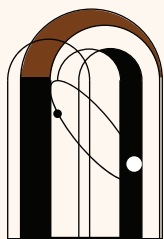


BEVERAGES





“Tradition is a gift of the past to the present.
We must be grateful for this gift,
respect it and use it wisely”

Roberto Vicario
Executive Chef

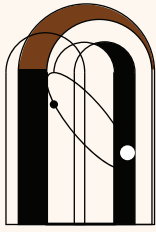
Welcome to Aqua Forte

This restaurant was created by the idea of four friends in love with food and Sri Lanka, with a clear mission to bring the culture and tradition of Italian food to the unique atmosphere of Galle Fort. AQUA Forte is committed to offer authentic Italian cuisine, without compromises.

Italian cuisine is art, passion, love for the ingredients and respect for the tradition and we want you to be part of this fascinating journey.

At AQUA Forte we also believe that the restaurant setting and ambience have to enhance the experience of our guests for a truly authentic, unique and memorable time.

To pay tribute to our name, special attention was put in selecting the right artwork. Around you on the walls, the etchings (called “Acquaforte” in Italian) are by a world-renowned Italian artist, and a detail in decorating this menu. Those beautiful masterpieces, the artisanal handmade copper tableware, the high-quality plates and glassware, and everything else in AQUA Forte will set the perfect stage for our protagonists: our authentic Italian food and wine.



Cold Beverages

San Pellegrino Sparkling Water - Small

San Pellegrino Sparkling Water - Large

Acqua Panna Spring Water - Small

Acqua Panna Spring Water - Large

Filtered Water with Ice and Lemon (Bottle)

Aranciata San Pellegrino

Aranciata Rossa San Pellegrino

Limonata San Pellegrino

Soft Drinks

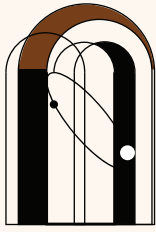
Coca Cola, Coke Zero, Tonic Water, Sprite

Fresh Juice

Ask for daily selection of juices

Home-brewed Iced Tea

Iced Coffee



Coffees & Teas

Espresso

Double Espresso

Cappuccino

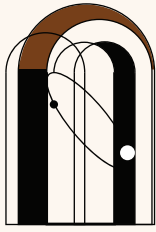
Caffè Macchiato

Americano Coffee

Iced Coffee

Tea and Herbal Tea Selection

Home-brewed Iced Tea



Beer, Aperitifs and Cocktails

Peroni Italian Beer

Aperol Spritz

Campari Spritz

Americano

Negroni

Disaronno Sour

Classic Martini (Gin or Vodka)

Martini Juice cocktails

Margarita

Whiskey Sour

AQUA Forte home-made gin

Tanqueray Gin

Hendrik's Gin

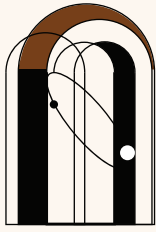
Roku Japanese Gin

Absolute Vodka

Grey Goose Vodka

Patron Tequila

Bacardi Rum



Sparkling Wines

Prosecco - Tank Fermented

Bottega Prosecco DOC Spumante Brut

Glera, **Veneto**

Bottega Gold Prosecco DOC Spumante Brut

Glera, **Veneto**

Bottega Prosecco Rosé Gold Spumante Brut

Pinot Noir, **Veneto**

Metodo Classico (Champagne Method) – Bottle Fermented

Ferrari Brut Trento DOC

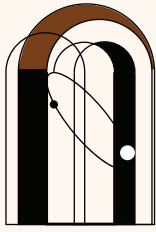
Chardonnay, **Trentino**

Bellavista Alma Gran Cuvée Brut Franciacorta DOC

Chardonnay and Pinot Noir, **Lombardia**

Wines by the glass: 150 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



White Wines

La Scolca Gavi DOCG Etichetta Bianca 2015

Cortese, **Piemonte**

Alois Lageder Sauvignon Blanc 2017

Sauvignon Blanc, **Alto Adige**

Alois Lageder Gewürztraminer, 2017

Gewürztraminer, **Alto Adige**

Bottega Pinot Grigio Veronese IGT 2017

Pinot Grigio, **Veneto**

Bottega Soave Classico DOC 2017

Garganega, **Veneto**

Villa Antinori Bianco Toscana IGT 2017

Trebbiano and Chardonnay, **Toscana**

Planeta Chardonnay Sicilia Menfi DOC 2014

Chardonnay, **Sicilia**

Argiolas Costamolino Vermentino di Sardegna 2015

Vermentino, **Sardegna**

Rosé Wines

Attems Pinot Grigio Ramato Venezia Giulia IGT 2015

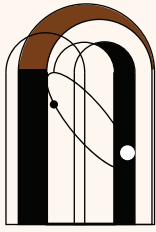
Pinot Grigio, **Friuli Venezia Giulia**

Castello di Gabbiano Rosé Toscana IGT 2016

Sangiovese, **Toscana**

Wines by the glass: 150 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Red Wines

