

# WINE LIST

## White wines



### **GRAPE VARIETY: FALANGHINA 13% VOL.**

A REFINED EXPRESSION OF FALANGHINA BENEVENTANA, METICULOUSLY SELECTED TO CRAFT A WINE OF EXCEPTIONAL BOUQUET AND LINGERING FINESSE. DELIGHTFULLY SUITED TO MEDITERRANEAN FLAVORS, INCLUDING CHILLED PASTA DISHES. A SUBLIME PAIRING FOR SHELLFISH AND DELICATE SEAFOOD CREATIONS.

### **GRAPE VARIETY: PECORINO 13.5% VOL.**

AN EXQUISITE VARIETAL NATIVE TO THE MARCHE REGION, DISTINGUISHED BY ITS RICH STRUCTURE AND ENTICING SALINITY. ITS REFINED CHARACTER MAKES IT A PERFECT COMPLEMENT TO SEAFOOD SPECIALTIES AND ELEGANT APPETIZERS, ESPECIALLY CRISPY VEGETABLE FRITTERS.

### **GRAPE VARIETY: PASSERINA 12.5 VOL.**

THIS LUMINOUS WINE CAPTIVATES WITH ITS STRAW-YELLOW HUE AND A SYMPHONY OF FLORAL AND FRUIT-FORWARD AROMAS. CRISP AND REFRESHING, IT HARMONIZES WITH VIBRANT SEASONAL DISHES AND MORE INTENSELY FLAVORED SEAFOOD PREPARATIONS.

### **GRAPE VARIETY: VERDICCHIO 12.5% VOL.**

A DISTINGUISHED GEM FROM THE CASTELLI DI JESI TERROIR, BOASTING A RADIANT STRAW-GOLD COLOR AND A FULL-BODIED, FRUIT-FORWARD PALATE. A QUINTESSENTIAL CHOICE FOR SEAFOOD AND WHITE MEATS, WHILE ITS REFINED COMPLEXITY ITSELF SEAMLESSLY TO APERITIFS.

## **SPECIAL FORMAT :**

### **GRAPE VARIETY:**

**TREBBIANO, CHARDONNAY 0.25 LT**

THE CLASSIC TUSCAN "QUARTINO"

PERFECT FOR A SPEEDY DINING EXPERIENCE.

### **GRAPE VARIETY: VERDICCHIO & PASSERINA 12% VOL.**

A MASTERFULLY BALANCED BLEND, PRESENTING A LIVELY YET SOPHISTICATED BOUQUET OF DELICATE FLORAL AND WHITE-FLESHED FRUIT NOTES. AN IMPECCABLE CHOICE FOR LIGHT, REFRESHING DISHES AND SEAFOOD SPECIALTIES. ITS DEPTH AND STRUCTURE ALSO MAKE IT A DELIGHTFUL ACCOMPANIMENT TO AN ARRAY OF FINE FIRED DELICACIES.

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## Red wines



**GRAPE VARIETY: SYRAH 14.5 % VOL.**

PRODUCED IN TUSCANY, PARTICULARLY IN CORTONA.

THIS SYRAH IS A FULL - BODIED, WELL - STRUCTURED WINE WITH A COMPLEX BOUQUET FEATURING RED FRUITS AND THE DISTINCTIVE HINT OF BLACK PEPPER. IT PAIRS BEAUTIFULLY WITH ALL MEAT - BASED DISHES, ESPECIALLY THOSE REQUIRING LONG AND ELABORATE PREPARATIONS. DUE TO ITS DEPTH AND COMPLEXITY, IT ALSO PERFECT FOR SAVORING ON ITS OWN DURING A CONVERSATION.

**GRAPE VARIETY: SANGIOVESE, MERLOT 13% VOL.**

A QUINTESSENTIAL TUSCAN WINE WITH GOOD STRUCTURE.

ITS EASY DRINKABILITY MAKES IT HIGHLY VERSATILE, PAIRING WELL WITH BOTH SIMPLE DISHES AND MEDIUM - LENGTH PREPARATIONS. IT REACHES ITS FULL POTENTIAL WHEN MATCHED WITH TRADITIONAL TUSCAN FIRST COURSES.

### SPECIAL FORMATS:

**GRAPE VARIETY: SANGIOVESE, MERLOT 0.25 LT**

THE TRADITIONAL TUSCAN "QUARTINO", READY FOR A QUICK MEAL.

## Sparkling Wines:

**GRAPE VARIETY: GLERA 11% VOL.**

A CLASSIC SPARKLING WINE WITH A FINE, PERSISTENT PERLAGE.

WELL - BALANCED ACIDITY ENHANCES EVERY ASPECT OF ITS

BOUQUET, WICH FEATURES DELICATE FLORAL AND WHITE FRUIT NOTES.

IDEAL FOR APERITIFS, IT ALSO PAIRS BEAUTIFULLY WITH COLD FIRST COURSES

OR SIMPLE SEAFOOD DISHES.