 18-24 months on the lees. Fresh, delicate, tasty.</i>	LURETTA <i>Piacenza</i>	(29)
SPUMANTE BRUT <i>100% Pinot Noir vinified in white, aged on the lees in the bottle. Fresh, light, mineral.</i>	LINI <i>Reggio Emilia</i>	(29)
SPUMANTE ROSÉ BRUT <i>100% Pinot Noir vinified in pink from light maceration, matured on the lees in the bottle.</i>	LINI <i>Reggio Emilia</i>	(29)
SPUMANTE MATTAGLIO DOSAGGIO ZERO <i>Undosed. Chardonnay and Pinot Noir. 24 months on yeasts. Fine and contemporary bubbles.</i>	CANTINA DELLA VOLTA <i>Modena</i>	(40)
SPUMANTE CHRISTIAN BELLEI BRUT <i>Old Sorbara vines vinified in white. 36 months on the lees. Elegant and surprising.</i>	CANTINA DELLA VOLTA <i>Modena</i>	(40)
SPUMANTE MALVASIA NATURE <i>Undisgorged Malvasia, with lees in the bottle, no added sulphites. Slightly macerated.</i>	ALDINI <i>Parma</i>	(21)
SPUMANTE CINQUE TORRI EXTRA BRUT <i>Predominantly Pinot Noir with a dash of Chardonnay. 18 months aging. Low dosage.</i>	CARRA <i>Parma</i>	(21,5)
EMILIA IGT IL MIO MALVASIA <i>Unusual, different, fabulous. Summer in the glass: dry, savoury, dreamful wine.</i>	CAMILLO DONATI <i>Parma</i>	(22)
EMILIA IGT MALVASIA FRIZZANTE DESPINA NATURE <i>Bottle-fermented Malvasia. Smells of flowers and summer fruit. Mouthwatering.</i>	QUARTICELLO <i>Reggio Emilia</i>	(20)
SPUMANTE GHEVION DOSAGGIO ZERO <i>High altitude vineyard of Chardonnay and Pinot Noir. 60 months on the lees. No dosage.</i>	GALLOSI <i>Parma</i>	(33)



# ITALIAN FIZZ



## AROMATIC TANK METHOD

### PROSECCO DI VALDOBBIADENE DOCG EXTRA DRY

*Floral and fruity. 90 days fermentation. 16G/L residual sugar. Great classic, great class.*

ROCCAT

*Treviso*

(20)

### PROSECCO DI VALDOBBIADENE DOCG BRUT

*100% Glera from Valdobbiadene. 180 days of frothing. 7g/L residual sugar. Crisp.*

ROCCAT

*Treviso*

(21)



## TRADITIONAL METHOD

### ALTA LANGA DOC MILLESIMATO PAS DOSE

*Enveloping and elegant. Pinot Noir 80% Chardonnay 20%, 30 months on the lees, no dosage.*

CONTRATTO

*Asti*

(40)

### ALTA LANGA DOC EXTRA BRUT

*Fine, elegant and creamy. Pinot Noir and Chardonnay, 30 months on the lees, no liquer d'expedition.*

GERMANO

*Cuneo*

(46)

### TRENTO DOC BRUT

*36 months on the lees, Chardonnay 75% and Pinot Noir. Elegant and balanced, fresh and satisfying.*

REVÌ

*Trento*

(36)

### TRENTO DOC ROSÉ BRUT

*42 months on the lees, 8g/L, Pinot Noir 80% and 20% Chardonnay. Special.*

REVÌ

*Trento*

(39)

### TRENTO DOC DOSAGGIO ZERO

*Vintage wine aged 42 months in bottle. 75% Chardonnay and 25% Pinot Noir. Undosed. Intense.*

REVÌ

*Trento*

(38)

### TRENTO DOC 51.151 BRUT

*100% mountain Chardonnay, part fermented in wood, 18 months mousse. Mineral.*

MOSER

*Trento*

(40)

### TRENTO DOC PERLÉ BRUT

*100% mountain Chardonnay. At least 54 months on the lees. Velvety and creamy: a great classic.*