Dezzani Barbera d'Asti DOCG 2016

Barbera D'Asti, **Piemonte**

Dezzani Stardé Barbaresco DOCG 2014

Nebbiolo, **Piemonte**

Dezzani San Carlo Barolo DOCG 2013

Nebbiolo, **Piemonte**

Bottega Merlot IGT Trevenezie 2017

Merlot, **Veneto**

Sacchetto Pinot Nero 2017

Pinot Noir, **Veneto**

Masi Costasera Amarone Classico DOCG 2011

Corvina, Rondinella and Molinara, **Veneto**

Antinori Santa Cristina Rosso Toscana IGT 2016

Merlot and Sangiovese, **Toscana**

Antinori Peppoli Chianti Classico DOCG 2016

Sangiovese, **Toscana**

Fattoria dei Barbi Brunello di Montalcino DOCG 2010

Sangiovese, **Toscana**

Le Serre Nuove dell'Ornellaia Bolgheri DOC 2012

Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot, **Toscana**

Antinori Tignanello Toscana IGT 2015

Cabernet Sauvignon, Merlot, Syrah and Sangiovese, **Toscana**

Emotivo Montepulciano 2016

Montepulciano, **Abruzzo**

Sasseo Primitivo del Salento IGT 2015

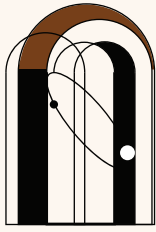
Primitivo (Zinfandel), **Puglia**

Baglio del Sole Nero d'Avola 2016

Nero d'Avola, **Sicilia**

Wines by the glass: 150 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Dessert Wines

Poesie Recioto di Soave Classico DOCG 2011

Garganega, **Veneto**

Poesie Recioto della Valpolicella DOCG 2013

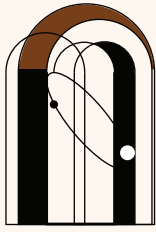
Corvina and Rondinella, **Veneto**

Marchesi di Barolo - Barolo Chinato

Nebbiolo and aromatic herbs, **Piemonte**

Dessert wines by the glass: 50 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA



Spirits and Digestifs

Grappa

Grappa di Moscato Nonino

Grappa Nonino Antica Cuvee Invecchiata Barrique

Grappa Segana Solera di Solera Barrique

Grappa Alexander di Amarone

Digestifs

Limoncello

Sambuca Isolabella Extra Fine

Disaronno Originale Amaretto

Baileys Irish Cream

Fernet Branca

Amaro San Simone

Jägermeister

Other Spirits

Remy Martin Cognac VSOP

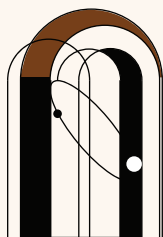
Hennessy Cognac XO

Bourbon Whiskey

Single Malt Scotch Whisky

Grappa and other spirits: 25 ml
Digestifs: 50 ml

62, LEYN BAAN STREET, GALLE FORT, GALLE 80000, SRI LANKA

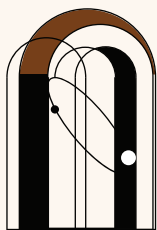


Wines Information
and
Tasting Notes



Map of Key Italian Wine Regions.

Sample the finest wines from Italy.



Sparkling Wine

Prosecco - Tank Fermented

Bottega Prosecco DOC Spumante Brut

Glera, **Veneto**

This Prosecco DOC is a Brut sparkling wine, obtained by Glera grapes grown according to classic, traditional techniques in the province of Treviso. Over the years, typicality and quality, the distinctive traits of these grapes, have remained unchanged, making Prosecco the most famous and best-selling Italian wine all over the world. The colour is straw yellow with gold reflexes, fine and persistent perlage. On the nose is fruity (apple, white peach, citrus fruits) and delicate floral (acacia, wisteria) notes. On the palate is fresh, delicate, balanced, with an harmonious blend of acidity and softness. Excellent as an aperitif and in cocktails, it is also an ideal all-around wine. It goes particularly well with pasta, risotto, fish or meat courses and vegetables.

