

il RISTORANTE

EMILIANO **KM9n**

WINE LIST



Welcome to Emilia! Land of passions and emotions!

For over 60 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 wines from small producers 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 producers.

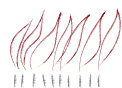
And for those with a sweet tooth, a beautiful assortment of Champagnes: the most prestigious maisons and little vigneroni.

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



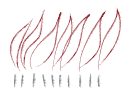


LAMBRUSCO



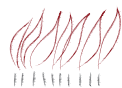
DARK and CREAMY

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}
MANTOVA IGT INCANTABISS <i>Lambrusco Ruberti: dry, crisp, and vibrant. Fruity yet dry; minerally and fresh.</i>	FONDO BOZZOLE <i>Mantova</i>	{18}
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>Organic Grasparossa, indigenous yeasts. Dry and cool.</i>	MORETTO <i>Modena</i>	{19}
GRASPAROSSA DI CASTELVETRO DOC MONOVITIGNO <i>Grasparossa, cru with 50-year-old vines. Dry and intense.</i>	MORETTO <i>Modena</i>	{22}

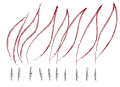


LIGHT and DRY

SORBARA IL SELEZIONE <i>100% Sorbara clear, dry and savoury. Juicy and mouth-watering.</i>	VEZZELLI <i>Modena</i>	{16,5}
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L A M B R U S C O



BOTTLE FERMENTED as in the old days

COLLI DI PARMA BIO DOC I SALICI

Bottle-refermented Maestri with beautiful structure and texture. Intense aromas of sour cherry.

MONTE DELLE VIGNE

Parma

(23)

EMILIA IGT IL MIO LAMBRUSCO

The master of natural refermentation. Dark, full, intense, magical. Terroir in a bottle.

CAMILLO DONATI

Parma

(22)

REGGIANO DOC POZZOFERRATO

Natural wine from bottle-fermented Salamino, Maestri and Ancellotta. Fragrant and full-bodied.

STORCHI

Reggio Emilia

(23,5)

EMILIA IGT ALBONE

Naturally refermented salamino in the bottle. Expressive, delicious, thirst-quenching: good, good, good!

PODERE IL SALICETO

Reggio Emilia

(17,5)

SORBARA DOC RISERVA DEL FONDATORE

Small selection of old Cristo vines. Orange sanguinella, incense: from outer space.

CHIARLI

Reggio Emilia

(17)

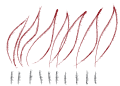
SORBARA DOC OMAGGIO A GINO FRIEDMANN

Pure Sorbara, mineral and vertical, with beautiful notes of cherry and incense.

CANTINA CARPI

Modena

(20)



SPECIALS Hors Categorie

LAMBRUSCO REGGIANO DOC UNIQUE

Marani classic method, aged 30 months on the lees, 4g/l dosage. Clear, lively, elegant, pungent.

MEDICI ERMETE

Reggio Emilia

(22,5)

METODO CLASSICO TRENTASEI

Sorbara refined for 42 months in the bottle. Pale pink, very fresh red fruit and citrus. Magical.

CANTINA DELLA VOLTA

Modena

(29)



SOME MORE RED FIZZ FROM EMILIA

COLLI PIACENTINI DOC GUTTURNIO

Barbera and Bonarda, fruity, fragrant, full, spicy.

FERRAIA

Piacenza

(17)

COLLI PIACENTINI DOC GUTTURNIO

Classic Barbera and Croatina blend, fresh and sinuous. With wild berries and spices.

IL RINTOCCO

Piacenza

(16)

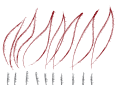
EMILIA IGT BARBERA

Earthy and minerale, very dark, intense and chewing. A fav of us.

ALDINI

Parma

(21)



GRAPE MUST PARTIALLY FERMENTED

FORTANA DEL TARO IGT

Local variety, partially fermented, few degrees, good character. Fruity.

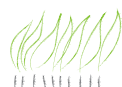
SPIGAROLI

Parma

(16)



EMILIA SPARKLING WINES



AROMATIC TANK METHOD

EMILIA IGT MALVASIA BRUT

Light, fragrant, aromatic. Pleasant and versatile.

