

**il RISTORANTE**  

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**EMILIANO** **KM9n**

**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.*

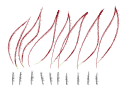
*And for those with a sweet tooth, a beautiful assortment of Champagnes: the most prestigious maisons and artisan vigneron.*

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



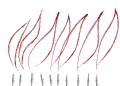


# LAMBRUSCO



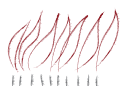
## DARK and CREAMY

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



## DARK and DRY

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

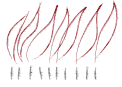


## LIGHT and DRY

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

*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)

### SORBARA DOC RISERVA DEL FONDATORE

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

### CHIARLI

*Reggio Emilia*

(17)

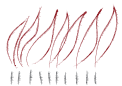
### SORBARA DOC OMAGGIO A GINO FRIEDMANN

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

### CANTINA CARPI

*Modena*

(20)



## SPECIALS Hors Categorie

### METODO CLASSICO TRENTASEI

*Sorbara with a classic pink colour. 36 months on the lees. Fine, savoury and creamy. Surprising.*

### CANTINA DELLA VOLTA

*Modena*

(29)

### SORBARA ROSÉ METODO CLASSICO DOC

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

### CANTINA DELLA VOLTA

*Modena*

(36)



## 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)

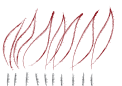
### EMILIA IGT BARBERA

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

### ALDINI

*Parma*

(21)



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

### FORTANA DEL TARO IGT

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

### SPIGAROLI

*Parma*

(16)

### FORTANA DEL TARO IGT

*Partially fermented must: low alcohol, sweet, intense.*

### BERGAMASCHI

*Parma*

(14)



# 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}

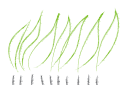
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## DRY TANK METHOD

### 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*

### OINOE

*Parma*

### ALJANO

*Reggio Emilia*

### MORETTO

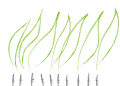
*Modena*

{16}

{17,5}

{19}

{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 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.*

### 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.*

### SPUMANTE GHEVION DOSAGGIO ZERO

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

### LURETTA

*Piacenza*

### LINI

*Reggio Emilia*

### LINI

*Reggio Emilia*

### CANTINA DELLA VOLTA

*Modena*

### CANTINA DELLA VOLTA

*Modena*

### CANTINA DELLA VOLTA

*Modena*

### ALDINI

*Parma*

### CARRA

*Parma*

### CAMILLO DONATI

*Parma*

### QUARTICELLO

*Reggio Emilia*

### GALLOSI

*Parma*

{29}

{29}

{29}

{40}

{40}

{38}

{21}

{21,5}

{22}

{20}

{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 EXTRA BRUT

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

CA DEL BOSCO

Brescia

(85)

### FRANCIACORTA DOCG ALMA ASSEMBLAGE I EXTRA BRUT

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

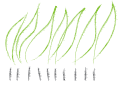
BELLAVISTA

Brescia

(48)



# 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 SAGACITÉ BRUT

*Crafted Champagne, Meunier and Pinot Noir. Unconventional, for connoisseurs.*

MERCIER

Aisne

(47)

### CHAMPAGNE AOP TRADITION BRUT

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

CHARPENTIER

Marne

(49)

### CHAMPAGNE AOP RÉSERVE BRUT

*Vigneron Champagne. 80% Pinot Noir 20% Chardonnay. Beautiful structure, very classic and fine.*

VESSELLE

Reims

(59)

### 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.*

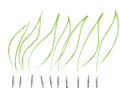
LARMANDIER BERNIER

Côte de Blancs

(98)



# EMILIA STILL WHITE WINES



## AROMATIC and ROUND

### COLLI DI PARMA DOC BREZZA DI MONTE

*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 SAUVIGNON I NANI E LE BALLERINE

*Exotic, spontaneously fermented Sauvignon. Wine with mineral and ripe notes, no greenery.*

### COLLI PIACENTINI DOC SAUVIGNON OMBRA SENZOMBRA

*Delicate, mineral, multifaceted Sauvignon. Crafted wine.*

### OINOE

*Parma*

### MONTE DELLE VIGNE

*Parma*

### MONTE DELLE VIGNE

*Parma*

### LURETTA

*Piacenza*

### LA TOSA

*Piacenza*

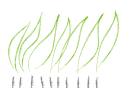
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## NON AROMATIC and DRY

### 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.*

### ZERBINA

*Ravenna*

### ZERBINA

*Ravenna*

### NOELIA RICCI

*Forlì Cesena*

### ANCARANI

*Ravenna*

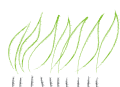
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# ITALIAN STILL WHITE WINES



## 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

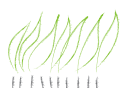
*Trento*

### 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.*

### VIGNETI DELLE DOLOMITI IGT NOSIOLA FONTANASANTA

*Nosiola vinified for 8 months in amphora on the skins. Biodynamic and integral, unusual and original.*