FERRARI

*Trento*

(45)

### OLTREPO PAVESE DOCG SESSANTA NATURE

*Mineral, citrusy, fruity, savoury and complex. 60 months on the lees. 100% Pinot Noir, non-dosed.*

BELLANI

*Pavia*

(36)

### FRANCIACORTA DOCG BRUT

*All Chardonnay. Steel and later 18 months in bottle. No malolactic. 2.5g/L dosage. Classic.*

FACCHETTI

*Brescia*

(31)

### FRANCIACORTE DOCG ROSÉ BRUT

*Pinot Noir and Chardonnay 50/50. Steel and 36 months mousse. 3G/L. Fruity and floral, full.*

FACCHETTI

*Brescia*

(37)

### FRANCIACORTA DOCG SATEN

*Only Chardonnay, part in wood, part in steel. 32 months on the lees. Creamy and mineral. Elegant.*

GATTI

*Brescia*

(49)

### FRANCIACORTA DOCG NATURE

*Chardonnay with 15% Pinot Noir. 48 months on the lees, undosed. Rich, intense, refined.*

GATTI

*Brescia*

(56)

### FRANCIACORTA DOCG PRESTIGE BRUT

*Mostly Chardonnay, blend of three vintages, 24 months on the lees, 2g/L dosage. Icon.*

CA DEL BOSCO

*Brescia*

(49)

### FRANCIACORTA DOCG ALMA ASSEMBLAGE I EXTRA BRUT

*Mostly Chardonnay with 13% Pinot Noir. 1/3 reserve wine, 1/3 barrel aging. Gorgeous and classy.*

BELLAVISTA

*Brescia*

(48)

### TERRE SICILIANE IGT PAS DOSÈ

*Chardonnay from 900 meters above sea level in the Sicilian mountains, undosed. Mediterranean and inviting.*

FINA

*Trapani*

(31)



# FIZZ FROM FRANCE



## CHAMPAGNE et CREMANT

### CREMANT DE LOIRE BRUT

*Bollinger quality at the price of a Cremant. Soft, silky, mineral, intense. Impossible to resist.*

LANGLOIS BOLLINGER

Loire

(36)

### CHAMPAGNE AOP BRUT CLASSIC GRAND CRU

*Grand Cru of Maily in the Montagne, 80% Pinot Noir and 20% Chardonnay. Classy and classic.*

DECOTTE

Montagne

(49)

### CHAMPAGNE AOP TRADITION BRUT

*Fresh and mineral, artisanal Champagne Meunier 80% and Pinot Noir 20%. Floral and light.*

CHARPENTIER

Marne

(49)

### CHAMPAGNE AOP GRAND CRU BLANC DE BLANCS BRUT

*Grand Cru of Chouilly Chardonnay. Classy, mineral and creamy. 30 months on the lees.*

VAZART COQUART

Côte de Blancs

(65)

### CHAMPAGNE AOP BLANC DE NOIRS BRUT

*Biodynamic Champagne, Pinot Noir from Aube. Purity and persistence, vigorous and fine wine.*

FLEURY

Barsacais

(78)

### CHAMPAGNE AOP ZERO NATURE

*Natural, undosed Champagne blended with 6 of the 7 permitted varieties. Super.*

TARLANT

Marne

(82)

### CHAMPAGNE AOP BLANC DE BLANCS 1ER CRU LONGITUDE

*Very rich wine: Chardonnay from 4 different Grand Cru with 40% perpetual reserve wine. Divine.*

LARMANDIER BERNIER

Côte de Blancs

(98)