Bottega Gold Prosecco DOC Spumante Brut

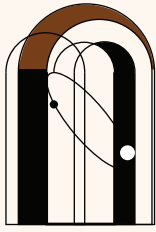
Glera, **Veneto**

Bottega Gold is a superior Prosecco DOC, obtained by the vinification of the best Glera grapes. The elegance, freshness and liveliness of its bubbles stem from the beauty and tradition of its territory, where unmistakable panoramas are shaped by vineyards. The appearance is bright, straw yellow, fine and persistent perlage. The nose is typical and refined with fruity (green apples, pear, citrus fruits) and floral (white flowers, acacia, wisteria and lily of the valley) notes, sage and spices in the finish. On the palate is soft, harmonious and elegant, with a slim body and with lively yet balanced acidity. Excellent as an aperitif and in cocktails, it goes particularly well with starters, light first courses (seafood and non- aromatic herb pasta and risotto), steamed or raw fish dishes, grilled white meats, stewed or fresh vegetable dishes.

Bottega Prosecco Rosé Gold Spumante Brut

Pinot Noir, **Veneto**

Bottega Rosé Gold is a Brut rosé sparkling wine obtained through vinification of Pinot Nero grapes. The appearance is brilliant, subtle pink color, fine and persistent perlage. On the nose is intense, elegant and complex, characterized by floral and fruity notes, mainly mixed berries, currants and wild strawberries. On the palate is fresh, delicate, soft, structured, with balanced acidity and a pleasant and persistent aftertaste. Excellent as an aperitif, it accompanies any meal. It goes particularly well with vegetarian and fish dishes (shellfish, crudités), white meats and cheeses. It is a pleasant after-dinner.



Sparkling Wine

Metodo Classico (Champagne Method) – Bottle Fermented

Ferrari Brut Trento DOC

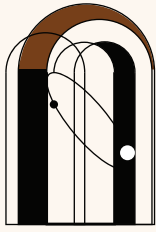
Chardonnay, **Trentino**

Ferrari winery is now the most widely recognized producer of quality sparkling wine in Italy, thanks to Giulio Ferrari who, in the late 19th century, believed that the region around Trento would be ideal to produce quality wine similar to Champagne and started planting Chardonnay and Pinot Noir. Trento DOC (as the wine is now officially named) is different from Prosecco. It is fermented in the bottle with the classic method and can reach levels of quality and complexity to compete with most champagne wines. This Brut is produced with 100% chardonnay grapes. Offering a fresh and intense bouquet, with broad fruity notes of ripe golden apples, white flowers and a delicate scent of yeast, deriving from aging in the bottle for more than two years. The palate is well-balance and harmonious, with a subtle hint of ripe fruit and attractive hints of crusty bread.

Bellavista Alma Gran Cuvée Brut Franciacorta DOC

Chardonnay and Pinot Noir, **Lombardia**

As for Trento DOC, this sparkling wine is produced with classic method, but in this case with a blend of Chardonnay and Pinot Noir grapes. Franciacorta is other famous Italian region for classic method sparkling wines, besides Trento. It is a cuvee, so non-vintage wine, which means that the best and consistent quality is obtained by blending the winery's wines under the careful direction of the winemaker, following a long and prestigious tradition. The nose is characterized by a strong minerality. It's wide and inviting, with hints of ripe sweet fruits, meringue, pastry and candied citrus zests. The palate is dry, with creamy sensation, crispy, and a texture that combine elegance and lightness. Due to its freshness, it is a perfect aperitif but thanks to its complexity and body it can easily pair with a full meal, especially creamy pasta dishes, pork, fish and cheese.



White Wines

La Scolca Gavi DOCG Etichetta Bianca 2015

Cortese, **Piemonte**

Gavi is produced using a Cortese grape varietal; primarily grown in the Piedmont region, close to the Italian Riviera (Ligurian) border. The name 'Gavi' originates from a small town with the same name, located at the centre of this wine production area; approximately 100 km southeast of Turin. These white wines have a fresh and vibrant style. Gavi DOCG (Denomination of Controlled and Guaranteed Origin) has a faint straw colour with greenish reflections. Gavi has a delicate but tasteful scent of fresh fruits, white and flowers, with notes of citrus and bitter almonds, enriched by complexity and ageing mineral aromas. The wine has a dry and full taste which is cool, harmonious, refined and sophisticated.