### 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.*

### CIRO BIANCO DOC

*Beautiful fresh, light, maritime, citrusy and perfumed label. Easy to enjoy Mediterranean style.*

### 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*

### FORADORI

*Trento*

### BATTISTELLE

*Verona*

### TENUTA DELL'UGOLINO

*Ancona*

### SCALA

*Crotone*

### TENUTA DELLE TERRE NERE

*Catania*

(25)

(22)

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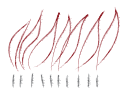
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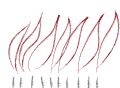


# EMILIA STILL RED WINES



## BOLD and RICH

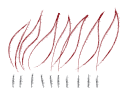
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|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------|------|
| COLLI PIACENTINI DOC GUTTURNIO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



## MEDIUM BODY and ELEGANT

|                                                                                                                                                         |                                      |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------|------|
| TREBBIOLO<br><i>Barbera with a pinch of Bonarda. Natural winemaking. Focused, juicy, spicy.</i>                                                         | LA STOPPA<br><i>Piacenza</i>         | (23) |
| ROMAGNA DOC SANGIOVESE SUPERIORE CEREGIO<br><i>Fresh, light, good Sangiovese. Cherry and pomegranate, juicy and grapey.</i>                             | ZERBINA<br><i>Ravenna</i>            | (18) |
| ROMAGNA DOC SANGIOVESE SUPERIORE CEREGIO (0,375 lt)<br><i>Fresh, light, good Sangiovese. Cherry and pomegranate, juicy and grapey.</i>                  | ZERBINA<br><i>Ravenna</i>            | (13) |
| ROMAGNA DOC SANGIOVESE SUPERIORE LE PAPPESSE<br><i>40 yo vines on high altitude, spontaneous fermentation and ageing in cement: juicy and pleasant.</i> | VILLA PAPIANO<br><i>Forlì Cesena</i> | (26) |
| ROMAGNA DOC PREDAPPIO SANGIOVESE<br><i>Natural fermentation in steel: indigenous yeasts, unfiltered. Fruit and flowers, very fresh and juicy.</i>       | NOELIA RICCI<br><i>Forlì Cesena</i>  | (23) |
| ROMAGNA DOC PREDAPPIO SANGIOVESE GODENZA<br><i>Estate cru. Spontaneously fermented, unfiltered. Whole hearted, smoky, layered, spicy.</i>               | NOELIA RICCI<br><i>Forlì Cesena</i>  | (42) |

# ITALIAN STILL RED WINES



**BOLD and RICH**

|                                                                                                                                                             |                                                  |      |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------|------|
| <b>BARBARESCO DOCG BASARIN</b><br><i>12 months in large barrels, old vineyards in the commune of Neive. A true classic.</i>                                 | <b>ADRIANO</b><br><i>Cuneo</i>                   | (42) |
| <b>BAROLO DOCG PRAPO'</b><br><i>From the prestigious Cru of Serralunga d'Alba. Wine from old vines. 24 months in large casks.</i>                           | <b>GERMANO</b><br><i>Cuneo</i>                   | (85) |
| <b>TRENTINO DOC LAGREIN MASO WARTH</b><br><i>Fresh and enveloping Lagrein. Red fruits and spices.</i>                                                       | <b>MOSER</b><br><i>Trento</i>                    | (26) |
| <b>VALPOLICELLA DOC SUPERIORE RIPASSO MONTI GARBI</b><br><i>Balsamic, mineral, fruity and spicy. Full-bodied and structured.</i>                            | <b>S. ANTONIO</b><br><i>Verona</i>               | (28) |
| <b>VALPOLICELLA AMARONE DOCG ANTONIO CASTAGNEDI</b><br><i>Aromas and scents around red fruit and liquorice, jam and black pepper, tannin and chocolate.</i> | <b>S. ANTONIO</b><br><i>Verona</i>               | (52) |
| <b>BOLGHERI DOC</b><br><i>Pioneer winery in the Bolgheri area. Soft, rich, enveloping and juicy. Enveloping beauty.</i>                                     | <b>CIPRIANA</b><br><i>Livorno</i>                | (30) |
| <b>TOSCANA ROSSO IGT LE DIFESE</b><br><i>Sangiovese meets Cabernet in San Guido. Serious and carefree. 6 months in Sassicaia barrels.</i>                   | <b>TENUTA SAN GUIDO</b><br><i>Livorno</i>        | (49) |
| <b>TOSCANA ROSSO IGT GUIDALBERTO</b><br><i>Sassicaia's cadet: Cabernet Sauvignon and Merlot. French and American barriques for 15 months.</i>               | <b>TENUTA SAN GUIDO</b><br><i>Livorno</i>        | (79) |
| <b>MONTEPULCIANO D'ABRUZZO SORRIDI</b><br><i>Small garden cellar, natural winegrowing. Fresh and intense wine, full and flowing.</i>                        | <b>PINTO</b><br><i>Chieti</i>                    | (20) |
| <b>AGLIANICO DEL VULTURE DOC SANZAVINO</b><br><i>Passionate and competent young guns. Wine of great intensity and depth.</i>                                | <b>RIPANERO</b><br><i>Potenza</i>                | (22) |
| <b>SICILIA DOC NERO D'AVOLA ARGILLE TAGGHIA VIA</b><br><i>Vineyards confiscated from the Corleone mafia. A fresh, juicy, fruity and spicy Nero d'Avola.</i> | <b>CENTOPASSI</b><br><i>Palermo</i>              | (24) |
| <b>ETNA ROSSO DOC TERRE NERE</b><br><i>Old high altitude vineyards, full-bodied and intense Mediterranean wine.</i>                                         | <b>TENUTA DELLE TERRE NERE</b><br><i>Catania</i> | (49) |

