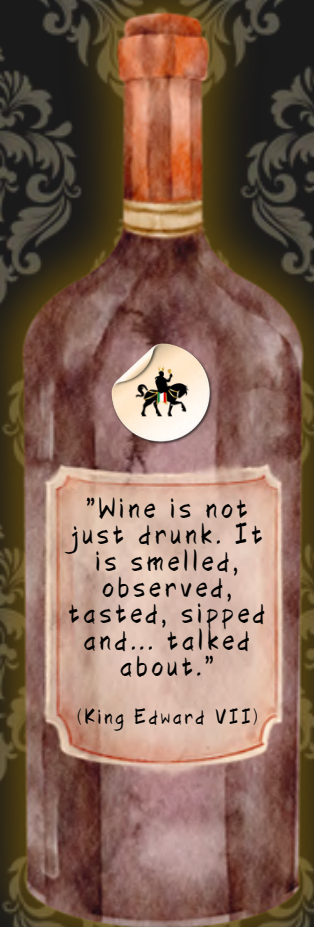


*Paper of*  
**WINE**  
*in*  
*Bottle*



**VITTORIANO**  
*Ambasciatori del GUSTO Italiano*



W E L C O M E  
I N O U R  
C E L L A R



Where all our wines rest sweetly.  
It is located inside the premises and is naturally  
equipped with all the features to ensure the  
correct conservation of this nectar:

- Bottles in a horizontal position to constantly have the cork in contact with the wine.
- Cool and constant temperature typical of a basement
- Humidity always above 80%
- In the dark most of the time
- Sound stability thanks to the constant background of classical music


# WHO IS BEHIND THIS WINE LIST?

TRANSPARENCY is the basis of all our initiatives and is one of our most heartfelt Values. For this reason we are happy to put our face in everything we do, communicating to you that every wine in our cellar has been examined, chosen and described by our team. Led by the owner and Sommelier Riccardo Merelli together with Emanuele Trono, one of the major influencers and wine experts worldwide.



## *Emanuele Trono*


- He has over 100,000 followers on social networks
- Brand Ambassador of Tannico.com
- Actively collaborates with the Signorvino chain
- Participate in the broadcasts of wine.tv
- Collaborates with wineries of the caliber of Ferrari, Tedeschi, Bisol...

 @enoblogger



## *Riccardo Merelli*

- AIS Professional Sommelier
- Founder and sole owner of VITTORIANO
- Founder of TRICOLORE World magazine
- Barolo Cannubi Ambassador
- Professional Bartender

 @riccardo.merelli

## THE SOMMELIER'S ADVICE:

To best navigate among the over 140 labels, decide the type of wine you want to drink, find its category in the Index alongside and choose your favorite.

Is there any wine you don't know? No problem!  
We have written a note for each wine to give you guidance  
so you can choose consciously.

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# Young Whites - Walk -



## DOROVERDE

*"The most awarded white grape variety in the world"*

**VERDICCHIO OF THE CASTELLI DI JESI DOC CLASSICO SUPERIORE**

**WINERY:** Tombolini (Marche - Staffolo)

**GRAPES:** 100% Verdicchio

*Grape variety King of whites, for structure and longevity. The Red disguised as white. It is the grape that has won the most awards in the guides. Tombolini produces only and exclusively Verdicchio, extrapolating its true essence. Since 1921.*

**Sommelier's Notes:** SHARP ACIDITY - POWERFUL - ALMOND

32€



## CODAZZO Rosé

*"The ancient forgotten vine of the Marche"*

**PERGOLA DOC**

**WINERY:** Terracruda (Marche - Fratte Rosa)

**GRAPES:** 100% Aleatico Autochthonous (red Vernaccia di Pergola)

*Ancient semi-aromatic vine from the northern Marche region forgotten by all producers except Terracruda, who was the first to vinify this grape, enhancing its uniqueness.*

**Sommelier's Notes:** FRESH - FRAGRANT - RED FRUITS

30€



## GIULIA Morichelli d'Altemps

*"The Noble of the Whites of Macerata"*

**MARCHE WHITE IGT**

**CELLAR:** Tenute Muròla (Marche - Urbisaglia)

**GRAPES:** 100% Ribona

*The old name "Maceratino" is now behind us. This great grape finally dresses elegantly. Giulia changes methods and times of refinement in every vintage, to be able to guarantee a perfect result. Including wood.*