Alois Lageder Sauvignon Blanc 2017

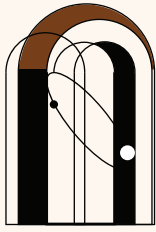
Sauvignon Blanc, **Alto Adige**

This aromatic variety was first planted in Alto Adige at the end of the 19th century, and in the following decades it was grown almost exclusively on sandy soils of volcanic origin in Terlano near Bolzano. Fermented in stainless steel at controlled temperature and then on the lees for 4 months. The colour is brilliant, straw with a green shimmer. The nose is semi-aromatic, fresh, fruity, floral and mineral. On the palate is dry, medium bodied, harmonic, mineral, fruity and juicy, lively fresh. It pairs with starters, truffle, fish and white meat and poultry.

Alois Lageder Gewürztraminer, 2017

Gewürztraminer, **Alto Adige**

One of the most popular grapes in Alto Adige is Gewürztraminer. This particular one owes its character to a combination of grapes from two wine growing areas: the warm sites around Termeno Lake which contributes to the wine's substance, body and sweetness, while the higher altitudes and cooler climate of the mountains confer finesse, freshness and a fine aromatic structure. The nose is pronounced, aromatic of fresh ripen yellow fruits and spices The palate is medium-full bodied, with juicy pronounced minerality and a long after-taste. The wine is perfect as an aperitif and it pairs well with flavoured starters, cheese, pastas and fish.



White Wines

Bottega Pinot Grigio Veronese IGT 2017

Pinot Grigio, **Veneto**

Pinot Grigio is a white grape that flourishes in the Veneto region of Italy where the climate and environment are ideal for the cultivation of this grape. With an elegant and refined bouquet, this Pinot Grigio evokes delicate floral notes of acacia and elderflower, coupled with fruity aromas of peach and pear, with notes of almond in the finish. The wine is dry, harmonic and fresh to taste, while the acidity is perfectly balanced with the smoothness and good structure of the wine. Pinot Grigio is known to be light, fresh and crisp, it is perfect as an aperitif and complements light starters from risotto and pasta to cured ham, white meat, fish and vegetables.

Bottega Soave Classico DOC 2017

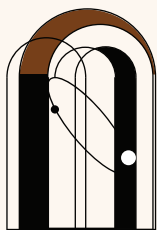
Garganega, **Veneto**

The wine is named after Soave, a small town in Veneto. Produced using Garganega grape (*Vitis vinifera* 'Garganega'), the production area of this wine was limited by a decree in 1931 and is the first DOC-recognised wine in Veneto, when DOC 'Soave Superiore' was acknowledged. When produced in the original, 'classical' and most ancient part of the hills of Soave and Monteforte, the wine has the privilege of carrying the 'Classico' label. The wine offers a delicate, fruity bouquet particularly of apple and citrus fruits, and hints of white flowers and sage. The taste is harmonic, mineral, sapid, pleasant and elegant; characterized by acidity and a subtle note of almond. This wine can be enjoyed as an aperitif; it pairs well with starters, soups, risotto, eggs, fish, snail, white meat with delicate sauces or vegetable-based first courses.

Villa Antinori Bianco Toscana IGT 2017

Trebbiano and Chardonnay, **Toscana**

A traditional white wine produced in 1931 by Marchese Niccolò Antinori. Villa Antinori Bianco IGT Toscana is a fine expression of the Tuscan territory by blending traditional white grapes (Trebbiano) with other varieties (Chardonnay). The wine is fermented at a temperature held to a maximum of 18°; then is held in stainless steel at a cold temperature to fully maintain freshness and aroma. The 2017 Villa Antinori Bianco offers a straw yellow color with greenish highlights. The nose is delicate and elegant with its notes of bananas, pineapples, white flowers, and candied fruit. The palate is balanced and harmonious with good flavor persistence and mineral notes on the finish and aftertaste.