COLLI DI PARMA DOC MALVASIA

Fresh and easy drinking. Light, aromatic and fragrant.

COLLI DI PARMA DOC MALVASIA BRUT

Fragrant and varietal: flowers, yellow fruit, almond.

COLLI DI PARMA DOC ACUTO MALVASIA EXTRA DRY

Aromatic, citrusy, herbaceous. Soft and creamy.

COLLI PIACENTINI DOC ORTRUGO BRUT

Aromatic and spicy. Dry, fragrant, light.

COLLI PIACENTINI DOC ORTRUGO BRUT (0,375 lt)

Aromatic and spicy. Dry, fragrant, light.

SELEZIONE SILVANO ROMANI

Parma

OINOE

Parma

LAMORETTI

Parma

CARRA

Parma

LA FERRAIA

Piacenza

LA FERRAIA

Piacenza

{13}

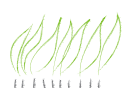
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DRY TANK METHOD

EMILIA IGT MALVASIA BRUT ETICHETTA VERDE

From vines over 60 years old. Intense, highly fragrant, delicious, and undosed.

MONTEROSSO DOC NONTISCORDARDIME

A blend from a 60-year-old vineyard, full-bodied and intense, fragrant and rich. Mineral on the palate.

SPUMANTE MAGNO BRUT

Long Charmat method for Chardonnay and Pinot Bianco. Beautiful, carefree, and satisfying bubbles.

COLLI DI SCANDIANO E CANOSSA DOC BRINA D'ESTATE BRUT

Beautiful Spergola from the Reggio Emilia hills. Clean, fresh, persistent. Great label.

SELEZIONE SILVANO ROMANI

Parma

IL RINTOCCO

Piacenza

OINOE

Parma

ALJANO

Reggio Emilia

{14}

{16}

{17,5}

{19}



TRADITIONAL METHOD and BOTTLE FERMENTED

SPUMANTE PRINCIPESSA BRUT

100% Chardonnay from the hills of Piacenza. 18-24 months on the lees. Fresh, delicate, tasty.

SPUMANTE CHRISTIAN BELLEI BRUT

Old Sorbara vines vinified in white. 36 months on the lees. Elegant and surprising.

SPUMANTE MALVASIA NATURE

Undisgorged Malvasia, with lees in the bottle, no added sulphites. Slightly macerated.

SPUMANTE CINQUE TORRI EXTRA BRUT

Predominantly Pinot Noir with a dash of Chardonnay. 18 months aging. Low dosage.

EMILIA IGT IL MIO MALVASIA

Unusual, different, fabulous. Summer in the glass: dry, savoury, dreamful wine.

EMILIA IGT MALVASIA FRIZZANTE DESPINA NATURE

Bottle-fermented Malvasia. Smells of flowers and summer fruit. Mouthwatering.

CASCINARONCHI BRUT NATURE SPERGOLA EMILIA IGT

Fresh, dry, upright, natural Spergola. A burst of spring sunshine.

SPUMANTE GHEVION DOSAGGIO ZERO

High altitude vineyard of Chardonnay and Pinot Noir. 60 months on the lees. No dosage.

LURETTA

Piacenza

CANTINA DELLA VOLTA

Modena

ALDINI

Parma

CARRA

Parma

CAMILLO DONATI

Parma

QUARTICELLO

Reggio Emilia

QUARTICELLO

Reggio Emilia

GALLOSI

Parma

{29}

{40}

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{21,5}

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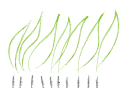
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ITALIAN FIZZ



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)

OLTREPO PAVESE OLTRENERO BRUT

Pinot Noir, aged 30 months on the lees and with a moderate dosage. Broad and full.

OLTRENERO

Pavia

(26)

METODO CLASSICO BRUT NATURE PINOT NERO

Natural Pinot Noir from the moraine hills of Pavia. Mineral and juicy, satisfying.

CHIARA TORTI

Pavia

(35)

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 Mailly in the Montagne, 80% Pinot Noir and 20% Chardonnay. Classy and classic.