**Sommelier's Notes:** MEDIUM ACIDITY - DRY - MINERAL

27€

# Young Whites - Italy -



## COMETA

*"The Bright Star of Sicilian Wines"*

**SICILY MENFI DOC**

**WINERY: Planeta (Sicily - Menfi)**

**GRAPES: 100% Fiano**

*As the name suggests, it is a wine created in the 90s to be a point of reference and a guide for the great white wines of Southern Italy. It has become such thanks to its intense and very elegant fruity aromas.*

**Sommelier's Notes: VERY FRAGRANT - FRUITY - MINERAL**

47€



## ETNA WHITE

*"The Volcano in a Bottle"*

**ETNA DOC - Taccione District**

**WINERY: Planeta (Sicily - Feudo Di Mezzo)**

**GRAPES: 100% Carricante**

*A flagship wine of Sicilian Enology. Produced between the peak of the volcano and the sea. The carricante vineyards emerge from the black volcanic sands that give this wine unique aromas. One of the very few to age in wood.*

**Sommelier's Notes: FRESH - SAVOURY - MINERAL - WHITE FRUIT**

39€



## OBVIOUS Rosato

*"The Rosé produced with the Only Grape method"*

**TUSCAN ROSÉ IGT**

**WINERY: Salcheto (Tuscany - Montepulciano)**

**GRAPES: 90% Sangiovese - 6% Merlot - Canaiolo Nero - Mammolo**

*A unique and rare expression of rosé wine. Generated thanks to a method that can only be used by absolute masters. No external additions (Sulphites, yeasts, tannins, chemicals, etc.). SoloUVA® method. UNFILTERED.*

**Sommelier's Notes: SHARP ACIDITY - POWERFUL - WILD BERRIES**

37€

# Young Whites

## - Italy -



### RIESLING

*"The most mineral vine"*

**OLTREPÒ PAVESE DOC**

**CELLAR:** Casteggio Estate (Lombardy - Pavia)

**GRAPES:** 100% Riesling Renano

*One of the most famous and long-lived vines in the world. Cultivated and vinified in a wine-growing area of great prestige but atypical for this grape. For this reason, unique aromas can be extracted thanks to the different geographical area.*

**Sommelier's Notes:** SAPID - MINERAL - WHITE FLESH FRUIT

30€



### ALLEMANDA

*"Perfect marriage between North and South"*

**NOTO DOC**

**WINERY:** Planeta (Sicily - Noto)

**GRAPES:** 100% Moscato Bianco

*A true masterpiece of perfumes. A grape variety that is usually found in the far north (Piedmont), cultivated in Sicily, enhances its aromas even more, enhanced by the heat of the southernmost tip of the island.*

**Sommelier's Notes:** FRAGRANT - FLORAL - CITRUS

30€



### White APPASSIMENTO

*"The new jewel of Valpolicella"*

**WHITE VENETO IGT**

**CELLAR:** Farina (Veneto - Valpolicella)

**GRAPES:** Garganega - Sauvignon Blanc - Chardonnay

*After many years of experimentation, this special wine is born. Its name comes from "a passo lento" (slow pace). Because, although it is very fresh to drink young, the vinification times are up to 3 times longer than normal.*

**Sommelier's Notes:** FRESH - FRAGRANT - EXOTIC FRUIT

25€

# Evolved Whites

## - Walk -



### VECCHIE VIGNE HISTORICAL

*"The Non Plus Ultra of Verdicchio"*

**VERDICCHIO OF THE CASTELLI DI JESI CLASSIC SUPERIOR**

**WINERY: Umani Ronchi (Marche - Osimo)**

**GRAPES: 100% Verdicchio**

*Very limited production for the creation of this new rare pearl. A very long and unprecedented refinement for this legendary wine. 60 months of long rest to make it MYSTICAL and complex. Numbered bottles.*

**Sommelier's Notes: SHARP ACIDITY - ALMOND - DRIED FRUIT**

80€



### LUCIANO

*"A Pecorino like never tasted before"*

**OFFIDA DOCG PECORINO**

**CELLAR: Dianetti (Marche - Carassai)**

**GRAPES: 100% Pecorino**

*A wine as niche as it is CRAZY. If it didn't say "Pecorino" it would be sold for 10 times this price. Intensity of aromas and complexity worthy of an Oscar. Try it to believe it! (36 month refinement)*

**Sommelier's Notes: YELLOW FRUIT - CITRUS - SAVOURY - FRESH**

80€



### SENEX

*"The High Mountain Verdicchio"*

**VERDICCHIO OF MATELICA RESERVE DOCG**

**WINERY: Bisci (Marche - Matelica)**

**GRAPES: 100% Verdicchio**

*The other side of this great vine. However, it is grown in the Apennine mountain area, with greater temperature variations between day and night. Legendary label, it ages for 48 months and is produced only in great years.*