White Wines

Planeta Chardonnay Sicilia Menfi DOC 2014

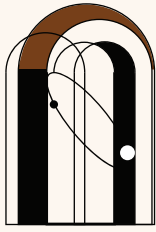
Chardonnay, **Sicilia**

The wine which has become an image of the change in Sicilian wine. It arrived from the wish for success in competing with the world in the production of this noble and widespread grape. The fermentation and aging in French wood, carefully and precisely judged, delivers a wine unique for its grace and power. After destalking, soft pressing and static sedimentation at a low temperature, fermentation in barrique at 18°C, maturation of 11 months with bâtonnage carried out every 10 days. Starting from the richness of its deep clear golden but transparent colour one imagines the pleasing contrast of creaminess and crispness in the taste. On the nose it is indeed a soft white wine underlaid by a refreshing acid vein which accompanies each mouthful. On the palate, a slight mineral suggestion combines harmoniously with the flavour of ripe yellow peaches, acacia honey and marzipan and with some peaty, cereal and toasted aromas which precede the powerful balanced finish. It pairs perfectly with fish and white meats, pork, creamy pasta and risotto dishes.

Argiolas Costamolino Vermentino di Sardegna 2015

Vermentino, **Sardegna**

Argiolas is one of the most important wine estates in Sardinia that produce typical wines from native varietals. Established by Antonio Argiolas in 1938, it is now Sardinia's leading wine producer. Taking its name from the area, Costamolino is made from Vermentino: a native white grape variety. The grapes undergo a vinification process in stainless steel tanks to retain acidity after they're harvested in August and September. A small percentage of the wine sees malolactic fermentation which defines the wine's texture and roundness. The wine's fragrance resembles that of macchia, a mix of evergreen herbs and shrubs that's common to the Sardinian terroir. The wine offers aromatic hints of mint and pine, with sweet citrus and ripe stone fruit. The palate is first vibrant and textural, and then finishes with lingering acidity. The lemony acidity of the wine pairs with seafood starters or vegetable dishes but has enough depth to pair with seafood pasta or risotto and white meats.



Rosé Wines

Attems Pinot Grigio Ramato Venezia Giulia IGT 2015

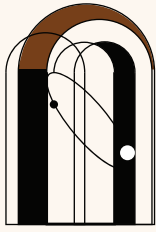
Pinot Grigio, **Friuli Venezia Giulia**

Attems Pinot Grigio Ramato continues a tradition of the Republic of Venice, since “ramato,” or coppery, was the term that referred to Pinot Grigio. A special vinification practice led to the use of this term: the must remains in contact with the skins for about 10 hours and this practice gives the wine a beautiful copper rosè hue. The wine opens to a rich, complex bouquet of crisp floral impressions followed by fragrant strawberry and wild cherry. Subtle hints of roasted espresso bean and ginseng conclude the aromatic array. The palate, appealing and superbly balanced, displays a pronounced minerality, while the crisp, long-lingering finish ends on a tasty, slightly bitter note. A perfect partner to sweeter cured meats and prosciutto, as well as pasta and risotto with vegetables sauces or shell-fish.

Castello di Gabbiano Rosé Toscana IGT 2016

Sangiovese, **Toscana**

Born out of the winery's yearning to discover and reveal the versatility of Sangiovese, the grape that has always dominated in Tuscany. Obtained from a short maceration of the skins (around 24 hours) and a long, slow alcoholic fermentation at low temperature, around 14/15°C. The wine does not undergo malolactic fermentation. The wine is aged for a short period in steel tanks, approximately for two months, before being bottled. The wine has a nice pink strawberry color. On the nose, the wine has a soft exquisite flavor of red fruits and flowers. The palate is rich with persistent flavors of red fruits and a medium body and finish. The wine goes well with light starters, poultry, pasta. Ideal as an aperitif.



Red Wines

Dezzani Barbera d'Asti DOCG 2016

Barbera D'Asti, **Piemonte**

Dezzani Barbera d'Asti is produced using a selection of Barbera grapes from the Monferrato, a well-known wine district. This 'young-style' wine is unique to its terroir. Barbera grapes are known for its dark colour and is the third in terms of popular wine grapes used. During the vinification process (the process of turning grapes into wine), they are fermented at a controlled temperature with a short maceration on the skins. The colour is bright ruby red, to the nose it presents a wide bouquet with hints of red fruits and apricot. With its characteristic flavour, highly intense and all-round, Barbera d'Asti is best paired with typical Piedmont appetizer Vitello Tonnato and pasta dishes.

