

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.

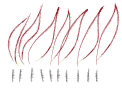
And for those with a sweet tooth, a beautiful assortment of Champagnes: the most prestigious maisons and artisan vigneron.

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



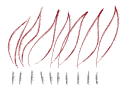


L A M B R U S C O



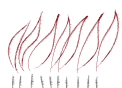
DARK and CREAMY

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>	(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

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 Torrechiarà 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>Come nella antica tradizione assemblaggio di diverse varietà storiche, ben sette. Completo.</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)

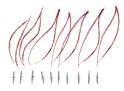


LIGHT and DRY

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)

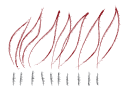


LAMBRUSCO



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 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>	(22)
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>	(22)
SORBARA DOC RISERVA DEL FONDATORE <i>Small selection of old Cristo vines. Orange saguinella, incense: from outer space.</i>	CANTINA DELLA VOLTA <i>Modena</i>	(17)
SORBARA DOC OMAGGIO A GINO FRIEDMANN <i>Pure Sorbara, mineral and vertical, with beautiful notes of cherry and incense.</i>	CHIARLI <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 CARPI <i>Modena</i>	(20)



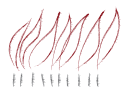
SPECIALS Hors Categorie

METODO CLASSICO TRENTASEI <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)



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>	(14)



EMILIA SPARKLING WINES



AROMATIC TANK METHOD

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



DRY TANK METHOD

MONTEROSSO DOC NONTISCORDARDIME <i>Blend from a 60 year old vineyard, full and intense, perfumed and rich. A very mineral sip.</i>	IL RINTOCCO (16) <i>Piacenza</i>
SPUMANTE MAGNO BRUT <i>Extended aging tank method Chardonnay and Pinot Blanc. Nice carefree and satisfying fizz.</i>	OINOE (17,5) <i>Parma</i>
COLLI DI SCANDIANO E CANOSSA DOC BRINA D'ESTATE BRUT <i>Beautiful Spergola from Colli Reggiani. Clean, fresh, persistent. Great label.</i>	ALJANO (19) <i>Reggio Emilia</i>
FRIZZANTE DOC PIGNOLETTO BRUT DIMÒNDI <i>Indigenous yeasts, low yields. Fresh and savoury. Hints of white and roasted fruit.</i>	MORETTO (19) <i>Modena</i>



TRADITIONAL METHOD

SPUMANTE PRINCIPESSA BRUT <i>100% Chardonnay from the hills of Piacenza. 18-24 months on the lees. Fresh, delicate, tasty.</i>	LURETTA (29) <i>Piacenza</i>
SPUMANTE PRINCIPESSA PAS DOSÉ <i>Pinot Noir and 30% Chardonnay, aged 36 months on the lees. Full, rich, dry and undosed.</i>	LURETTA (40) <i>Piacenza</i>
SPUMANTE CASCINARONCHI NATURE <i>Spergola della Val d'Enza. 15 months in bottle, unfiltered. Natural, lively and fresh wine.</i>	QUARTICELLO (27) <i>Reggio Emilia</i>
SPUMANTE BIANCO PAS DOSÉ <i>100% Pinot Noir vinified in white, aged on the lees in the bottle. Fresh, light, mineral.</i>	LINI (29) <i>Reggio Emilia</i>
SPUMANTE ROSÉ BRUT <i>100% Pinot Noir vinified in pink from light maceration, matured on the lees in the bottle.</i>	LINI (29) <i>Reggio Emilia</i>
SPUMANTE MATTAGLIO BRUT <i>Chardonnay and Pinot Noir from the Apennines. 24 months on yeasts. High quality bubbly.</i>	CANTINA DELLA VOLTA (40) <i>Modena</i>
SPUMANTE MATTAGLIO DOSAGGIO ZERO <i>Undosed. Chardonnay and Pinot Noir. 24 months on yeasts. Fine and contemporary bubbles.</i>	CANTINA DELLA VOLTA (40) <i>Modena</i>
SPUMANTE CHRISTIAN BELLEI BRUT <i>Old Sorbara vines vinified in white. 36 months on the lees. Elegant and surprising.</i>	CANTINA DELLA VOLTA (38) <i>Modena</i>
SPUMANTE MALVASIA NATURE <i>Undisgorged Malvasia, with lees in the bottle, no added sulphites. Slightly macerated.</i>	ALDINI (21) <i>Parma</i>
SPUMANTE CINQUE TORRI EXTRA BRUT <i>90% Pinot Noir and a dash of Chardonnay. 2g/l residual sugar. Punchy, mineral and spicy.</i>	CARRA (21,5) <i>Parma</i>
EMILIA IGT IL MIO MALVASIA <i>Unusual, different, fabulous. Summer in the glass: dry, savoury, dreamful wine.</i>	CAMILLO DONATI (22) <i>Parma</i>
EMILIA IGT MALVASIA FRIZZANTE DESPINA NATURE <i>Bottle-fermented Malvasia. Smells of flowers and summer fruit. Mouthwatering.</i>	QUARTICELLO (20) <i>Reggio Emilia</i>