**Sommelier's Notes: STRONG ACIDITY - SAVOURY - MINERAL - ALMOND**

76€

# Evolved Whites

## - Italy -



### CERVARO DELLA SALA

*"The King of the Whites of Italy"*

**UMBRIA IGT**

**WINERY:** Marchesi Antinori (Umbria - Castello della Sala)

**GRAPES:** 95% Chardonnay - 5% Grechetto Umbro

*A legendary wine that needs no introduction. The first white wine in Italy to undergo malolactic fermentation and ageing in barrique. Dismaying longevity and elegance that is the envy of the entire world.*

**Sommelier's Notes:** FRESH - SAVOURY - CITRUS - DRIED FRUIT

95€



### GRECO DI TUFO Reserve *(The 1st of the story)*

*"The Wine of the One Who Invented It"*

**GRECO DI TUFO DOCG RESERVE - Vigna Serrone**

**CELLAR:** Of March 1647 (Tufo - Campania)

**GRAPES:** 100% Greco

*A true piece of history. 1647, the year this winery was founded. The one who invented Greco di Tufo and the oldest in Campania. The company's flagship wine, from the oldest vineyards and produced in only 5,000 bottles.*

**Sommelier's Notes:** MINERAL - WHITE MELON - PEACH - FLORAL

49€



### OBVIOUS GIALLO ORO

*"The Italian Dry Sauternes"*

**WHITE OF TUSCANY IGT**

**WINERY:** Salcheto (Tuscany - Montepulciano)

**GRAPES:** Trebbiano Toscano and Malvasia

*A true wine gem. Grapes affected by noble rot, fermented in large wooden barrels and blended from different vintages for the perfect balance. SoloUVA® method (no external additions). UNFILTERED.*

**Sommelier's Notes:** POWERFUL - CANDIED FRUIT - DRIED FRUIT - HONEY

50€

# Young Reds - Walk -



## RUBBJANO - Gran Selezione

*"The most fragrant red in Italy"*

**LACRIMA DI MORRO D'ALBA DOC - SELECTION**

**WINERY:** Giusti (Marche - Castelferretti)

**GRAPES:** 100% Lacrima di Morro d'Alba

*Very rare version of this wine. Produced in very limited quantities (2500 bottles), only grapes from the oldest vines, aged in wood for 1 year and in glass for a long time. Not only aromas, but also a lot of evolution.*

**Sommelier's Notes:** INTENSE - RED FRUITS - ROSE - VIOLET

40€



## ORTAIA

*"The ancient forgotten vine of the Marche"*

**PERGOLA DOC ALEATICO SUPERIORE**

**WINERY:** Terracruda (Marche - Fratte Rosa)

**GRAPES:** 100% Aleatico Autochthonous (red Vernaccia di Pergola)

*Ancient semi-aromatic vine from the north of the Marche region, forgotten by all producers except Terracruda, who first vinified this grape, enhancing its uniqueness. Aged for 16 months in wood and 12 in glass.*

**Sommelier's Notes:** FRESH - FLORAL - RED FRUITS - SPICES

35€



## CONERO SAN LORENZO

*"The Mountain overlooking the sea"*

**RED CONERO DOC**

**WINERY:** Umani Ronchi (Marche - Osimo)

**GRAPES:** 100% Montepulciano

*Great pride of the Marche, its main characteristic is the climate of Monte Conero: high up, but directly overlooking the sea. With the natural influence of both types of climates. 12 months in wood and 6 in glass.*

**Sommelier's Notes:** SAVOURY - RED FRUITS - LIGHT BITTER NOTES

29€

# Young Reds - Italy -



## BOLGHERI RED

*"One of the great Supertuscans"*

**BOLGHERI RED DOC**

**WINERY:** Collemassari (Tuscany - Castagneto Carducci)

**GRAPES:** 30% Cabernet Sauvignon - 30% Merlot - 25% Cabernet Franc - 10% Sangiovese - 5% Petit Verdot

*Softness and spiciness are the strong points of this great Tuscan wine: Bolgheri. Result of assemblies of very intense and fruity vines, made extremely elegant thanks to a delicate refinement in wood.*

**Sommelier's Notes:** INTENSE - SPICY - FRUITY - BALSAMIC

54€



## FUMIN

*"The almost extinct vine"*

**AOSTA VALLEY DOP**

**WINERY:** Les Cretes (Aosta Valley - Aymavilles)

**GRAPES:** 100% Fumin

*Harsh mountain climate and a great need for quantity, rather than quality. This was the situation in the 70s. There was no room for the sumptuous Fumin. Luckily recovered by Les Cretes in 1993. A gamble won.*