Dezzani Stardé Barbaresco DOCG 2014

Nebbiolo, **Piemonte**

This great Barbaresco is made with Nebbiolo grapes of one of the most prestigious areas of the Langhe, UNESCO area and DOCG area for Barolo and Barbaresco. After the manual harvest, vinification takes place at controlled temperature with about fifteen-days-maceration on skins and the subsequent malolactic fermentation. The wine, is then refined in traditional fifty hectoliters oak casks, for 18/24 months.

Its colour is garnet red. The bouquet is intense and complex, with notes pointing to ripe red fruit, vanilla and spices. On the palate is warm, soft and harmonious to the tongue.

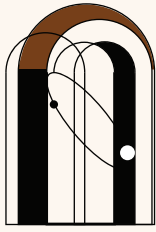
Ideal with pasta, roasted meat, cheese, or as a meditation wine.

Dezzani San Carlo Barolo DOCG 2013

Nebbiolo, **Piemonte**

Barolo, which takes its name from the small town in the Langhe area in Piedmont region, is one of Italy's greatest wines and is considered to deliver the highest and most powerful expression of the Nebbiolo grape. It is often referred as "the king of wines and the wine of kings" due to its outstanding international reputation since mid-19th century.

Harvested manually in early October, the grapes follow the traditional vinification process. After a 40-day maceration at controlled temperatures and the malolactic fermentation, the wine ages in big oak barrels for a minimum of 2 years and a further 6 months in bottles. The colour is red garnet, the aromas are complex and elegant, ranging from ripe red fruits and spices, until toasty. This Barolo tastes gently tannic, full, austere, and velvety. This great wine perfectly complements rich first courses, game, roasts and hard cheeses, but it can also be an ideal post dinner treat.



Red Wines

Bottega Merlot IGT Trevenezie 2017

Merlot, **Veneto**

Wines indicating 'Trevenezie' originates from 'Tre Venezie' or 'Le Venezie' area, a territory that includes Veneto and Friuli Venezia-Giulia regions and the province of Trento. Merlot (*Vitis vinifera* 'Merlot') is a dark blue-coloured grape variety, that is used as both a blending grape and for varietal wines; it adapts well to any climate and soil but in Italy it finds its best expression in Veneto. The bouquet of this Merlot is full, mellow with hints of violet, blueberry, blackcurrant and classic notes of humus and undergrowth. Subtle fragrant spices like thyme and oregano develop into balsamic notes. The taste of this wine is vigorous, intense and persistent, with full-bodied yet velvety tannins, earthy and delicate herbal notes. The wine is best paired with a variety of dishes from pasta with a meat-based sauce, red/white meats like pork, rabbit, veal or poultry, and mushroom sauces, salami, spicy dishes or aged and blue cheeses.

Sacchetto Pinot Nero 2017

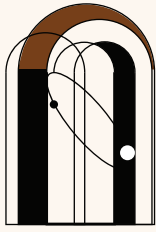
Pinot Noir, **Veneto**

Pinot Noir is not a very common grape in Italy due to its preference for cooler climates, like France or Germany. However, Veneto region produces some of finest examples in Italy due to the perfect soil and climatic conditions. To make this wine, the must obtained through stalkless pressing, marc maceration at a controlled temperature, followed by pressing and fermentation of must thanks to selected yeasts. Ageing is done in steel containers. The colour is ruby red. The nose is vinous with red fruits, raspberry and blackberry scents. On the palate is fresh and lively, smooth and elegant. A perfect match with tasty first courses, salami, mushroom and poultry. Excellent with cheese.

Masi Costasera Amarone Classico DOCG 2011

Corvina, Rondinella and Molinara, **Veneto**

Proud, majestic, complex and exuberant. Amarone, together with Barolo and Brunello, makes up the aristocracy of the Italian wine world. The product of an unrivalled expertise in the "appassimento" technique (grape drying), whereby traditional grapes for the Valpolicella Classic area – Corvina, Rondinella and Molinara – are laid out on bamboo racks to concentrate their aromas during the winter months before vinification. The colour is very dark ruby red. On the nose, baked fruit, plums and cherries. On the palate, fruity tastes, with hints of coffee and cocoa. Very well balanced. Excellent as an after-dinner wine, or with red meat, game, and richly flavoured dishes. Very good with well-aged cheeses, such as parmesan, pecorino and gorgonzola.



