

il RISTORANTE

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.

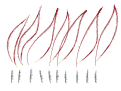
And for those with a sweet tooth, a beautiful assortment of Champagnes: the most prestigious maisons and artisan vigneron.

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



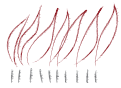


LAMBRUSCO



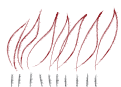
DARK and CREAMY

EMILIA IGT <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 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>	(14,5)
GRASPAROSSA DI CASTELVETRO DOC RIVE DEI CILIEGI <i>Hillside Grasperossa, intense and creamy, not fully dry.</i>	VEZZELLI <i>Modena</i>	(16,5)



DARK and DRY

COLLI DI PARMA DOC TORCULARIA <i>Maestri very balanced and harmonious. Intense and persistent. Juicy and lively.</i>	CARRA <i>Parma</i>	(14)
COLLI DI PARMA DOC <i>100% Maestri from Torrechiera 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)
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>	(19,5)
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)
GRASPAROSSA DI CASTELVETRO DOC TASSO <i>Crafted and organic Grasperossa, indigenous yeasts. Dry and cool.</i>	MORETTO <i>Modena</i>	(18)
GRASPAROSSA DI CASTELVETRO DOC MONOVITIGNO <i>Artisanal Grasperossa, cru with 50-year-old vines. Dry and intense.</i>	MORETTO <i>Modena</i>	(21)

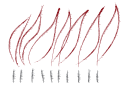


LIGHT and DRY

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)

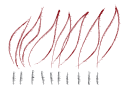


L A M B R U S C O



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>	(22,5)
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 FERRANDO <i>Salamino re-fermented using the ancestral method. Berries, herbs. Cheerful and convivial.</i>	QUARTICELLO <i>Reggio Emilia</i>	(19,5)
EMILIA IGT PONENTE <i>A blend of bottle-fermented Lambrusco varieties. An earthy and lively natural wine.</i>	PODERE CIPOLLA <i>Reggio Emilia</i>	(20)
EMILIA ROSÉ IGT ROSA DEI VENTI <i>Grasparossa and Malbo vinified in rosé and fermented in the bottle. Fresh, suave, light natural wine.</i>	PODERE CIPOLLA <i>Reggio Emilia</i>	(20)
EMILIA IGT LA VOLTA <i>Fresh and juicy Sorbara, notes of red fruits and spices and citrus fruits. Clear and mouth-watering.</i>	CANTINA DELLA VOLTA <i>Modena</i>	(20)



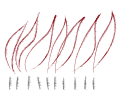
SPECIALS Hors Categorie

METODO CLASSICO TRENTESEI <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>	(35)



SOME MORE RED FIZZ FROM EMILIA

COLLI PIACENTINI DOC GUTTURNIO <i>Barbera and Bonarda, fruity, fragrant, full, spicy.</i>	FERRAIA <i>Piacenza</i>	(16,5)
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 ZOLLA ROSSA <i>Deep and flowing Barbera, intense but fresh. With sour herry, underbrush and spices.</i>	IL RINTOCCO <i>Piacenza</i>	(16)
EMILIA IGT ROSÉ UNA ROSA <i>Barbera rosé, clear, delicate, aromatic, vinous. Undergrowth, flowers and jam.</i>	OINOE <i>Parma</i>	(19,5)

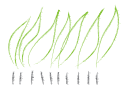


PARTIALLY FERMENTED GRAPE MUST (low alcohol, unfermented sugar)

FORTANA DEL TARO IGT <i>Local variety, partially fermented, few degrees, good character. Fruity.</i>	SPIGAROLI <i>Parma</i>	(16)
FORTANA DEL TARO IGT <i>Partially fermented must: low alcohol, sweet, intense.</i>	BERGAMASCHI <i>Parma</i>	(13)



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

(13)

OINOE

Parma

(13)

LAMORETTI

Parma

(16,5)

CARRA

Reggio Emilia

(16)

LA FERRAIA

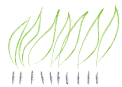
Piacenza

(16,5)

LA FERRAIA

Piacenza

(11)



DRY TANK METHOD

MONTEROSSO DOC NONTISCORDARDIME

Blend from a 60 year old vineyard, full and intense, perfumed and rich. A very mineral sip.