**Sommelier's Notes:** FULL-FULL-BODIED - LICORICE - TOBACCO - SPICY

49€



## ETNA RED

*"The Volcano in a Bottle"*

**ETNA DOC - Taccione District**

**WINERY:** Planeta (Sicily - Feudo Di Mezzo)

**GRAPES:** 100% Nerello Mascalese

*A great vine, nicknamed "the Nebbiolo of the South", cultivated between the peak of the volcano and the sea. It comes from the black volcanic sands that give it unique scents. It can only come out a true masterpiece.*

**Sommelier's Notes:** FRESH - SAVOURY - MINERAL - SPICY

39€

# Young Reds

## - Italy -



### VIGNARUJA

*"The Mighty King of Sardinia"*

**CANNONAU OF SARDINIA DOC**

**CELLAR: Mogoro Cellar (Sardinia - Alta Marmilla)**

**GRAPES: 100% Cannonau**

*Without a doubt the most important and ancient wine of the island, it is part of the Grenache family. It, more than its other "cousins" has fully embraced the Mediterranean climate that surrounds it. Making it great strength and uniqueness.*

**Sommelier's Notes: POWERFUL - FLOWERS AND WILD BERRIES - SPICY**

**33€**



### SUSUMANIELLO

*"The forgotten vine"*

**PUGLIA IGP**

**CELLAR: A-Mano (Puglia - Noci)**

**GRAPES: 100% Susumaniello**

*Ancient and rare Salento grape. It means: "Little Black Donkey". The old farmers say that it derives from the stubborn character and the reluctance to be tamed. For this reason, unfortunately, it was stopped growing for many years.*

**Sommelier's Notes: INTENSE - RED FRUITS IN SYRUP - COCOA**

**30€**



### APPASSILENTO Red

*"The new jewel of Valpolicella"*

**RED VENETO IGT**

**CELLAR: Farina (Veneto - Valpolicella)**

**GRAPES: Corvina - Cabernet - Merlot**

*After many years of experimentation, this special wine is born. Its name comes from "a passo lento" (slow pace). Because, although it is very fresh to drink young, the vinification times are up to 3 times longer than normal.*

**Sommelier's Notes: DELICATE - RED FRUITS - FLORAL**

**25€**

# Evolved Reds

## - Walk -



### KURNI

*"The King of the Marches"*

(BEST WINE OF ITALY 2010)

MARCHE RED IGT

WINERY: Oasi degli Angeli (Marche - Cupra Marittima)

GRAPES: 100% Montepulciano

*Dense and concentrated, sweet and soft, decisive and unparalleled: "Kurni" gives us an interpretation of Montepulciano that no one else has been able to offer until now.*

*A super intense and fruity wine, almost like a natural grape juice.*

*It matures for 21 months in wood without undergoing any chemical treatment. The King of the Marche Reds. For this work of art, production limited to 5000 bottles per year.*

Sommelier's Notes: MISTICO

160€



### CAMPO SAN GIORGIO

*"The King of Rosso Conero"*

34 AWARDS RECEIVED SINCE 2009

CONERO RESERVE DOCG

WINERY: Umani Ronchi (Marche - Osimo)

GRAPES: 100% Montepulciano

*A great red, born from the desire to find in the Conero Riserva a synthesis between strength, depth, territoriality, elegance and gustatory harmony. Campo San Giorgio is a crazy wine by definition and depth, the result of a careful selection of the best vineyard. In fact, the name is the cadastral name of a parcel of the municipality that has distinguished itself, after several harvests, for its expressiveness and unique character. It ages in wooden barrels of different sizes for 2 years, and then stabilizes for 1 year in glass.*

Sommelier's Notes: DEEP

80€

# Evolved Reds

## - Walk -



### PELAGO

*"The Great SuperMarches"*

**MARCHE RED IGT**

**WINERY:** Umani Ronchi (Marche - Osimo)

**GRAPES:** Montepulciano - Cabernet Sauvignon - Merlot

*Called by us in a deliberately provocative way SUPERMARCHES. Because it is made in the style of the famous Supertuscans. With the gold medal won at the IWC in London it has entered the list of the most sought-after wines in the world.*

**Sommelier's Notes:** FULL-FULLY BODY - RED FRUITS - VANILLA - COFFEE

59€



### MARINUS

World Top 100 - Wine Spectator

*"Rosso Piceno among the world's greats"*

**RED PICENO SUPERIOR DOP**

**CELLAR:** Il Conte (Marche - Monteprandone)

**GRAPES:** 70% Montepulciano - 30% Sangiovese

*It is truly a great wine, and we are not the only ones to say so. In fact, it was the only Rosso Piceno in history to have entered the global list*