# EMILIA STILL WHITE WINES



## AROMATIC and ROUND

COLLI DI PARMA DOC BREZZA DI MONTE <i>Organically managed vineyards, soft and enveloping Malvasia, sunny and juicy.</i>	OINOE <i>Parma</i>	(26)
COLLI DI PARMA DOC MALVASIA GINESTRA <i>Aromatic, intense and beautifully structured.</i>	MONTE DELLE VIGNE <i>Parma</i>	(19,5)
COLLI DI PARMA DOC MALVASIA CALLAS <i>Rich and deep. Highest expression of white from the territory.</i>	MONTE DELLE VIGNE <i>Parma</i>	(33)
COLLI PIACENTINI DOC SAUVIGNON I NANI E LE BALLERINE <i>Exotic, spontaneously fermented Sauvignon. Wine with mineral and ripe notes, no greenery.</i>	LURETTA <i>Piacenza</i>	(29)
COLLI PIACENTINI DOC SAUVIGNON OMBRA SENZOMBRA <i>Delicate, mineral, multifaceted Sauvignon. Crafted wine.</i>	LA TOSA <i>Piacenza</i>	(34)



## NON AROMATIC and DRY

EMILIA IGT ACQUAPAZZA <i>A mineral and savory Malvasia, a little Chablis on Jurassic Piacenzian soils.</i>	PODERE PAVOLINI <i>Piacenza</i>	(22)
ROMAGNA DOC ALBANA BIANCO DI CEPARANO <i>Dry, soft Albana with marked hints of tropical fruit and citrus fruits.</i>	ZERBINA <i>Ravenna</i>	(18)
ROMAGNA DOC TREBBIANO CEREGIO BIANCO (0,375 lt) <i>Light, fragrant and drinkable Trebbiano. Floral and fruity.</i>	ZERBINA <i>Ravenna</i>	(10)
ROMAGNA DOC TREBBIANO BRO <i>Naturally fermented Trebbiano. Unusual, deep, rich and smoky.</i>	NOELIA RICCI <i>Forlì Cesena</i>	(23)
RAVENNA BIANCO IGT PERLAGIOIA <i>Complex and balanced, between roundness and freshness. Albana from natural viticulture.</i>	ANCARANI <i>Ravenna</i>	(24)

# ITALIAN STILL WHITE WINES



## BOLD and RICH

TRENTINO DOC GEWÜRZTRAMINER AROMATICO WARTH <i>Aromatic and spicy. Slight residual sugar. Full and rich.</i>	MOSER <i>Trento</i>	(27)
GALLURA DOCG SUPERIORE VERMENTINO KARAGNANJ <i>A wine of great structure and power, a fat, oily, full Vermentino.</i>	TONDINI <i>Sassari</i>	(29)



## CHARMING and DRY

LANGHE DOC CHARDONNAY <i>From high altitude vineyards, a fresh and vertical version, mineral and easy drinking. Always a pleasure.</i>	GERMANO <i>Cuneo</i>	(25)
VERMENTINO DI LUNI DOC GROPPOLO <i>Vineyards lying halfway between sea and Apuane: fresh, intense, citrusy and fruity. A true classic.</i>	IL MONTICELLO <i>La Spezia</i>	(22)
VIGNETI DELLE DOLOMITI IGT NOSIOLA FONTANASANTA <i>Nosiola vinified for 8 months in amphora on the skins. Biodynamic and integral, unusual and original.</i>	FORADORI <i>Trento</i>	(49)
SOAVE DOC MONTESEI <i>Handcrafted Garganega from old vineyards on volcanic soils. Juicy, flowing, enjoyable.</i>	BATTISTELLE <i>Verona</i>	(19)
VERDICCHIO DEI CASTELLI DI JESI DOC LE PIAOLE <i>From a small, organically managed vineyard, A savoury, mineral and very fresh Verdicchio.</i>	TENUTA DELL'UGOLINO <i>Ancona</i>	(20)
SICILIA DOC BUONSENSO <i>High-altitude Cataratto without malolactic fermentation. Fresh and citrusy, mineral and charming.</i>	TASCA D'ALMERITA <i>Palermo</i>	(22)
ETNA BIANCO DOC TERRE NERE <i>Stunning wine: intense, full-bodied. Mediterranean and sunny. A pure cuddle for body and soul.</i>	TENUTA DELLE TERRE NERE <i>Catania</i>	(49)