DECOTTE

Montagne

(49)

CHAMPAGNE AOP TRADITION BRUT

Fresh and mineral, 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.

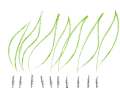
TARLANT

Marne

(82)



EMILIA STILL WHITE WINES



AROMATIC and ROUND

COLLI DI PARMA DOC BREZZA DI MONTE

Organically managed vineyards, soft and enveloping Malvasia, sunny and juicy.

COLLI DI PARMA DOC MALVASIA GINESTRA

Aromatic, intense and beautifully structured.

COLLI DI PARMA DOC MALVASIA CALLAS

Rich and deep. Highest expression of white from the territory.

COLLI PIACENTINI DOC MALVASIA SORRISO DI CIELO

Intense, aromatic, full-bodied, and enveloping expression. A historic Piacenza signature.

COLLI PIACENTINI DOC SAUVIGNON OMBRA SENZOMBRA

Delicate, mineral, multifaceted Sauvignon.

OINOE

Parma

MONTE DELLE VIGNE

Parma

MONTE DELLE VIGNE

Parma

LA TOSA

Piacenza

LA TOSA

Piacenza

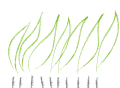
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NON AROMATIC and DRY

EMILIA IGT ACQUAPAZZA

A mineral and savory Malvasia, a little Chablis on Jurassic Piacenzian soils.

ROMAGNA DOC ALBANA BIANCO DI CEPARANO

Dry, soft Albana with marked hints of tropical fruit and citrus fruits.

ROMAGNA DOC TREBBIANO CEREGIO BIANCO (0,375 lt)

Light, fragrant and drinkable Trebbiano. Floral and fruity.

ROMAGNA DOC TREBBIANO BRO

Naturally fermented Trebbiano. Unusual, deep, rich and smoky.

RAVENNA BIANCO IGT PERLAGIOIA

Complex and balanced, between roundness and freshness. Albana from natural viticulture.

RIO LUPO BIANCO

A 90-year-old mixed-vineyard wine, aged in large oak barrels. Finesse, elegance, and persuasiveness.

PODERE PAVOLINI

Piacenza

ZERBINA

Ravenna

ZERBINA

Ravenna

NOELIA RICCI

Forlì Cesena

ANCARANI

Ravenna

SACCOMANI

Piacenza

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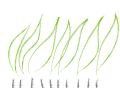
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ITALIAN STILL WHITE WINES



BOLD and RICH

TRENTINO DOC GEWÜRZTRAMINER AROMATICO WARTH

Aromatic and spicy. Slight residual sugar. Full and rich.

GALLURA DOCG SUPERIORE VERMENTINO KARAGNANJ

A wine of great structure and power, a fat, oily, full Vermentino.

MOSER

Trento

TONDINI

Sassari

(27)

(29)



CHARMING and DRY

LANGHE DOC CHARDONNAY

From high altitude vineyards, a fresh and vertical version, mineral and easy drinking. Always a pleasure.

VERMENTINO DI LUNI DOC GROPPOLO

Vineyards lying halfway between sea and Apuane: fresh, intense, citrusy and fruity. A true classic.

SOAVE DOC MONTESEI

Handcrafted Garganega from old vineyards on volcanic soils. Juicy, flowing, enjoyable.

VERDICCHIO DEI CASTELLI DI JESI DOC LE PIAOLE

From a small, organically managed vineyard, A savoury, mineral and very fresh Verdicchio.

SICILIA DOC BUONSENSO

High-altitude Cataratto without malolactic fermentation. Fresh and citrusy, mineral and charming.

ETNA BIANCO DOC TERRE NERE

Stunning wine: intense, full-bodied. Mediterranean and sunny. A pure cuddle for body and soul.

