

## *Italian Wines*

*Italy is home to some of the oldest wine-producing regions in the world & Italian wines are renowned worldwide for both their quality & broad variety. Grapes are grown in almost every region of the country & there are more than one million vineyards under cultivation.*

*There are 20 regions producing wine in Italy & each of these regions has a history of its own. The wines they produce are inexorably linked to the food & cuisine that have developed locally & reflect the agriculture, climate & soils of this exciting nation.*

*Here at Micatto we have chosen an excellent selection of wines from primarily quality family estates across most of the regions to complement our regional inspired cuisine.*

*Our passion for one of the finest & most known Italian wines, which are imported exclusively for us:*

*Montagliari Chianti Classico DOCG*

*Aged for approximately 30 months in chestnut barrels, then a further 6 months in the bottle prior to release*

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*Montagliari Chianti Classico Riserva*

*Aged for approximately 50-60 months in chestnut barrels, then finished in the bottle for approximately 6-12 months.*

*Fattoria Montagliari is a small family owned & run farm just outside of Florence, Tuscany.*

*Wines have been produced using the most traditional methods since 1720. Most of the barrels used for aging are still made from the trees of the local area, as has been the case for hundreds of years.*

*We hope you will enjoy our delicious wines*

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*We have worked closely with our wine supplier for many years, & the wines of Casa Bella from Colli Piacentini have always remained important within our list, & remain exclusive to us within Leamington & Warwick.*

*Back as far as the early 1900s Count Luigi Montemartini not only saw the potential for the land around Castell' Arquato, but also created the first 'cantine sociali' – groups of small growers working together. These flourished, and various owners of small parcels of land came together in 1991 to form Cantine Casabella, a 50-acre estate centred around Castell' Arquato. Their wines are a good, honest expression of the varietals cultivated.*

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## Prosecco & Frizzante

### **Lunetta -Trentino-**

A deliciously light & fruity Prosecco with hints of apple & peach on the nose & a fresh, softly sparkling palate with characters of soft ripe stone fruit

Gls £8.<sup>00</sup> / £30.00

### **Lunetta Rose -Trentino-**

A fresh & dry sparkling rosé with persistent white foam, beautifully cherry pink in colour. Red berry characters on the nose & palate make this soft & approachable in character.

Gls £8.<sup>50</sup> / £32.00

### **Valdobbiadene -Lombardia-**

A high-quality Prosecco produced by the Charmat method, A light wine with tight bubbles. Fresh green apple & pear aromas. The area of Valdobbiadene is famous for it's higher class of Prosecco

£48.95

### **Ferghettini Franciacorta -Lombardia-**

80% Chardonnay / 20% Pinot Nero produced by 'Metodo Classico'. A nose of apples & toasty notes from yeast lees contact. The palate has more apple, with lemon, brioche & toast. A well balanced and refreshing finish.

Italy's answer to Champagne!

£55.95

*Romans were the first to plant vineyards in the Champagne region of France, during their ruling years of 50BC – 486AD. The similarity of the rolling hills found in Campania lent its name to Champagne...*

## Rosato

### **Bardolino Chiaretto -Veneto-**

Dry & fresh with savoury background

Gls £ 5.<sup>20</sup> / £ 18.<sup>95</sup>

### **Cerasuolo d'Abruzzo -Abruzzo-**

Fresh & bright aromas of red berry & cherry fruit. These juicy, ripe bitter cherry flavours follow through to a mouth-watering yet dry finish  
- with vibrant fruit off-set by crisp acidity

Gls £ 6.<sup>35</sup> / £ 23.<sup>50</sup>

## Birra & Cedro

### **Peroni Nastro Azzuro 5.1% -Lazio-**

Blending the finest hops with two-row spring planted barley & a quarter of Italian maize results in a beer with a uniquely crisp & refreshing taste

£ 4.00

### **Messina 4.7% -Sicilia-**

Birra Messina is brewed in Messina, Sicilia & is known as Sicilia's most famous beer since 1923. Through the process of a slow fermentation is created a premium quality larger with a unique and delicate taste.

£ 4.00

### **Ichnusa 4.7% -Sardegna-**

Ichnusa is a highly appreciated beer in Italy. It is a very interesting & tasty. Ichnusa is brewed in Assemini, a town near the capital city of Cagliari.

£ 4.00

### **Moretti 4.6% -Friuli-**

Premium Italian lager produced almost the same way since 1859. Made using the finest hops & malts.  
Full body with good flavour

£ 4.00

### **Menabrea Bionda 4.8% -Trentino-**

Pale yellow appearance with moderately light bodied. Reminiscent of grains, dried herbs, citrus zest. Crisp, grainy palate with lively carbonation. Dry style with good flavour

£ 4.95

### **Mela Rossa Cedro 5.00% -Trentino-**

Made using 100% Italian apples.  
Sweet & naturally sparkling apple cider.