# EMILIA STILL RED WINES



## BOLD and RICH

COLLI PIACENTINI DOC GUTTURNIO SUPERIORE TERRE DELLA TOSA <i>Barbera and Croatina. Tannic, earthy, full, powerful.</i>	LA TOSA <i>Piacenza</i>	(20)
COLLI PIACENTINI DOC GUTTURNIO ATTIMO <i>Fresh, fruity, deep and super pleasant. Vinification in stainless steel, easy drinking.</i>	IL RINTOCCO <i>Piacenza</i>	(18)
COLLI PIACENTINI DOC GUTTURNIO SUPERIORE LE STAFFE <i>Brilliant, full bodied: berries and morello cherry. Intense and mouth-watering. Barbera and Bonarda.</i>	FERRAIA <i>Piacenza</i>	(20)
COLLI PIACENTINI DOC GUTTURNIO SUPERIORE LE STAFFE (0,375 lt) <i>Brilliant, full bodied: berries and morello cherry. Intense and mouth-watering. Barbera and Bonarda.</i>	FERRAIA <i>Piacenza</i>	(13)
COLLI DI PARMA DOC ROSSO <i>Soft and fruity. Structured and fresh. Steel vats Barbera and Bonarda.</i>	MONTE DELLE VIGNE <i>Parma</i>	(20)
COLLI DI PARMA DOC ROSSO (0,375 lt) <i>Soft and fruity. Structured and fresh. Steel vats Barbera and Bonarda.</i>	MONTE DELLE VIGNE <i>Parma</i>	(14)
EMILIA IGT ROSSO NABUCCO <i>Iconic red of charm and structure. Barbera with a small amount of Merlot. 12 months in barriques.</i>	MONTE DELLE VIGNE <i>Parma</i>	(35)
COLLI DI PARMA BARBERA DOC BREZZA DI MONTE <i>Old vineyards around Ozzano in the Val Taro. Full-bodied, powerful, with great structure.</i>	OINOE <i>Parma</i>	(27)
EMILIA IGT BRAJE <i>Merlot with Cabernet Franc and Cab. Sauvignon aged 12 months in barriques. Powerful and rich.</i>	STORCHI <i>Reggio Emilia</i>	(36)
COLLI DI SCANDIANO E CANOSSA DOC ROSSO RISERVA PERIVANA <i>Cabernet Sauvignon from gravel soils of Val d'Enza. 24 months in wood. Structured and powerful.</i>	STORCHI <i>Reggio Emilia</i>	(45)



## MEDIUM BODY and ELEGANT

EMILIA IGT ROSSO ROMANI <i>Romani's red wine: Cabernet Franc base with Barbera. Fresh and lively, very versatile.</i>	ROMANI <i>Parma</i>	(17)
TREBBIOLO <i>Barbera and Bonarda from natural viticulture. A treat for the palate and the soul.</i>	LA STOPPA <i>Piacenza</i>	(23)
ROMAGNA DOC SANGIOVESE SUPERIORE CEREGIO <i>Fresh, light, delicious Sangiovese. Cherry and pomegranate, juicy and vinous.</i>	ZERBINA <i>Ravenna</i>	(18)
ROMAGNA DOC SANGIOVESE SUPERIORE CEREGIO (0,375 lt) <i>Fresh, light, delicious Sangiovese. Cherry and pomegranate, juicy and vinous.</i>	ZERBINA <i>Ravenna</i>	(13)
ROMAGNA DOC PREDAPPIO SANGIOVESE <i>Natural vinification in steel: indigenous yeasts, unfiltered. Fruit and flowers, very fresh and juicy.</i>	NOELIA RICCI <i>Forlì Cesena</i>	(23)
ROMAGNA DOC PREDAPPIO SANGIOVESE GODENZA <i>Company cru. Spontaneous fermentation, unfiltered. Full-bodied, smoky, layered, spicy.</i>	NOELIA RICCI <i>Forlì Cesena</i>	(42)

