

SARDO

VINI DELLA SARDEGNA

Sardinia produces wines of distinguished personality from varieties that are, for the most, unique in Italy, brought by Phoenicians, Romans and, above all, Spaniards, to this Mediterranean Island. Traditional Sardinian wines are strong in character: the port-like Cannonau, Monica di Cagliari combine power with unexpected elegance. Among the whites, the protagonist is Vermentino.

BIANCHI

	(125 ml)	Glass (175ml)	Bottle
SARDO Vermentino di Sardegna DOC, Tenute Soletta, 2015 Generous floral bouquet, rich in flavours which recall golden delicious apples. Its character is refined by a slightly bitter aftertaste.	£5.50	£6.50	£24.00
TERRE BIANCHE DOC, Sella & Mosca, 2014 100% Torbato. Straw yellow with golden tones. Dry, fresh, clear-cut with a fruity flavour.		£7.90	£32.00
Vermentino di Sardegna DOC NARAMI, Deaddis, 201 (organic) Vermentino. Rich and bold with great balance. Full body.			£32.00
Semidano DOC selezione ANASTASIA, Cantina di Mogoro, Mogoro, 2014 Semidano. Light and vibrant, aromatic herbs, chamomile and liquorice roots. Long finish.			£32.00
LE ARENARIE DOC, Sella & Mosca, 2015 100% Sauvignon grapes. Lemony yellow, dry, long lasting bouquet, rich with great finesse.		£7.90	£32.00
Vermentino di Sardegna LA PARIGLIA DOC, 2015 Floral, green pear and citrus aromas, lively and fresh acidity, honeysuckle and melon linger on the finish.			£33.00
Vermentino di Sardegna COSTAMOLINO, Argiolas, 2015 The wine has bright yellow colour with a slight greenish tinge, a subtle, delicate and intense bouquet with a fresh, dry, well defined palate.			£34.00
Vermentino di Gallura DOCG FUNTANALIRAS, Monti, 2015 Vermentino. From the granitic hills of Gallura, the most typical of his genre.			£34.00
Vermentino di Sardegna MERÌ, DOC, 2014, Argiolas Soft yellow colour with greenish tinges. Intense primary aroma on the nose with predominant notes of citrus and fresh fruit. Lively, very fresh and taste.			£36.00
Vermentino di Sardegna SU'ENTU, DOC, 2014 Intense and complex white wine with aromas of camomile, yellow flowers and mature fruit, with good minerality, structure and smoothness			£37.00
Aromatico, SU'ENTU, Marmilla, 2014 A blend of Nasco, Moscato and Chardonnay Grapes, refined mineral notes, with intense aromas of honey			£37.00

SARDO

Vermentino di Sardegna GAÌNU, DOC, Poderosa **£42.00**

Straw-yellow colour with gold reflections. Persistent, balanced and fine acid-taste.
Intense aroma with spicy notes of pepper.

KYANOS IGT, Tenute Soletta, 2014 **£47.00**

A blend of Vermentino and Manzoni grapes, a complex bouquet with hints of vanilla and citrus notes. A well balanced wine with a rich and persistent taste.

Vermentino ARAKENA DOC, Cantina del Vermentino Monti, 2014 **£50.00**

A Vermentino with hints of ripe fruit, peach and apricot with a distinct mineral taste and a long lingering finish.

ROSÉ

THAORA IGT, Cantina del Vermentino, 2014

A dry rosé produced from a blend of Cannonau and Monica grapes has a delicate and suave bouquet together with a mix berries palate

Glass (175ml) Bottle

£6.90 £25.00

SEU IGT, Cantina della Vernaccia, Valle del Tirso, 2014

Nieddera. Blushy and serious. Fruity. Medium dry finish.

£27.50

1/2 BOTTLES

BIANCHI

Vermentino di Gallura DOCG S'ELEME, Monti,

A dry, mellow white with slight hints of apples and bitter almonds.

£13.70

Vermentino di Sardegna DOC LA PARIGLIA, 2014

Floral, green pear and citrus aromas, lively and fresh acidity, honeysuckle and melon linger on the finish.

£19.00

ROSSI

ABBAÏA, Colli del Limbara, Monti,

A blend of Cannonau and Monica grapes produces this dry red with an intense ruby red colour and big bouquet

£13.70

Cannonau di Sardegna DOC LA SARTIGLIA, Contini, 2014

Perfumed aromas, red berry fruit with earthy and spicy notes, soft and creamy palate, showing spicy plum fruit and soft tannins.