£ 4.50

# Bianco

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## **Trebbiano del Rubicone IGT -Veneto-**

100% Trebbiano grape. Bright straw yellow colour, fresh, fragrant & lingering.  
Dry with a refreshing fruity palate  
Gls £ 5.<sup>80</sup> / £ 20.<sup>95</sup>

## **Alasia Cortese -Piemonte-**

Fresh green apple aromas with notes of grapefruit, lime & honeysuckle. Fresh, vibrant citrus flavours, almond notes, & minerality on the finish.  
Gls £ 5.<sup>95</sup> / £ 21.<sup>95</sup>

## **Pinot Grigio delle Luna -Veneto-**

A pleasant, balanced, harmonious & fruity wine of good structure, with floral notes with hints of pear & apricot  
Gls £ 6.<sup>05</sup> / £ 22.<sup>95</sup>

## **Sauvignon Blanc Bottega Vinai -Trentino-**

Cold pressing extracts wonderful fresh, herby aromas, prior to temperature controlled fermentation. Intense flavours are zesty & citrusy, giving way to a light grassy finish  
£ 28.<sup>95</sup>

## **Roero Arneis -Piemonte-**

This is a fine example of a wonderful dry white. Rich aroma of ripe pear, almond and some tropical notes. The palate is full, but soft & expressive, with stone fruit & baked apple characters, an attractive texture, & a nutty, herbal finish  
£ 30.<sup>95</sup>

## **Gavi di Gavi 'Nuovo Quadro' -Piemonte-**

White peach & pear on the nose, with a touch of gooseberry. Refreshing, zesty citrus & ripe peachy characters are balanced by crisp acidity & mineral notes  
£ 31.<sup>95</sup>

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## **Terrazze della Luna Nosiola -Lazio-**

A ripe nose, lightly floral with pear & apple. Delicate & fresh on the palate with spicy green apple & a zesty acidity. The lightly nutty finish has a crisp green edge  
Gls £ 5.<sup>50</sup> / £ 19.<sup>95</sup>

## **Verdicchio Classico -Marche-**

Fresh citrus & peachy aromas with hints of passion fruit. A very fruity wine, the palate has abundant pineapple & tropical fruit characters, balanced by zesty acidity & a ripe, but crisp finish  
Gls £ 6.<sup>50</sup> / £ 23.<sup>95</sup>

## **Orvieto DOC Amabile -Umbria-**

Sweet & very soft but fresh & lively, balanced flavour with a delightful aftertaste of ripe fruit, bright, golden yellow colour; strong bouquet of wild flowers  
Gls £ 6.<sup>80</sup> / £ 24.<sup>95</sup>

## **Frascati DOC Villa Conti -Lazio-**

A clean, floral nose with hints of citrus fruit. A weighty mouthfeel & full body intensifies flavours of lemon, grapefruit & a subtle floral character. The finish is long revealing savoury almond notes.  
£ 25.<sup>95</sup>

## **Vernaccia di San Gimignano -Toscana-**

A dry, savoury white with apple & citrus aromas & a gently nutty, almond character. It has full, broad flavours typical of Vernaccia on the mid palate, leading to a dry, slightly spicy finish  
£ 27.<sup>95</sup>

## **Pecorino Contessa IGT -Abruzzo-**

Ripe honeyed aromas with notes of white peach, citrus, & a gentle nuttiness. A full, textural palate with delicate ripe fruit flavours leading to a long, spicy finish.  
£ 29.<sup>50</sup>

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## **Catarratto -Sicilia-**

Floral peach & tropical fruit aromas. Gentle honeyed flavours on the palate are balanced by lemony acidity  
Gls £ 5.<sup>50</sup> / £ 19.<sup>95</sup>

## **Grillo -Sicilia-**

A floral and spicy nose with a touch of stone fruit. Ripe, sun-dried citrus palate with savoury notes & a creamy texture. Moreish acidity & a lightly nutty finish  
Gls £ 5.<sup>85</sup> / £ 20.<sup>95</sup>

## **Fiano del Salento -Campania-**

Straw yellow coloured with gold hues, a warm, inviting nose with elegant hints of elder flowers & citrus fruit. Medium-bodied with a well-balanced acidity which gives freshness on the palate  
£ 24.<sup>95</sup>

## **Vermentino DOC 'Le mie Poesie' -Sardegna-**

Typical straw yellow colour with light green nuances. Pleasantly aromatic with hints of white flowers & exotic fruits on the nose with a dry, fresh, lively & fruity palate. The fruity flavour is accentuated by typical aroma of the grape  
£ 27.<sup>95</sup>

## **Greco di Tufo DOCG -Campania-**

Green apples & honey on the nose. A rich palate with some complexity. Zesty, mouth-watering apple flavours give way to a mineral backbone & long ever so slightly saline bite. Villa Raiano are a young producer, having been established in 1996, but have really made their mark with 3 DOCGs to their name.  
£ 40.<sup>95</sup>

# Rosso

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## **Barbera Piacentini DOC -Emilia Romagna-**