# ITALIAN STILL RED WINES



**BOLD and RICH**

<b>LANGHE DOC NEBBIOLO</b> <i>Definitely Barolo-like. Aged in large barrels, tannic, complex, deep, and broad.</i>	<b>CRISTIAN FERRERO</b> <i>Cuneo</i>	(26)
<b>BAROLO DOCG BRICCO SAN PIETRO</b> <i>A young winemaker with a bright future. A Barolo of great charm, balance, completeness, and beauty.</i>	<b>CRISTIAN FERRERO</b> <i>Cuneo</i>	(48)
<b>BARBARESCO DOCG BASARIN</b> <i>12 months in large barrels, old vines in the municipality of Neive. A great classic.</i>	<b>ADRIANO</b> <i>Cuneo</i>	(42)
<b>BAROLO DOCG PRAPO'</b> <i>From the prestigious Serralunga d'Alba cru. Wine from old vines. Aged for 24 months in large barrels. Sumptuous.</i>	<b>GERMANO</b> <i>Cuneo</i>	(85)
<b>TRENTINO DOC LAGREIN MASO WARTH</b> <i>Fresh and enveloping Lagrein. Red fruit and spices.</i>	<b>MOSER</b> <i>Trento</i>	(26)
<b>VALPOLICELLA DOC SUPERIORE RIPASSO MONTI GARBI</b> <i>Balsamic, mineral, fruity, and spicy. Full-bodied and structured.</i>	<b>S. ANTONIO</b> <i>Verona</i>	(28)
<b>VALPOLICELLA AMARONE DOCG ANTONIO CASTAGNEDI</b> <i>Aromas and scents of red fruit and licorice, jam and black pepper, tannins and chocolate.</i>	<b>S. ANTONIO</b> <i>Verona</i>	(52)
<b>BOLGHERI DOC</b> <i>One of the first companies founded in the Bolgheri area. Soft, rich, enveloping, and juicy. Pampering.</i>	<b>CIPRIANA</b> <i>Livorno</i>	(30)
<b>TOSCANA ROSSO IGT LE DIFESE</b> <i>Sangiovese meets Cabernet di San Guido. Serious and carefree. Six months in Sassicaia barrels.</i>	<b>TENUTA SAN GUIDO</b> <i>Livorno</i>	(49)
<b>TOSCANA ROSSO IGT GUIDALBERTO</b> <i>Sassicaia's younger sibling: Cabernet Sauvignon and Merlot. Aged in French and American oak barrels for 15 months.</i>	<b>TENUTA SAN GUIDO</b> <i>Livorno</i>	(79)
<b>MONTEPULCIANO D'ABRUZZO SORRIDI</b> <i>Small garden winery, natural viticulture. Fresh and intense wine, full-bodied and smooth.</i>	<b>PINTO</b> <i>Chieti</i>	(20)
<b>AGLIANICO DEL VULTURE DOC SANZAVINO</b> <i>Carefree, passionate, and competent youth. A wine of great intensity and depth.</i>	<b>RIPANERO</b> <i>Potenza</i>	(22)
<b>SICLIA DOC NERO D'AVOLA LAMURI</b> <i>Nero d'Avola from high hills, enveloping and elegant. Aged for 12 months in small barrels, fruity and spicy.</i>	<b>TASCA D'ALMERITA</b> <i>Palermo</i>	(21)
<b>ETNA ROSSO DOC TERRE NERE</b> <i>Old high-altitude vineyards, intense Mediterranean wine, full-bodied and intense.</i>	<b>TENUTA DELLE TERRE NERE</b> <i>Catania</i>	(49)