SPUMANTE MAGNO BRUT

Extended aging tank method Chardonnay and Pinot Blanc. Nice carefree and satisfying fizz.

COLLI DI SCANDIANO E CANOSSA DOC BRINA D'ESTATE BRUT

Beautiful Spergola from Colli Reggiani. Clean, fresh, persistent. Great label.

FRIZZANTE DOC PIGNOLETTO BRUT DIMÒNDI

Indigenous yeasts, low yields. Fresh and savoury. Hints of white and roasted fruit.

IL RINTOCCO

Piacenza

(16)

OINOE

Parma

(17)

ALJANO

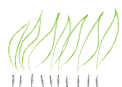
Reggio Emilia

(18)

MORETTO

Modena

(18)



TRADITIONAL METHOD

SPUMANTE PRINCIPESSA BRUT

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

SPUMANTE PRINCIPESSA PAS DOSÉ

Pinot Noir and 30% Chardonnay, aged 36 months on the lees. Full, rich, dry and undosed.

SPUMANTE CASCINARONCHI NATURE

Spergola della Val d'Enza. 15 months in bottle, unfiltered. Natural, lively and fresh wine.

SPUMANTE BIANCO PAS DOSÉ

100% Pinot Noir vinified in white, aged on the lees in the bottle. Fresh, light, mineral.

SPUMANTE ROSÉ BRUT

100% Pinot Noir vinified in pink from light maceration, matured on the lees in the bottle.

SPUMANTE MATTAGLIO BRUT

Chardonnay and Pinot Noir from the Apennines. 24 months on yeasts. High quality bubbly.

SPUMANTE MATTAGLIO DOSAGGIO ZERO

Undosed. Chardonnay and Pinot Noir. 24 months on yeasts. Fine and contemporary bubbles.

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.

EMILIA IGT MALVASIA FRIZZANTE DESPINA NATURE

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

LURETTA

Piacenza

(28)

LURETTA

Piacenza

(39)

QUARTICELLO

Reggio Emilia

(26)

LINI

Reggio Emilia

(29)

LINI

Reggio Emilia

(29)

CANTINA DELLA VOLTA

Modena

(39)

CANTINA DELLA VOLTA

Modena

(39)

CANTINA DELLA VOLTA

Modena

(36)

ALDINI

Parma

(20)

QUARTICELLO

Reggio Emilia

(19,5)

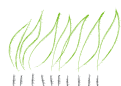


ITALIAN FIZZ



AROMATIC TANK METHOD

PROSECCO DI VALDOBBIADENE DOCG EXTRA DRY <i>Floral and fruity. 90 days fermentation. 16G/L residual sugar. Great classic, great class.</i>	ROCCAT <i>Treviso</i>	(19)
PROSECCO DI VALDOBBIADENE DOCG BRUT <i>100% Glera from Valdobbiadene. 180 days of frothing. 7g/L residual sugar. Crisp.</i>	ROCCAT <i>Treviso</i>	(21)
PROSECCO ROSE NATURE DOC <i>The only Demeter certified biodynamic winery in the appellation. Undosed Pinot Noir.</i>	FIDORA <i>Padova</i>	(20)