Red Wines

Antinori Santa Cristina Rosso Toscana IGT 2016

Merlot and Sangiovese, **Toscana**

A red hue with purple highlights, Santa Cristina offers notes of ripe cherries on the nose, which is a typical aroma of both Sangiovese (sanguis Jovis, "the blood of Jupiter" – the most widely planted grape variety in Italy) and Syrah (a world famous international grape variety), well integrated with the balsamic sensation of mint which characterises Merlot. Pleasurable sensations of coffee and vanilla complete the bouquet. Soft and ample on the palate with a fruity finish and aftertaste.

Antinori Peppoli Chianti Classico DOCG 2016

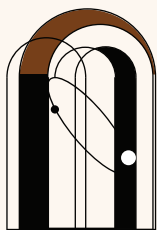
Sangiovese, **Toscana**

The Chianti Classico as the name suggests is from Chianti region in central Tuscany of Italy and expresses its historic grape variety with a full fruity, floral character. Ruby red in colour, the Antinori Peppoli Chianti Classico produces intensely fruity notes of red currants and cherries that dominate on the nose, along with combined hints of violet and a subtle touch of toasted oak. On the palate, it's balanced, fresh and savoury with supple tannins, shows a finish and aftertaste which recall the sensations first felt on the nose.

Fattoria dei Barbi Brunello di Montalcino DOCG 2010

Sangiovese, **Toscana**

This red wine is produced since 1892 and was awarded many times for its quality. This Brunello is made with 100% Sangiovese grapes from the winery's best vineyards in Montalcino. Before the fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16° C in an environment protected by CO2. This process increases the extraction of polyphenols and aroma compounds. The regular alcoholic fermentation followed and lasted 16/17 days at a controlled temperature of 27°-28°C. After the racking and the malolactic fermentation the wine aged in small-medium size oak barrels for the first few months. Later it completed the aging in larger oak barrels, for a total period of two years and then is bottled at least 4 months before the release. The colour is brilliant ruby red. On the nose ripe red berries, plum and sour cherry, hints of mint. On the palate is very well balanced, with scents of cinnamon, balsamic and savoury, persistent. Perfect for important dishes, roasted or grilled meats, game, venison. Excellent with mature cheeses.



Red Wines

Le Serre Nuove dell'Ornellaia Bolgheri DOC 2012

Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot, **Toscana**

In a terroir common for Sangiovese and Trebbiano wines, Marchese Mario Incisa planted Cabernet Sauvignon in his estate at the end of World War II. This was the start of the history of Bolgheri DOC. Bolgheri is a tiny town, located about 8 km inland from the Tuscan coast, however some of Italy's most renowned vineyards lie just west of the town. Le Serre Nuove is a blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Combining the generosity and depth of flavour with a vibrant and engaging personality, this elegant wine offers a deep ruby red tone. The bouquet is crisp and clean edged, with definite notes of sweet violets and wild berry fruits and subtle hints of roast espresso bean and pungent spice. The palate is full bodied with a good weight, displaying a velvet-smooth glossy texture and up-front fruit. The wine ends on an intensely refreshing note, with a lovely vein of acidity driving a near-endless finish.

Antinori Tignanello Toscana IGT 2015

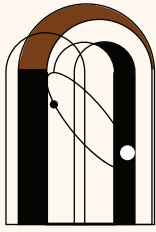
Cabernet Sauvignon, Merlot, Syrah and Sangiovese, **Toscana**

Tignanello is produced using Cabernet Sauvignon, Sangiovese and Cabernet Franc, and is recognized as one of the best wines in the world and has achieved many milestones in Italian wine history. It was the first Sangiovese-based wine to age in barriques, the first new red wine blended with untraditional varieties and one of the first in the Chianti region to not use white grapes in the blend. It was, along with Sassicaia Bolgheri DOC, the precursor of all modern Super Tuscan reds. The 2015 vintage has a very intense ruby color. The bouquet has notes of ripe red fruit, cassis and blackberries, well balanced with hints of licorice and chocolate. On the palate, the wine is vibrant, rich, ample and endowed with lively, silky tannins which offer a great complexity and important length to the finish and aftertaste.