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)

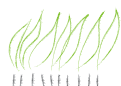
PROSECCO DI VALDOBBIADENE DOCG BRUT

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 liquor 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 EXTRA BRUT

Chardonnay 65% Pinot Noir 29% and Pinot Blanc. 5 months barrel, 48 months bottle. Powerful.

CA DEL BOSCO

Brescia

(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>	(36)
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>	(49)
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>	(58)
CHAMPAGNE AOP SAGACITÉ BRUT <i>Crafted Champagne, Meunier and Pinot Noir. Unconventional, for connoisseurs.</i>	MERCIER <i>Aisne</i>	(47)
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>	(65)
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>	(78)
CHAMPAGNE AOP ZERO NATURE <i>Natural, undosed Champagne blended with 6 of the 7 permitted varieties. Super.</i>	TARLANT <i>Marne</i>	(82)
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>	(98)



EMILIA STILL WHITE WINES



AROMATIC and ROUND

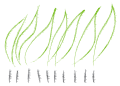
COLLI DI PARMA DOC BREZZA DI MONTE <i>Organically managed vineyards, soft and enveloping Malvasia, sunny and juicy.</i>	OINOE Parma	(25)
COLLI DI PARMA DOC MALVASIA GINESTRA <i>Aromatic, intense and beautifully structured.</i>	MONTE DELLE VIGNE Parma	(19,5)
COLLI DI PARMA DOC MALVASIA CALLAS <i>Rich and deep. Highest expression of white from the territory.</i>	MONTE DELLE VIGNE Parma	(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 Piacenza	(29)
COLLI PIACENTINI DOC SAUVIGNON OMBRASENZOMBRA <i>Delicate, mineral, multifaceted Sauvignon. Crafted wine.</i>	LA TOSA Piacenza	(34)



NON AROMATIC and DRY

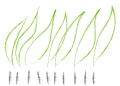
ROMAGNA DOC ALBANA BIANCO DI CEPARANO <i>Dry, soft Albana with marked hints of tropical fruit and citrus fruits.</i>	ZERBINA Ravenna	(18)
ROMAGNA DOC TREBBIANO CEREGIO BIANCO (0,375 lt) <i>Light, fragrant and drinkable Trebbiano. Floral and fruity.</i>	ZERBINA Ravenna	(10)
ROMAGNA DOC TREBBIANO BRO <i>Naturally fermented Trebbiano. Unusual, deep, rich and smoky.</i>	NOELIA RICCI Forlì Cesena	(23)
RAVENNA BIANCO IGT PERLAGIOIA <i>Complex and balanced, between roundness and freshness. Albana from natural viticulture.</i>	ANCARANI Ravenna	(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 Trento	(27)
GALLURA DOCG SUPERIORE VERMENTINO KARAGNANJ <i>A wine of great structure and power, a fat, oily, full Vermentino.</i>	TONDINI Sassari	(29)