TRADITIONAL METHOD

ALTA LANGA DOC MILLESIMATO PAS DOSE <i>Enveloping and elegant. Pinot Noir 80% Chardonnay 20%, 30 months on the lees, no dosage.</i>	CONTRATTO <i>Asti</i>	(39)
ALTA LANGA DOC EXTRA BRUT <i>Fine, elegant and creamy. Pinot Noir and Chardonnay, 30 months on the lees, no liquor d'expedition.</i>	GERMANO <i>Cuneo</i>	(45)
TRENTO DOC BRUT <i>36 months on the lees, Chardonnay 75% and Pinot Noir. Elegant and balanced, fresh and satisfying.</i>	REVÌ <i>Trento</i>	(35)
TRENTO DOC ROSÉ BRUT <i>42 months on the lees, 8g/L, Pinot Noir 80% and 20% Chardonnay. Special.</i>	REVÌ <i>Trento</i>	(39)
TRENTO DOC DOSAGGIO ZERO <i>Vintage wine aged 42 months in bottle. 75% Chardonnay and 25% Pinot Noir. Undosed. Intense.</i>	REVÌ <i>Trento</i>	(38)
TRENTO DOC 51.151 BRUT <i>100% mountain Chardonnay, part fermented in wood, 18 months mousse. Mineral.</i>	MOSER <i>Trento</i>	(39)
TRENTO DOC PERLÉ BRUT <i>100% mountain Chardonnay. At least 54 months on the lees. Velvety and creamy: a great classic.</i>	FERRARI <i>Trento</i>	(45)
OLTREPO PAVESE DOCG SESSANTA NATURE <i>Mineral, citrusy, fruity, savoury and complex. 60 months on the lees. 100% Pinot Noir, non-dosed.</i>	BELLANI <i>Pavia</i>	(35)
FRANCIACORTA DOCG BRUT <i>All Chardonnay. Steel and later 18 months in bottle. No malolactic. 2.5g/L dosage. Classic.</i>	FACCHETTI <i>Brescia</i>	(29)
FRANCIACORTE DOCG ROSÉ BRUT <i>Pinot Noir and Chardonnay 50/50. Steel and 36 months mousse. 3G/L. Fruity and floral, full.</i>	FACCHETTI <i>Brescia</i>	(35)
FRANCIACORTA DOCG SATEN <i>Only Chardonnay, part in wood, part in steel. 32 months on the lees. Creamy and mineral. Elegant.</i>	GATTI <i>Brescia</i>	(48)
FRANCIACORTA DOCG NATURE <i>Chardonnay with 15% Pinot Noir. 48 months on the lees, undosed. Rich, intense, refined.</i>	GATTI <i>Brescia</i>	(55)
FRANCIACORTA DOCG PRESTIGE BRUT <i>Mostly Chardonnay, blend of three vintages, 24 months on the lees, 2g/L dosage. Icon.</i>	CA DEL BOSCO <i>Brescia</i>	(49)
FRANCIACORTA DOCG EXTRA BRUT <i>Chardonnay 65% Pinot Noir 29% and Pinot Blanc. 5 months barrel, 48 months bottle. Powerful.</i>	CA DEL BOSCO <i>Brescia</i>	(85)



FIZZ FROM FRANCE



CHAMPAGNE et CREMANT

CREMANT DE LOIRE BRUT <i>Bollinger quality at the price of a Cremant. Soft, silky, mineral, intense. Impossible to resist.</i>	LANGLOIS BOLLINGER <i>Loire</i>	(35)
CHAMPAGNE AOP BRUT CLASSIC GRAND CRU <i>Grand Cru of Mailly in the Montagne, 80% Pinot Noir and 20% Chardonnay. Classy and classic.</i>	DECOTTE <i>Montagne</i>	(48)
CHAMPAGNE AOP EXTRA BRUT SOLERA GRAND CRU <i>TPinot Noir Grand Cru, 15 vintages elevated in solera and 2g/l. Unusual, intriguing, mindblowing.</i>	DECOTTE <i>Montagne</i>	(57)
CHAMPAGNE AOP SAGACITÉ BRUT <i>Crafted Champagne, Meunier and Pinot Noir. Unconventional, for connoisseurs.</i>	MERCIER <i>Aisne</i>	(45)
CHAMPAGNE AOP TRADITION BRUT <i>Fresh and mineral, artisanal Champagne Meunier 80% and Pinot Noir 20%. Floral and light.</i>	CHARPENTIER <i>Marne</i>	(49)
CHAMPAGNE AOP RÉSERVE BRUT <i>Vigeron Champagne. 80% Pinot Noir 20% Chardonnay. Beautiful structure, very classic and fine.</i>	VESSELLE <i>Reims</i>	(59)
CHAMPAGNE AOP GRAND CRU BLANC DE BLANCS BRUT <i>Grand Cru of Chouilly Chardonnay. Classy, mineral and creamy. 30 months on the lees.</i>	VAZART COQUART <i>Côte de Blancs</i>	(63)
CHAMPAGNE AOP BLANC DE NOIRS BRUT <i>Biodynamic Champagne, Pinot Noir from Aube. Purity and persistence, vigorous and fine wine.</i>	FLEURY <i>Barsacais</i>	(75)
CHAMPAGNE AOP ZERO NATURE <i>Natural, undosed Champagne blended with 6 of the 7 permitted varieties. Super.</i>	TARLANT <i>Marne</i>	(79)
CHAMPAGNE AOP BLANC DE BLANCS 1ER CRU LONGITUDE <i>Very rich wine: Chardonnay from 4 different Grand Cru with 40% perpetual reserve wine. Divine.</i>	LARMANDIER BERNIER <i>Côte de Blancs</i>	(95)