GERMANO

Cuneo

IL MONTICELLO

La Spezia

BATTISTELLE

Verona

TENUTA DELL'UGOLINO

Ancona

TASCA D'ALMERITA

Palermo

TENUTA DELLE TERRE NERE

Catania

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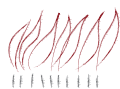
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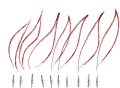


EMILIA STILL RED WINES



BOLD and RICH

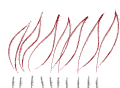
COLLI PIACENTINI DOC GUTTURNIO SUPERIORE TERRE DELLA TOSA <i>Barbera and Croatina. Tannic, earthy, full, powerful.</i>	LA TOSA <i>Piacenza</i>	(20)
COLLI PIACENTINI DOC GUTTURNIO ATTIMO <i>Fresh, fruity, deep and super pleasant. Vinification in stainless steel, easy drinking.</i>	IL RINTOCCO <i>Piacenza</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)
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

LANGHE DOC NEBBIOLO

Definitely Barolo-like. Aged in large barrels, tannic, complex, deep, and broad.

CRISTIAN FERRERO

Cuneo

(26)

BAROLO DOCG BRICCO SAN PIETRO

A young winemaker with a bright future. A Barolo of great charm, balance, completeness, and beauty.

CRISTIAN FERRERO

Cuneo

(48)

BARBARESCO DOCG BASARIN

12 months in large barrels, old vines in the municipality of Neive. A great classic.

ADRIANO

Cuneo

(42)

BAROLO DOCG PRAPO'

From the prestigious Serralunga d'Alba cru. Wine from old vines. Aged for 24 months in large barrels. Sumptuous.

GERMANO

Cuneo

(85)

TRENTINO DOC LAGREIN MASO WARTH

Fresh and enveloping Lagrein. Red fruit and spices.

MOSER

Trento

(26)

VALPOLICELLA SUPERIORE RIPASSO

Balsamic, mineral, fruity, and spicy. Full-bodied and rich, yet elegant.

MONTEZOVO

Verona

(22)

VALPOLICELLA AMARONE

Aromas and hints of red fruit and liquorice, jam and black pepper, chocolate.

MONTEZOVO

Verona

(55)

BOLGHERI DOC

One of the first companies founded in the Bolgheri area. Soft, rich, enveloping, and juicy. Pampering.

CIPRIANA

Livorno

(30)

TOSCANA ROSSO IGT LE DIFESE

Sangiovese meets Cabernet di San Guido. Serious and carefree. Six months in Sassicaia barrels.

TENUTA SAN GUIDO

Livorno

(49)

TOSCANA ROSSO IGT GUIDALBERTO

Sassicaia's younger sibling: Cabernet Sauvignon and Merlot. Aged in French and American oak barrels for 15 months.

TENUTA SAN GUIDO

Livorno

(79)

MONTEPULCIANO D'ABRUZZO SORRIDI

Small garden winery, natural viticulture. Fresh and intense wine, full-bodied and smooth.

PINTO

Chieti

(20)

AGLIANICO DEL VULTURE DOC SANZAVINO

Carefree, passionate, and competent youth. A wine of great intensity and depth.

RIPANERO

Potenza

(22)

SICLIA DOC NERO D'AVOLA LAMURI

Nero d'Avola from high hills, enveloping and elegant. Aged for 12 months in small barrels, fruity and spicy.

TASCA D'ALMERITA

Palermo

(21)

ETNA ROSSO DOC TERRE NERE

Old high-altitude vineyards, intense Mediterranean wine, full-bodied and intense.

TENUTA DELLE TERRE NERE

Catania

(49)

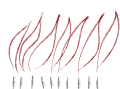
*Piccolo mondo. mondo piccino.
in punta di penna del buon Giovannino.*

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

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



ITALIAN STILL RED WINES

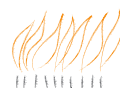


MEDIUM BODY and ELEGANT

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 GSCHLEIER <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 a family business. Classic blend, fruity, engaging, smooth.</i>	ZANONI <i>Verona</i>	(24)
VALPOLICELLA DOC <i>From a family-run company. Classic blend, fresh, smooth, and playful.</i>	MONTEZOVO <i>Verona</i>	(15)
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)

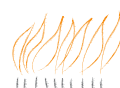


DESSERT and SWEET WINES



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>Overripe 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)