Emotivo Montepulciano 2016

Montepulciano, **Abruzzo**

Montepulciano grapes produce deeply coloured wines with pepper and spice notes. Highly aromatic, tannic and with low acidity, the wine has earthy notes and a thick, almost syrup-like feel to taste. This young, approachable Montepulciano d'Abruzzo from Emotivo offers aromas of Morell cherries, chocolate shavings, vanilla, dry tobacco and cedar with floral undertones. The palate is sweet and supple, with simple, rustic flavours of earth, spice and black cherry. With a smooth finish and enough acidity, the wine pairs perfectly with meaty, tomato-based pastas.



Red Wines

Sasseo Primitivo del Salento IGT 2015

Primitivo (Zinfandel), **Puglia**

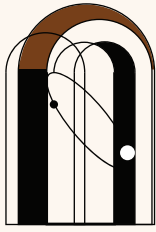
Sasseo is a whimsical name. It is derived from the Italian word “sasso”, meaning stone; this name refers to the abundance of limestone in the area, which creates a reflective quality in the vineyards. Mature grapes are machine harvested, then gently crushed and de-stemmed. Afterwards, the must is fermented over a period of fourteen days at controlled temperature. Following fermentation, the wine is aged in Slavonian casks for one year and an additional three months in the bottle. The colour is ruby red with purple hues. On the nose, prominent tobacco and leather, ripe blackberry and blueberry with hints of cocoa, baking spice, and delicate pine.

On the palate is juicy and medium bodied; reveals rich fruits, sweet herbs, and milk chocolate; leads to plush tannins and an elegant finish. Compliments barbecued and grilled meats, an assortment of pastas with red sauce, as well as rich vegetarian dishes as parmigiana.

Baglio del Sole Nero d'Avola 2016

Nero d'Avola, **Sicilia**

Very peculiar to Sicily, Nero d'Avola wines are the best expression of Sicilian territory. The colour is dark ruby red. On the nose, generous aromas characteristic of this variety, reminiscent of red plums and with notes of Mediterranean scrub intersected with pleasant shades of black pepper. A wine that impresses with the integrity of the fruit, fleshy, rich, consistent with the typical characteristics of the variety. The wine is best enjoyed with spicy food, grilled vegetables, first courses consisting of various meats, especially red meats, and grilled vegetables.



Dessert Wines

Poesie Recioto di Soave Classico DOCG 2011

Garganega, **Veneto**

A sweet dessert wine that boasts an ancient tradition, is still made in very small quantities from the finest Soave (Garganega) grapes left to dry on rafters. The wine is made with brief cold maceration on the skins for 24 hours, then fermentation in stainless steel. An extremely refined wine featuring bright appearance, intense and fruity aroma, and a mellow and velvety, warm harmonious, slightly bitter (almond taste) and full body flavor. It combines perfectly with creamy and fruity desserts. Perfect as meditation wine at the end of the meal.

Poesie Recioto della Valpolicella DOCG 2013

Corvina and Rondinella, **Veneto**

Poesie Recioto della Valpolicella DOCG is made using late harvested, semi-dried Corvina and Rondinella grapes, from the best Valpolicella-area vineyards. It goes through a brief cold maceration on the skins for 24 hours, then fermentation in stainless steel. The result is a ruby red hue and a fragrant scent of red roses to the nose; a wine that is extremely elegant, seductive; the palate is sweet and velvet smooth with a long, lingering finish. The wine pairs well with chocolate cakes, cream puddings, fruit pastries and confections containing nuts.

Marchesi di Barolo - Barolo Chinato

Nebbiolo and aromatic herbs, **Piemonte**

The production of the aromatised wine Barolo Chinato begins with Barolo wine having completed its minimum period of ageing. The aromatisation process of Barolo is carried out through a cold infusion in a hydro-alcoholic solution of cinchona bark, gentian root, cardamom seeds and other spices, such as vanilla pods. In order to reach an harmonic taste, an aromatic infusion, sugar and alcohol are added to the wine. After its preparations, Barolo Chinato is matured for at least one year in the cask before being bottled and released on the market. This period let all the aromatic elements in the infusion blend in a perfectly harmonious sensation. The wine then continues its maturation in the bottle over time, developing a flavour of greater softness and making aromatic sensations become better and better. Garnet-red colour with orange tinges. Aromatic and intense perfume with scents of all oriental spices of which the wine is made up. Warm, full and aromatic flavour with a retro-nasal sensations reflecting the basic aroma. The persistence of the flavour ensures a last pleasantly bitter note because of the gentian roots. A classic after-dinner digestive, it perfectly matches chocolate desserts.