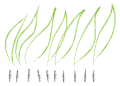


EMILIA STILL WHITE WINES



AROMATIC and ROUND

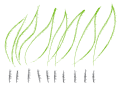
COLLI DI PARMA DOC BREZZA DI MONTE <i>Organically managed vineyards, soft and enveloping Malvasia, sunny and juicy.</i>	OINOE <i>Parma</i>	(23)
COLLI DI PARMA DOC MALVASIA GINESTRA <i>Aromatic, intense and beautifully structured.</i>	MONTE DELLE VIGNE <i>Parma</i>	(18)
COLLI DI PARMA DOC MALVASIA CALLAS <i>Rich and deep. Highest expression of white from the territory.</i>	MONTE DELLE VIGNE <i>Parma</i>	(32)
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>	(28)
COLLI PIACENTINI DOC SAUVIGNON OMBRASENZOMBRA <i>Delicate, mineral, multifaceted Sauvignon. Crafted wine.</i>	LA TOSA <i>Piacenza</i>	(33)



NON AROMATIC and DRY

COLLI DI SCANDIANO E CANOSSA DOC SPERGOLA BREZZA DI LUNA <i>Old vine's Spergola, steel fermented. Mineral and deep.</i>	ALJANO <i>Reggio Emilia</i>	(17)
ROMAGNA DOC ALBANA BIANCO DI CEPARANO <i>Dry, soft Albana with marked hints of tropical fruit and citrus fruits.</i>	ZERBINA <i>Ravenna</i>	(17)
ROMAGNA DOC TREBBIANO CEREGIO BIANCO (0,375 lt) <i>Light, fragrant and drinkable Trebbiano. Floral and fruity.</i>	ZERBINA <i>Ravenna</i>	(9)
ROMAGNA DOC TREBBIANO BRO <i>Naturally fermented Trebbiano. Unusual, deep, rich and smoky.</i>	NOELIA RICCI <i>Forlì Cesena</i>	(22)
RAVENNA BIANCO IGT PERLAGIOIA <i>Complex and balanced, between roundness and freshness. Albana from natural viticulture.</i>	ANCARANI <i>Ravenna</i>	(23)

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>	(26)
GALLURA DOCG SUPERIORE VERMENTINO KARAGNANJ <i>A wine of great structure and power, a fat, oily, full Vermentino.</i>	TONDINI <i>Sassari</i>	(28)

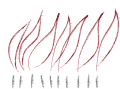


CHARMING and DRY

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>	(23)
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>	(21)
FRIULI VENEZIA GIULIA DOC FRIULANO <i>80-year-old vines, matured in large casks. Superb natural and integral interpretation of Friulano.</i>	VIGNAI DA DULINE <i>Udine</i>	(45)
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>	(18)
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>	(19)
CIRO BIANCO DOC <i>Beautiful fresh, light, maritime, citrusy and perfumed label. Easy to enjoy Mediterranean style.</i>	SCALA <i>Crotone</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>	(48)