*TOP 100 of the most important magazine in the world: Wine Spectator.*

**Sommelier's Notes:** BALSAMIC - FRUITY - FLORAL - CINNAMON

38€



### COLLEQUANTO

*"The very peppery Amarone Marchigiano"*

**SERRAPETRONA DOC**

**WINERY:** Terre di Serrapetrona (Marche - Serrapetrona)

**GRAPES:** 100% Vernaccia Nera

*One of the most particular, historic and rare vines (in 1893 it was declared extinct) of the Marche. Production very similar to that of Amarone della Valpolicella: with drying and aging in wood. 44 months in total.*

**Sommelier's Notes:** BLACK PEPPER - FRUITS IN SYRUP - BALSAMIC

35€

# Evolved Reds

## - Italy -



### SASSICAIA

*"The Italian Legend"*

(BEST WINE IN THE WORLD OVERALL IN 2018)

**BOLGHERI SASSICAIA DOC**

**CELLAR: Tenuta San Guido (Tuscany - Bolgheri)**

**GRAPES: Cabernet Sauvignon - Cabernet Franc**

*A wine that wouldn't even need a single line of introduction. On the roof of the world not 1 but 2 years in a row (2015 vintage best wine in the world and 2016 score of 100/100 Parker guide). A wine, and a Brand, so famous and historic that it received for the first time ever a DOC ad personam, of which it is the only producer. King of Bolgheri since 1968 (first vintage produced). Born from stones and matures in wood.*

Sommelier's Notes: SENSATIONAL

450€



### ES RISERVA

*"The wine that cannot be described"*

**Reserve of the BEST WINE OF ITALY**  
**in the years: 2009/2010/2011/2016/2019**

**SALENTO IGT**

**CELLAR: Ginfranco Fino (Puglia - Manduria)**

**GRAPES: 100% Primitivo**

*An indescribable product that only a few lucky people in the world can taste, given the very small quantity produced. A true nectar, the fruit of a winemaking mastery worthy of applause. Vineyards over 100 (one hundred) years old; fields worked with horses so as not to damage the centuries-old plants; the production? Only 1 bunch per plant. Like a very old craftsman who creates masterpieces: very few and very rare, but of an unrivaled level.*

*The taste? It cannot be explained on paper.*

*\*It differs from the ES black for its longer refinement: 60 months\**

Sommelier's Notes: INDESCRIBABLE

180€

# Evolved Reds - Italy -



## TIGNANELLO

*"The first Supertuscan"*

(1ST PLACE WORLDWIDE "TOP CELLAR SELECTION" 2020)

TUSCANY IGT

WINERY: Marchesi Antinori (Tuscany - San Casciano)

GRAPES: 80% Sangiovese - 15% Cabernet Sauvignon - 5% Franc

*A true legend, a red that has made the history of Italian wine. The first Sangiovese to be aged in barrique, the first modern wine assembled with non-traditional varieties, among the first Chianti reds not to include white grapes in its assembly. A milestone that year after year continues to amaze enthusiasts around the world.*

*First vintage 1971.*

*It rests for 2 years before it can be put on the market.*

Sommelier's Notes: AN ALCOHOLIC FRUIT JUICE

170€



## BAROLO CANNUBI

*"The King of wines, the wine of Kings"*

The most famous MeGA (cru) of BAROLO

BAROLO DOCG

WINERY: Tenuta Carretta (Piedmont - Piobesi d'Alba)

GRAPES: 100% Nebbiolo

*Cannubi is the MeGA (Additional Geographic Mention) of Barolo that enjoys the best exposure and the best microclimate of Langa. It was and is the best result of prestigious grapes and wines. It is the ambassador par excellence of the entire surrounding territory. This unique Barolo ages for at least 36 months, for a final result that is of great complexity and elegance. Its nickname, here is explained: It is the most prestigious Italian wine in the world (the King of wines), as well as the most loved by the Savoy Royals (the wine of Kings).*

*Produced, in this case, by the oldest winery in Piedmont: 1467.*

Sommelier's Notes: THE MOST COMPLEX EVER

98€

# Evolved Reds

## - Italy -



**ES** BEST WINE OF ITALY vintages: 2009/2010/2011/2016/2019

*"The King of Southern Wines"*

**SALENTO PRIMITIVO IGT**

**WINERY:** Gianfranco Fino (Puglia - Manduria)

**GRAPES:** 100% Primitivo

*A true nectar, the fruit of a winemaking mastery worthy of applause. Vines over 100 (one hundred) years old; fields worked with horses so as not to damage the centuries-old plants; the production? Only 1 bunch per plant.*