A bright ruby red, with a beautiful black currant fragrance. Well-rounded berry fruit flavours, with a slightly spicy finish  
Gls £ 6.<sup>95</sup> / £ 22.<sup>50</sup>

## **Bardolino Classico DOC -Piemonte-**

Its colour is a lively ruby red and it is fresh on the palate, with soft tannins & a delicious fruitiness that recalls Morello cherries  
Gls £6.<sup>25</sup> / £ 23.<sup>95</sup>

## **Gutturnio DOC -Emilia Romagna-**

This noble wine is a blend of half Barbera & half Croatina. A well-balanced red, with great depth  
Gls £ 6.<sup>95</sup> / £ 24.<sup>95</sup>

## **Valpolicella 'San Pietro' -Veneto-**

Fresh & juicy, with aromas of ripe red cherries & a hint of the gently herbal character typical of Valpolicella  
£ 32.<sup>95</sup>

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## **Sangiovese IGT -Umbria-**

Deep ruby red colour of great intensity; the bouquet is very striking, with the fragrance of ripe grapes & distinct hints of violets & black cherries  
Gls £ 5.<sup>50</sup> / £ 19.<sup>95</sup>

## **Montepulciano d'Abruzzo -Abruzzo-**

Gentle tannins, excellent structure and a bright intense colour. It offers sensations of ripe red fruits as well as spicy hints  
Gls £ 5.<sup>25</sup> / £ 18.<sup>95</sup>

## **Sassaiolo Rosso Piceno DOC -Marche-**

A blend of 50/50 Montepulciano & Sangiovese. Nose with cherry jam, red berry fruit characters and herbal notes. The palate is warm & generous, packed full of rich berry fruit, a touch of spice & a bitter plum twist on the finish.  
Gls £ 7.<sup>95</sup> / £ 25.<sup>95</sup>

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## **Nero d'Avola -Sicilia-**

A complex, dark fruit aroma with a little smokiness in the background. A particularly smooth red, with flavours of red cherries & plums  
Gls £ 5.<sup>95</sup> / £ 21.<sup>95</sup>

## **Cannoau di Sardegna -Sardegna-**

Bright red colour. Dry, warm & velvety on the plate but vigorous, intense fruity aromas with hints of dark plum  
Gls £ 8.<sup>05</sup> / £ 26.<sup>95</sup>

## **Appassimento Salento -Puglia-**

Deep ruby-purple with an expressive nose of ripe plums & raisin. Concentrated & rich in the mouth with a velvety smooth texture, shows developed notes of dried figs & spices so typical of this style  
£ 29.<sup>95</sup>

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## **Valpolicella Ripasso -Veneto-**

Intense aromas of fresh Morello cherry & ripe plum. The palate has bright crunchy cherry fruit with spicy vanilla notes & the classic warm finish typical of ripasso  
£ 36.<sup>95</sup>

## **Amarone 'Satinato' -Veneto-**

On the nose hints of coffee & chocolate. The palate is an explosion of dark ripe berries & almost sweet plummy fruit. Rich & warming yet fresh & well-balanced, with supple tannins & a rich texture  
£ 60.<sup>95</sup>

## **Barolo Alasia -Piemonte-**

This wine exhibits the classic Barolo combination. Ripe plum, with the lightly floral aromas in the background, & the perfect harmony with the richness of wood smoke and spice on the palate. A full bodied, powerful red, with ripe tannins, & a long complex finish.  
£ 70.<sup>95</sup>

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## **Prunatelli Chianti Classico DOCG -Toscana-**

A fresh and fruity nose with ripe spicy aromas. On the palate, juicy cherry and plum character up front, with soft, ripe tannins giving great structure and balance.  
£ 34.<sup>50</sup>

## **Prunatelli Chianti Riserva DOCG -Toscana-**

Black fruit and a lightly gamey note. The palate is brambly, spicy and richly-flavoured with acidity balancing the ripe fruit, and fine from 18 months in oak. A mature and complex wine with a long, savoury finish.  
£ 49.<sup>50</sup>

## **Brunello di Montalcino -Toscana-**

Aromas of red currants & violet, with a hint of clove. The palate is more black cherry, plum, & sweet spice, with notes of toasted oak. The firm structure is well-balanced with good acidity, & long tannins  
£ 74.<sup>50</sup>

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## **Frappato IGT -Sicilia-**

A delightful wine known for its perfumed floral aromas of rose petal & violet. The palate is juicy & full of vibrant red cherry, strawberry & redcurrant characters offset by fresh acidity  
£ 31.<sup>85</sup>

## **Primitivo di Manduria -Puglia-**

A wine with a deep ruby red colour; a warm nose that reveals intense aromas of red fruit & spicy notes; full bodied, warm & rounded with soft, velvety tannins  
£ 32.<sup>50</sup>

## **Aglianico Irpinia DOC -Campania-**

A dense, powerful young red, fresh & spicy on the nose with black fruits & smoky, tarry notes. Fresh wild plum & bitter cherry fruit is balanced by taut acidity & firm but ripe tannins  
£ 39.<sup>50</sup>