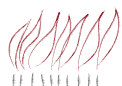
*Piccolo mondo, mondo piccino,  
in punta di penna del buon Giovannino.*

*Fatto di campi, di brina sui prati,  
di nebbie pesanti, di espici 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

*Tannic Nebbiolo made in steel vats. Floral, red fruit, underbrush.*

ADRIANO

Cuneo

(24)

### ALTO ADIGE DOC SCHIAVA VECCHIE VIGNE GSCHLEIER

*80-year-old vines, 5 months in large casks. Velvety and fresh, surprising and exquisite: a tiny secret.*

GIRLAN

Bolzano

(33)

### ALTO ADIGE PINOT NERO MECZAN

*House cadet. From the beautiful Mazon vineyard. Fruity, floral, spicy, varietal.*

HOFSTATTER

Bolzano

(29)

### ALTO ADIGE PINOT NERO RISERVA TRATTMANN

*Depth and purity of fruit; spicy and complex: a mindblowing great wine.*

GIRLAN

Bolzano

(65)

### VIGNETI DELLE DOLOMITI IGT TEROLDEGO

*Spontaneous, natural fermentation. 12 months in barrel. Fruity, floral, mineral. Hidden gem.*

FORADORI

Trento

(34)

### VALPOLICELLA SUPERIORE DOC

*From an artisanal family business. Classic blend, fruity, engaging, flowing.*

ZANONI

Verona

(24)

### CHIANTI DOC COLLI SENSI BISKERO

*Natural viticulture. Sangiovese and other varieties in steel and 300l American oak barrels.*

SALCHETO

Siena

(20)

### NOBILE DI MONTEPULCIANO DOCG

*Classic and elegant wine: flowers and spices, leather and tobacco, the freshness of liquorice.*

SALCHETO

Siena

(29)

### CHIANTI CLASSICO DOCG IL CLASSICO

*From terraced vineyards in Val di Pesa, one of the best labels of the denomination. Enchanting.*

IL POGGIOLINO

Firenze

(24)

### ROSSO DI MONTALCINO DOC

*It outclasses many Brunellos. Natural conduction and vinification. Pure and intense.*

LE RAGNAIE

Siena

(39)

### BRUNELLO DI MONTALCINO DOCG

*High vineyards on the southern slope. Classic Brunello, elegant, fine, deep, structured.*

LE RAGNAIE

Siena

(89)

### TOSCANA IGT IL RANDAGIO

*Cabernet Franc with a dash of Merlot. Natural winemaking. Fresh, juicy, mineral, spicy.*

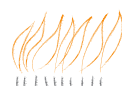
TENUTA DI CARLEONE

Siena

(29)



# DESSERT and SWEET WINES



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

### EMILIA IGT MALVASIA E MOSCATO

*Partially fermented must, light and very fragrant.*

CARRA

Parma

(16)

### EMILIA IGT MOSCATO

*Fragrant and light: tastes like a summer late afternoon. Little alcohol, lots of fun.*

LAMORETTI

Parma

(18)

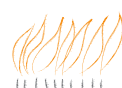
### EMILIA IGT ZOE

*Vin du Pays as before the industry came into action: a pinch of sugar, festive bubbles, little alcohol.*

CAMILLO DONATI

Parma

(20)



## SUN DRIED GRAPES WINES

### EMILIA IGT MALVASIA PASSITA VINO DEL VOLTA

*Overripe and sun dried Malvasia. Natural vinification in barrels. Great wine, intense and complex.*

LA STOPPA

Piacenza

(38)

### EMILIA IGT PASSITO ROSSO VINO DEL CAMPO

*Late harvest barrel fermented Bonarda. Rich and enveloping.*

LAMORETTI

Parma

(38)

### EMILIA IGT MALVASIA PASSITA STRADORA

*Late harvest, sun dried Malvasia, lightly macerated. Natural producer. Full and rich, but very fresh.*

QUARTICELLO

Reggio Emilia

(36)