£19.00

SARDO

ROSSI

	Glass (125 ml)	Bottle (175ml)
SARDO, Cannonau di Sardegna, Tenute Soletta, 2012 Ruby red Cannonau with an intense and persistent bouquet, with hints of prunes and violets.	£5.90	£6.90 £25.00
Monica di Sardegna PERDERA, Argiolas, 2014 Warm, ripe, silky, spicy fruit with good character and immediate appeal.		£7.50 £28.00
MONTIPRAMA Rosso IGT, Nieddera, Cantina Sociale delle Vernaccia, 2013 Nieddera grape, robust, good structure and intensity, red fruits and toasted wood scent, with a vigourous and persistent taste.		£32.00
Isola dei Nuraghi IGT PADRES, Deaddis, 2013 Cannonau, Cabernet Sauvignon and Nuristellu. Very close to a Rioja. Classis, bay leaf and myrtle.		£32.00
Cannonau di Sardegna DOC LA SARTIGLIA, Contini, 2014 Perfumed aromas, red berry fruit with earthy and spicy notes, soft and creamy palate, showing spicy plum fruit and soft tannins.		£33.00
Carignano del Sulcis NUR DOC, Sardus Pater, 2013 (organic) A well-structured, generous and full-bodied wine with a harmonious and velvety taste.	£9.00	£33.00
NEPENTE di Oliena DOC, 2014 Full bodied, dry with rich and intense aroma, obtained by using selected Cannonau grapes.		£34.00
Isola dei Nuraghi IGT Rubinus , 2013 (biodynamic) A blend of Cannonau and Barbera local grapes. Ruby red garnet colour with an intense nose of cherry and raspberry. The palate is structured, smooth and lingering		£42.00
Carignano del Sulcis Riserva DOC IS ARENAS, Sardus Pater, 2011 (organic) Carignano. Very old vines, from the sandy soils of S.Antioco. Barriques. Full body.		£43.00
GALANA, Rosso dei Colli del Limbara IGT, 2006 A blend of Cabernet, Sauvignon and Carignano, this ruby red wine has an intense nose with hints of forest fruits and vanilla and is dry, warm and rich on the palate		£52.00
Bovale SU'ENTU, 2013 Ruby red with violet hues, very intense wine with the bouquet of dark fruit and spices, powerful and velvety with silky and mellow tannins		£56.00
KERAMOS, Cannonau di Sardegna, DOC. Tenuta Soletta, 2009 Clear, ruby red with garnet hues. Intense and persistent bouquet with hints of ripe fruit, velvety character with notes of vanilla.		£57.00
TURRIGA, Isola dei Nuraghi IGT, Argiolas Considered one of Sardinia's finest, Turriga is made from Cannonau, Carignano and Bovale grapes, and aged in new French oaks for 18 months. The finished wine has an intense and distinctive ruby-red colour, and a full-bodied elegant bouquet	2000 1997	£150.00 £210.00

SARDO

VINI ITALIANI

BIANCHI

	Bottle
PINOT GRIGIO Delle Venezie IGT, 2013 Light, refreshing wine with an intense flowery nose. Satisfying taste recalling young pears and ripe granny apples	£22.00
Lugana DOC 2014 Turbiana. Tropical, sweetly spiced and citrusy. Soft and elegant. Steel and a hint of barrique.	£26.00
Collio Bianco RONCUS DOC, 2014 (<i>organic</i>) A blend of friulano, Pinot Bianco and Sauvignon. Floral, fruity and mineral. Medium body.	£31.00
Sauvignon DI LENARDO DOC, 2015 Fresh aromas, pungent green notes of nettles, grass & asparagus with hints of flint. The palate has weight and texture with ripened fruit while still retaining its freshness. Dry mineral acidity	£34.00
Gavi DOCG LA RAIA, 2014 (<i>biodynamic</i>) Cortese. Incredibly elegant, consistent and long. Green apples on a limestone crush. Biodynamic.	£35.00
MULINÉ, Erbaluce di Caluso DOCG, Tenuta Roletto, 2010 Erbaluce. 10 months on the lees in steel. Ripe stone fruits and herbs. Vibrant and classy	£55.00

ROSSI

	Bottle
Piemonte GRIGNOLINO DOC, Carlindepaolo, 2014 (<i>organic</i>) Grignolino. Pale ruby red. Fragrant red fruit upfront and a medium body with some tannins.	£28.50
CHIANTI CLASSICO, Borgo Salcetano DOCG, 2014 A well-structured, well balanced wine with ripe cherry fruit and raspberries on the nose and a rich, savoury character on the palate. Smooth and velvety tannins follow with a good length.	£30.00
ROSSO DI MONTALCINO DOC, 2013 (<i>organic and biodynamic</i>) Sangiovese. Fruity red berries and Morello cherries, mineral, soft tannins and a long finish.	£33.00
NERO D'AVOLA, Goccia Nuda, 2012 Deep red, with reflections of violet. Intense aromas of fruits such as cherries, strawberries and mulberry.	£36.00
STROBLHOF, Alto Adige Pinot Nero Pigeno, 2012 Pinot Nero. Floral, fruity, round and sappy, if you like your Burgundy. Used barriques.	£54.50
BRUNELLO DI MONTALCINO DOCG, 2010 (<i>organic and biodynamic</i>) Sangiovese. Ruby red, fruity, rich in sweet spices with a nice freshness that spice up the fruit.	£65.00
BAROLO, Rocche di Castiglione DOCG, Roccheviberti, 2010 Nebbiolo. A Grand Cru of Castiglione Falletto, pure white sandy soil. Fragrance and finesse.	£68.50