

Italian Wines

Served exclusively at



Part 2

Trentino - Alto Adige Wines



Ferrari Brut Trento DOC



NOSE

A fresh and intense bouquet, with broad fruity notes of ripe apples, white flowers and a delicate scent of yeast.

PALATE

Harmonious and well-balanced, with a faint suggestion of ripe fruit and attractive hints of crusty bread.

VINIFICATION

The wine is firstly fermented in tanks after being gently pressed, it is then bottled and fermented once again with selected yeasts. The resulting wine is matured at least 24 months on the lees and sediment is removed through disgorgement. For the final touch a tiny dose of sugar and a secret recipe of selected wines are added.

Alois Lageder Estate Gewürztraminer 2017



NOSE

Aromatic, fresh, ripe yellow fruit such as Mirabelle and apricot, and fine exotic spices.

PALATE

Medium to full-bodied, juicy pronounced minerality, long aftertaste and dry.

VINIFICATION

The wine is left to ferment for 4 months in temperature-controlled stainless steel tanks.

Lombardy Wines



Bellavista Alma Gran Cuvée Franciacorta Brut



NOSE

Strong minerality, wide and inviting with hints of ripe sweet fruits, meringue, pastry and candied citrus zests.

PALATE

Dry, with creamy sensation, crispy, and a texture that combine elegance and lightness.

VINIFICATION

15% of the wines used in the blend are fermented & matured for 7 months. It is then blended with the 'reserve wines', which come from between 6-9 earlier vintages. After blending, it is fermented again in the bottle for 2 1/2 years.

Attems Pinot Grigio Ramato Venezia Giulia IGT 2015



NOSE

Rich complex bouquet of crisp florals followed by strawberry and wild cherry. Subtle hints of roasted espresso beans and ginseng.

PALATE

Appealing and superbly balanced. Displays pronounced minerality with a crisp long finish adding on the end a tasty slightly bitter note.

VINIFICATION

A special vinification practice leads to the use of term 'ramato' which means coppery, the must remains in contact with skins for 10 hours giving the wine a beautiful copper rose hue.

Sicily Wines



Baglio del sole Nero d'Avola 2016



NOSE

Red plums, notes of Mediterranean scrub and sweet spices, interspersed with pleasant shades of black pepper.

PALATE

Impresses with the integrity of the fruit, fleshy, rich and consistent with the typical characteristics of the variety

VINIFICATION

The wine is fermented in steel tanks and then matured in steel and concrete tanks for 6 months and then 4 months in the bottles.

Sardinia Wines



Argiolas Costamolino Vermentino 2015



NOSE

Pines and mint coupled with ripe stone fruit and sweet citrus.

PALATE

First Vibrant and, textural and finishes with lingering acidity

VINIFICATION

Fermentation in steel tanks. A small portion sees malolactic fermentation. The wine is left to mature in stainless steel tanks for 3-4 months on the lees and then for 1-3 months in the bottle.

Puglia Wines



Sasseo Primitivo Del Salento IGT 2015



NOSE

Prominent tobacco and leather, ripe blackberry and blueberry with hints of cocoa, baking spice, and delicate pine.

PALATE

Medium-bodied & juicy; reveals rich fruits, sweet herbs, and milk chocolate. Plush tannins and elegant finish.

VINIFICATION

Fermentation takes place over a period of 14 days at controlled temperatures between 77°F to 82°F. Afterwards, the wine is aged for 1 year in a 6,000 liter Slavonian casks and an additional 3 months in the bottle.

Italian Wines

Served exclusively at



Reservation Hotline / Email

+94 91 454 9650 | info@aquaforterestaurant.com