**Sommelier's Notes:** VERY FRUITY - INFINITE PERSISTENCE - POWERFUL

90€



**AMARONE della Valpolicella RESERVE**

*"The Amarone of extreme refinement"*

**AMARONE CLASSICO RISERVA D.O.C.G.**

**WINERY:** Le Ragose (Veneto - Valpolicella)

**GRAPES:** Corvina - Rondinella - Corvinone

*The Non-Plus-Ultra of Amarone. In this Riserva version, after a long 3-month drying process in the cellar, it ages for at least 8 years in large wooden barrels and 2 years in glass. At least 10 YEARS for a wine that will leave you speechless. No one like them. Original style Amarone.*

**Sommelier's Notes:** POWERFUL - INTENSE - FRUITY - DENSE

90€



**PIAN DELLE VIGNE**

*"The Most Elegant"*

**BRUNELLO OF MONTALCINO DOCG**

**WINERY:** Marchesi Antinori (Tuscany - Montalcino)

**GRAPES:** 100% Sangiovese

*One of the most famous and elegant wines in the world. Probably the maximum expression of the Sangiovese grape, which in the Brunello version, is capable of maturing over time more than any other. In rare cases even over 100 years.*

**Sommelier's Notes:** DELICATE - COMPLEX - SOFT TANNIN

86€

# Evolved Reds

## - Italy -



### BADIA A PASSIGNANO

*"The King of Chianti Classico"*

**CHIANTI CLASSICO RISERVA DOCG GRAN SELECTION**  
**WINERY:** Marchesi Antinori (Tuscany - Badia a Passignano)  
**GRAPES:** 100% Sangiovese

*Only the finest grapes, hand-picked, grown on this stunning estate surrounding an ancient monastery from 900 AD have the chance to transform into this magical wine. Aged for 2 years.*

**Sommelier's Notes:** DELICATE - SPICY - BALSAMIC - HERBACEOUS

70€



### MARINA CVETIC Riserva

*"The Queen of Abruzzo"*

World Top 100 - Wine Spectator

**MONTEPULCIANO D'ABRUZZO DOC RESERVE**  
**WINERY:** Masciarelli (Abruzzo - Chieti)  
**GRAPES:** 100% Montepulciano

*Best seller Abruzzese, sold in 55 countries, has contributed significantly to the fortunes of Montepulciano in the world. Numerous awards received over the years. 24 months of aging in the cellar to become great.*

**Sommelier's Notes:** FULL-BODIED - FRUITY - COCOA - VANILLA

60€



### BAROLO Cascina Ferrero

*"The King of wines, the wine of Kings"*

**BAROLO DOCG**  
**WINERY:** Tenuta Carretta (Piedmont - Piobesi d'Alba)  
**GRAPES:** 100% Nebbiolo

*Its nickname, here is explained: It is the most prestigious Italian wine in the world (the King of wines), as well as the most loved by the Savoy Royals (the wine of Kings). Produced, in this case, by the oldest winery in Piedmont: 1467.*

**Sommelier's Notes:** VERY COMPLEX - INTENSE - SPICY - COCOA

60€

# Evolved Reds

## - Italy -



### AMARONE della Valpolicella

*"The most famous dry passito in the world"*

**AMARONE DELLA VALPOLICELLA CLASSIC DOCG**

**CELLAR:** Farina (Veneto - Valpolicella)

**GRAPES:** Corvina - Corvinone - Rondinella - Molinara - Oseleta

*An inimitable wine and the pride of Veneto, it is born from a selection of grapes left to dry for about four months, to then ferment completely. It needs to be refined for at least 30 months to control all this "power".*

**Sommelier's Notes:** POWERFUL - INTENSE - FRUITY - BALSAMIC

60€



### BARBARESCO GARASSINO

*"Barolo's more delicate cousin"*

**BARBARESCO DOCG**

**WINERY:** Tenuta Carretta (Piedmont - Piobesi d'Alba)

**GRAPES:** 100% Nebbiolo

*Another sumptuous expression of the King of Piedmont grape variety. In this version it is more delicate than Barolo. Less power, more aromas, softer tannins. "Garassino" is a MeGA (or Cru) entirely from Tenuta Carretta.*