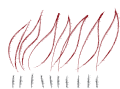


CHARMING and DRY

LANGHE DOC CHARDONNAY <i>From high altitude vineyards, a fresh and vertical version, mineral and easy drinking. Always a pleasure.</i>	GERMANO Cuneo	(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 La Spezia	(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 Trento	(49)
SOAVE DOC MONTESEI <i>Handcrafted Garganega from old vineyards on volcanic soils. Juicy, flowing, enjoyable.</i>	BATTISTELLE Verona	(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 Ancona	(20)
CIRO BIANCO DOC <i>Beautiful fresh, light, maritime, citrusy and perfumed label. Easy to enjoy Mediterranean style.</i>	SCALA Crotona	(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 Catania	(49)

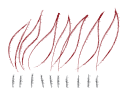


EMILIA STILL RED WINES



BOLD and RICH

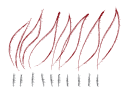
COLLI PIACENTINI DOC GUTTURNIO SUPERIORE TERRE DELLA TOSA <i>Barbera and Croatina. Tannic, earthy, full, powerful.</i>	LA TOSA <i>Piacenza</i>	(20)
COLLI PIACENTINI DOC GUTTURNIO ATTIMO <i>Fresh, fruity, deep and super pleasant. Vinification in stainless steel, easy drinking.</i>	IL RINTOCCO <i>Piacenza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

ROMAGNA DOC SANGIOVESE SUPERIORE CEREGIO <i>Fresh, light, good Sangiovese. Cherry and pomegranate, juicy and grapey.</i>	ZERBINA <i>Ravenna</i>	(18)
ROMAGNA DOC SANGIOVESE SUPERIORE CEREGIO (0,375 lt) <i>Fresh, light, good Sangiovese. Cherry and pomegranate, juicy and grapey.</i>	ZERBINA <i>Ravenna</i>	(13)
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>	(26)
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>	(23)
ROMAGNA DOC PREDAPPIO SANGIOVESE GODENZA <i>Estate cru. Spontaneously fermented, unfiltered. Whole hearted, smoky, layered, spicy.</i>	NOELIA RICCI <i>Forlì Cesena</i>	(42)

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	(26)
VALPOLICELLA DOC SUPERIORE RIPASSO MONTI GARBI <i>Balsamic, mineral, fruity and spicy. Full-bodied and structured.</i>	S. ANTONIO Verona	(28)
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	(79)
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	(24)
ETNA ROSSO DOC TERRE NERE <i>Old high altitude vineyards, full-bodied and intense Mediterranean wine.</i>	TENUTA DELLE TERRE NERE Catania	(49)

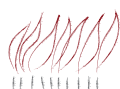
*Piccolo mondo. mondo piccino.
in punta di penna del buon Giovannino.*

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

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



ITALIAN STILL RED WINES

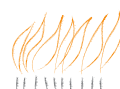


MEDIUM BODY and ELEGANT

LANGHE DOC NEBBIOLO <i>Tannic Nebbiolo made in steel vats. Floral, red fruit, underbrush.</i>	ADRIANO <i>Cuneo</i>	(24)
LANGHE DOC <i>High altitude Slarina vinified in steel. Fresh and silky. A small masterpiece from a true Master.</i>	PRINCIPIANO <i>Cuneo</i>	(32)
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>	(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; 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)
VALPOLICELLA SUPERIORE DOC <i>From an artisanal family business. Classic blend, fruity, engaging, flowing.</i>	ZANONI <i>Verona</i>	(24)
CHIANTI DOC COLLI SENSI BISKERO <i>Natural viticulture. Sangiovese and other varieties in steel and 300l American oak barrels.</i>	SALCHETO <i>Siena</i>	(20)
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>	(24)
ROSSO DI MONTALCINO DOC <i>It outclasses many Brunellos. Natural conduction and vinification. Pure and intense.</i>	LE RAGNAIE <i>Siena</i>	(39)
BRUNELLO DI MONTALCINO DOCG <i>High vineyards on the southern slope. Classic Brunello, elegant, fine, deep, structured.</i>	LE RAGNAIE <i>Siena</i>	(89)
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>	(29)

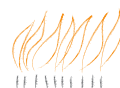


DESSERT and SWEET WINES



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)