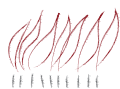


EMILIA STILL RED WINES



BOLD and RICH

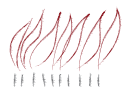
COLLI PIACENTINI DOC GUTTURNIO SUPERIORE TERRE DELLA TOSA <i>Barbera and Croatina. Tannic, earthy, full, powerful.</i>	LA TOSA <i>Piacenza</i>	(19,5)
COLLI PIACENTINI DOC GUTTURNIO ATTIMO <i>Fresh, fruity, deep and super pleasant. Vinification in stainless steel, easy drinking.</i>	IL RINTOCCO <i>Piacenza</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>	(19,5)
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>	(12,5)
COLLI DI PARMA DOC ROSSO <i>Soft and fruity. Structured and fresh. Steel vats Barbera and Bonarda.</i>	MONTE DELLE VIGNE <i>Parma</i>	(19,5)
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>	(13)
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>	(33)
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>	(26)
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

ROMAGNA DOC SANGIOVESE SUPERIORE CEREGIO <i>Fresh, light, good Sangiovese. Cherry and pomegranate, juicy and grapey.</i>	ZERBINA <i>Ravenna</i>	(17,5)
ROMAGNA DOC SANGIOVESE SUPERIORE CEREGIO (0,375 lt) <i>Fresh, light, good Sangiovese. Cherry and pomegranate, juicy and grapey.</i>	ZERBINA <i>Ravenna</i>	(12)
ROMAGNA DOC SANGIOVESE SUPERIORE LE PAPPESSE <i>40 yo vines on high altitude, spontaneous fermentation and ageing in cement: juicy and pleasant.</i>	VILLA PAPIANO <i>Forlì Cesena</i>	(25)
ROMAGNA DOC PREDAPPIO SANGIOVESE <i>Natural fermentation in steel: indigenous yeasts, unfiltered. Fruit and flowers, very fresh and juicy.</i>	NOELIA RICCI <i>Forlì Cesena</i>	(22)
ROMAGNA DOC PREDAPPIO SANGIOVESE GODENZA <i>Estate cru. Spontaneously fermented, unfiltered. Whole hearted, smoky, layered, spicy.</i>	NOELIA RICCI <i>Forlì Cesena</i>	(39)

ITALIAN STILL RED WINES



BOLD and RICH

BARBARESCO DOCG BASARIN <i>12 months in large barrels, old vineyards in the commune of Neive. A true classic.</i>	ADRIANO Cuneo	(42)
BAROLO DOCG PRAPO' <i>From the prestigious Cru of Serralunga d'Alba. Wine from old vines. 24 months in large casks.</i>	GERMANO Cuneo	(85)
TRENTINO DOC LAGREIN MASO WARTH <i>Fresh and enveloping Lagrein. Red fruits and spices.</i>	MOSER Trento	(25)
VALPOLICELLA DOC SUPERIORE RIPASSO MONTI GARBI <i>Balsamic, mineral, fruity and spicy. Full-bodied and structured.</i>	S. ANTONIO Verona	(27)
VALPOLICELLA AMARONE DOCG ANTONIO CASTAGNEDI <i>Aromas and scents around red fruit and liquorice, jam and black pepper, tannin and chocolate.</i>	S. ANTONIO Verona	(52)
BOLGHERI DOC <i>Pioneer winery in the Bolgheri area. Soft, rich, enveloping and juicy. Enveloping beauty.</i>	CIPRIANA Livorno	(30)
TOSCANA ROSSO IGT LE DIFESE <i>Sangiovese meets Cabernet in San Guido. Serious and carefree. 6 months in Sassicaia barrels.</i>	TENUTA SAN GUIDO Livorno	(49)
TOSCANA ROSSO IGT GUIDALBERTO <i>Sassicaia's cadet: Cabernet Sauvignon and Merlot. French and American barriques for 15 months.</i>	TENUTA SAN GUIDO Livorno	(75)
MONTEPULCIANO D'ABRUZZO SORRIDI <i>Small garden cellar, natural winegrowing. Fresh and intense wine, full and flowing.</i>	PINTO Chieti	(20)
AGLIANICO DEL VULTURE DOC SANZAVINO <i>Passionate and competent young guns. Wine of great intensity and depth.</i>	RIPANERO Potenza	(22)
SICILIA DOC NERO D'AVOLA ARGILLE TAGGHIA VIA <i>Vineyards confiscated from the Corleone mafia. A fresh, juicy, fruity and spicy Nero d'Avola.</i>	CENTOPASSI Palermo	(23)
ETNA ROSSO DOC TERRE NERE <i>Old high altitude vineyards, full-bodied and intense Mediterranean wine.</i>	TENUTA DELLE TERRE NERE Catania	(48)