**Sommelier's Notes:** COMPLEX - DELICATE - FRUITY - SPICY

56€



### NERO JACOPONE

*"Guardian of the most historic vine of Umbria"*

**UMBRIA IGT**

**WINERY:** Iacopo Paolucci (Umbria - Perugia)

**GRAPES:** 100% GRERO

*Maximum expression of the Umbrian character. "Natural" wine artfully created by a true enthusiast who has rediscovered one of the oldest vines in Italy. Forging a lively and exciting wine. 30 months of refinement.*

**Sommelier's Notes:** POWERFUL - FRUITY - SPICY - PERSISTENT

55€

# Evolved Reds

## - Italy -



### PERTICAIA

*"The Most Tannic Wine in Italy"*

**SAGRANTINO OF MONTEFALCO DOCG**

**WINERY:** Perticaia (Umbria - Montefalco)

**GRAPES:** 100% Sagrantino

*Elegant, powerful, austere. The main characteristic of this very long-lived wine is the presence of a well-blended but very decisive tannin on the palate. 36 months of refinement to generate this Umbrian pillar.*

**Sommelier's Notes:** POWERFUL - TANNIC - FRUITY - SPICY

49€



### CHIANTI CLASSICO Villa Antinori

*"In the heart of the Gallo Nero area"*

**CHIANTI CLASSICO RESERVE DOCG**

**WINERY:** Marchesi Antinori (Tuscany - San Casciano V.P.)

**GRAPES:** 90% Sangiovese - 10% Cabernet Sauvignon

*A red wine with a history of almost a century (1928), a guiding light for Chianti Classico Riserva, whose maturation takes place in large barrels for 60% and for the remaining part in small oak barrels. Finally perfected with glass.*

**Sommelier's Notes:** FRESH - FRUITY - DELICATE - SMOKY

40€



### PUROSANGUE

*"The Tuscan Sangiovese that smells of the sea"*

**MORELLINO DI SCANSANO DOCG RESERVE**

**WINERY:** Terenzi (Tuscany - Scansano)

**GRAPES:** 100% Sangiovese

*The quintessence of Maremma Sangiovese. Influenced by the marine climate, it focuses on Elegance. The name Morellino comes from the Maremma horses "morelli". It could only be a great purebred Sangiovese.*

**Sommelier's Notes:** FRESH - RED FRUITS - COMPLEX - SPICY

38€

# BORDÒ

(NOT BORDEAUX)

## *The Unique Excellence of the Marche*

A wine, derived from the grape of the same name, as exciting as it is little known.

This is a variety of vine rediscovered almost by chance, a handful of years ago in Piceno. Shrouded in a great aura of mystery, so much so that even today analyses and tests continue to be carried out to discover its true origins and characteristics.

One thing seems certain: it is a particular variety and typology of the Grenache grape from the Marche region. Very widespread in the world.

Some varieties? The Sardinian Cannonau, the Gamey Umbro, the Tai Rosso in Veneto, the Alicante in Tuscany and... the Bordò in the Marche. A name that is thought to derive from the Sardinian dialect “sa vite burda”, a phrase that Sardinian shepherds often said when referring to those plants that they themselves may have brought during the transhumance from their land to the Marche. Although... the people of the Marche have another idea about the origin of this name. A slightly more... “colorful” language!

The fact is that it is an extremely rare and prestigious grape. Currently there are only 9 wineries that produce this exceptional wine. We at Vittoriano have selected 2, of different styles, to delight your palate.



## HERE ARE THE BORDO LABELS SELECTED BY US:



### KUPRA

*"The first Bordeaux ever"*

**MARCHE RED IGT**

**WINERY:** Oasi degli Angeli (Marche - Cupra Marittima)

**GRAPES:** 100% Bordeaux

*A 110-year-old vineyard is the starting point. From these historic plants, then, all the vineyards of the other wineries were born. 32 months of refinement for only 420 bottles produced for the whole world. A very rare masterpiece is born that must be tasted at least once in a lifetime.*

Sommelier's Notes: PURE BALANCE - INFINITE FLAVOURS

350€



### MICHELANGELO

*"The innovative version"*

**MARCHE RED IGT**

**CELLAR:** Dianetti (Marche - Carassai)

**GRAPES:** 100% Bordeaux

*Another fantastic expression of this grape. We are closer to the mountains than the others, in a wonderful valley: Val Menocchia. Only 600 bottles, individually numbered. The result is a wine as fascinating as a painting by the great poet from which it takes its name. An authentic work of art.*

Sommelier's Notes: ELEGANT - DELICATE - FRUITY - HERBACEOUS

120€

# Biodynamic Wines

## NOT EVERYONE KNOWS ABOUT VINEGAR

### Let's get this straight: What is Biodynamic wine?

Biodynamic wine is obtained from biodynamic agriculture. In addition to completely avoiding chemicals and minimizing the use of machinery, biodynamic agriculture is based on respect for the natural course of nature - especially the phases of the moon - and its resources, as well as the use of biodynamic preparations (natural compounds). The result will be naturally healthy plants, of high quality and capable of defending themselves from parasites.