*Piccolo mondo. mondo piccino.  
in punta di penna del buon Giovannino.*

*Fatto di campi. di brina sui prati.  
di nebbie pesanti. di erpici e aratri.*

*Fatto di cielo. di giorni assolati.  
di nuvole gonfie. di pioppi allungati.*



# ITALIAN STILL RED WINES



## MEDIUM BODY and ELEGANT

LANGHE DOC NEBBIOLO <i>Tannic Nebbiolo vinified in steel. Floral, red fruit, undergrowth.</i>	ADRIANO <i>Cuneo</i>	(24)
ALTO ADIGE DOC SCHIAVA VECCHIE VIGNE GSCHEIER <i>80-year-old vines, aged for 5 months in large barrels. Velvety and fresh, surprising and exquisite: a little secret.</i>	GIRLAN <i>Bolzano</i>	(33)
ALTO ADIGE PINOT NERO MECZAN <i>House cadet. From the beautiful Mazon vineyard. Fruity, floral, spicy, varietal.</i>	HOFSTATTER <i>Bolzano</i>	(29)
ALTO ADIGE PINOT NERO RISERVA TRATTMANN <i>Depth and purity of fruit; spice and complexity: a truly great wine.</i>	GIRLAN <i>Bolzano</i>	(65)
VIGNETI DELLE DOLOMITI IGT TEROLDEGO <i>Spontaneous, natural fermentation. 12 months in barrels. Fruity, floral, mineral. Full-bodied and authentic.</i>	FORADORI <i>Trento</i>	(34)
VALPOLICELLA SUPERIORE DOC <i>From an artisan family business. Classic blend, fruity, engaging, smooth.</i>	ZANONI <i>Verona</i>	(24)
NOBILE DI MONTEPULCIANO DOCG <i>A classic, elegant wine: flowers and spices, leather and tobacco, with the freshness of licorice. Natural.</i>	SALCHETO <i>Siena</i>	(29)
CHIANTI CLASSICO DOCG IL CLASSICO <i>From terraced vineyards in Val di Pesa, one of the best labels in the appellation. Enchanting.</i>	IL POGGIOLINO <i>Firenze</i>	(24)
ROSSO DI MONTALCINO DOC <i>It surpasses many Brunellos. Natural cultivation and vinification. Pure, intense, integral.</i>	LE RAGNAIE <i>Siena</i>	(39)
BRUNELLO DI MONTALCINO DOCG <i>High vineyards on the southern slope. Classic Brunello, elegant, refined, deep, structured. Tailoring.</i>	LE RAGNAIE <i>Siena</i>	(89)
TOSCANA IGT IL RANDAGIO <i>Cabernet Franc with a touch of Merlot. Natural viticulture. Fresh, juicy, mineral, spicy.</i>	TENUTA DI CARLEONE <i>Siena</i>	(29)
TERRE SICILIANE IGT SP68 <i>Blended with Nero d'Avola. Mediterranean, sunny, fresh, joyful, silky. Natural.</i>	ARIANNA OCCHIPINTI <i>Trapani</i>	(32)



# DESSERT and SWEET WINES



## PARTIALLY FERMENTED MUST (low alcohol, unfermented sugar)

EMILIA IGT MALVASIA E MOSCATO <i>Partially fermented must, light and very fragrant.</i>	CARRA <i>Parma</i>	(16)
EMILIA IGT MOSCATO <i>Fragrant and light: tastes like a summer late afternoon. Little alcohol, lots of fun.</i>	LAMORETTI <i>Parma</i>	(18)
EMILIA IGT ZOE <i>Vin du Pays as before the industry came into action: a pinch of sugar, festive bubbles, little alcohol.</i>	CAMILLO DONATI <i>Parma</i>	(20)



## SUN DRIED GRAPES WINES

EMILIA IGT MALVASIA PASSITA VINO DEL VOLTA <i>Override and sun dried Malvasia. Natural vinification in barrels. Great wine, intense and complex.</i>	LA STOPPA <i>Piacenza</i>	(38)
EMILIA IGT PASSITO ROSSO VINO DEL CAMPO <i>Late harvest barrel fermented Bonarda. Rich and enveloping.</i>	LAMORETTI <i>Parma</i>	(38)
EMILIA IGT MALVASIA PASSITA STRADORA <i>Late harvest, sun dried Malvasia, lightly macerated. Natural producer. Full and rich, but very fresh.</i>	QUARTICELLO <i>Reggio Emilia</i>	(36)