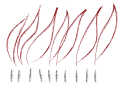
*Piccolo mondo. mondo piccino.
in punta di penna del buon Giovannino.*

*Fatto di campi. di brina sui prati.
di nebbie pesanti. di aratri 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 made in steel vats. Floral, red fruit, underbrush.</i>	ADRIANO <i>Cuneo</i>	(23)
LANGHE DOC <i>High altitude Slarina vinified in steel. Fresh and silky. A small masterpiece from a true Master.</i>	PRINCIPIANO <i>Cuneo</i>	(30)
ALTO ADIGE DOC SCHIAVA VECCHIE VIGNE GSCHEIER <i>80-year-old vines, 5 months in large casks. Velvety and fresh, surprising and exquisite: a tiny secret.</i>	GIRLAN <i>Bolzano</i>	(32)
ALTO ADIGE PINOT NERO MECZAN <i>House cadet. From the beautiful Mazon vineyard. Fruity, floral, spicy, varietal.</i>	HOFSTATTER <i>Bolzano</i>	(28)
ALTO ADIGE PINOT NERO RISERVA TRATTMANN <i>Depth and purity of fruit; spicy and complex: a mindblowing great wine.</i>	GIRLAN <i>Bolzano</i>	(65)
VIGNETI DELLE DOLOMITI IGT TEROLDEGO <i>Spontaneous, natural fermentation. 12 months in barrel. Fruity, floral, mineral. Hidden gem.</i>	FORADORI <i>Trento</i>	(34)
CHIANTI DOC COLLI SENSI BISKERO <i>Natural viticulture. Sangiovese and other varieties in steel and 300l American oak barrels.</i>	SALCHETO <i>Siena</i>	(18)
NOBILE DI MONTEPULCIANO DOCG <i>Classic and elegant wine: flowers and spices, leather and tobacco, the freshness of liquorice.</i>	SALCHETO <i>Siena</i>	(29)
CHIANTI CLASSICO DOCG IL CLASSICO <i>From terraced vineyards in Val di Pesa, one of the best labels of the denomination. Enchanting.</i>	IL POGGIOLINO <i>Firenze</i>	(23)
ROSSO DI MONTALCINO DOC <i>It outclasses many Brunellos. Natural conduction and vinification. Pure and intense.</i>	LE RAGNAIE <i>Siena</i>	(38)
BRUNELLO DI MONTALCINO DOCG <i>High vineyards on the southern slope. Classic Brunello, elegant, fine, deep, structured.</i>	LE RAGNAIE <i>Siena</i>	(85)
TOSCANA IGT IL RANDAGIO <i>Cabernet Franc with a dash of Merlot. Natural winemaking. Fresh, juicy, mineral, spicy.</i>	TENUTA DI CARLEONE <i>Siena</i>	(28)

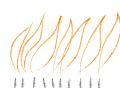


DESSERT and SWEET WINES



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>	(15)
EMILIA IGT MOSCATO <i>Fragrant and light: tastes like a summer late afternoon. Little alcohol, lots of fun. Parma</i>	LAMORETTI <i>Parma</i>	(18)



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)