### The Reality (the above is the theory):

The reality, however, shows that often, under the term Biodynamic wine or Natural wine, wines are sold that we would normally never dream of drinking because they are full of objective defects, but many times they are passed off as good products, saved by the excuse of the "naturalness" of the wine.

### Our opinion:

## NATURAL WINE DOES NOT EXIST.

The natural result of the fermentation of grape must is called Vinegar, not wine. So to make (good) wine, the hand of man is necessarily needed. There are wonderful biodynamic wines, but there are very few hands that know how to forge them. You have to know how to recognize them and above all..

## THEY MUST NOT HAVE DEFECTS!



## ANFORA by Josko Gravner

*"The King of Orange Wines"*

Venezia Giulia IGT

WINERY: Gravner (Friuli V.G. - Gorizia)

GRAPES: 100% Ribolla Gialla

*A legendary wine, the result of a ten-year journey and which embodies all of Josko Gravner's love for his land. Vinified in buried amphorae for about 7 months, without the addition of selected yeasts and without any temperature control, it is left to mature for years in large oak barrels. The result is a white wine that is unrivaled in terms of energy, complexity and charm, the result of a very long maceration on the skins, hence the orange color. Already perfect today, it is destined for a very long life in the bottle.*

Sommelier's Notes: HONEY - PEACHES IN SYRUP - SAGE - MINERAL

160€



# MARIA PIA CASTELLI

*Biodynamic Wines of the Marche*



## ERASMO CASTELLI (Red)

MARCHE RED IGT

GRAPES: 100% Montepulciano

*The winery's flagship. A unique expression of Montepulciano fermented and aged in small oak barrels, always strictly new, for 24 months. Then a long refinement in the bottle to make it extremely balanced.*

Sommelier's Notes: WILD BERRIES - BALSAMIC - SPICY

68€



## LORANO (Red)

MARCHE RED IGT

GRAPES: 100% Sangiovese

*After Montepulciano, the other widely used grape variety in the area: Sangiovese. A concentrate of softness and red fruits for a result outside the usual canons of wines produced with this grape variety. 12 months of aging in wood.*

Sommelier's Notes: WILD BERRIES - TOBACCO - SPICY

46€



## SANT'ISIDORO Rosè (from Salasso)

IGT MARKET

GRAPES: 50% Montepulciano - 50% Sangiovese

*The color speaks for itself. Obtained in a unique way: Salasso from the best musts of Montepulciano and Sangiovese with very low yields. How it is done: the lighter part, at the bottom, of the musts is extracted for the 2 important red wines.*

Sommelier's Notes: WILD BERRIES - TOBACCO - SPICY

39€



## STELLA FLORA (White)

MARCHE WHITE IGT

GRAPES: 50% Pecorino - 30% Passerina - 10% Trebbiano - 10% Malvasia di Candia

*Mandarin, bitter orange and aromatic herbs. These are just some of the wonderful scents that this wine releases thanks to the long rest that the skins make in the must. Then 18 months of wood and a lot of rest in the bottle.*

Sommelier's Notes: VERY FRAGRANT - FRUITY - FLORAL

66€

# Wines of the Piwi

## THE NEW INNOVATIVE RESISTANT VINE VARIETIES

Plant diseases that are increasingly aggressive. Fungi that are increasingly stronger and parasites that are unassailable. These are just some of the problems that wineries have to face every day in the vineyard to produce healthy grapes to be transformed into wine. How are these battles usually fought? Chemicals.

But, there is another way to defend yourself, healthier and qualitatively more excellent. These are the PIWI vines. Brand new varieties of grapes created (in the vineyard and not in the laboratory) by the union of several types of vine, selecting the best characteristics of each variety.

To create a plant capable of defending itself from threats, which produces grapes without external substances and without alterations in flavor caused by excessive chemical work. An absolutely innovative practice that represents the future of world viticulture.

## OUR CHOICE:



THOMAS NIEDERMAYR  
TRENTINO-SOUTH TYROL



## ABENDROT

*"The Evolution of Orange Wine"*

**GRAPE VARIETY: 100% Souvigner Gris**

*Spontaneous fermentation with the indigenous yeasts of the vineyard. About 3 (THREE) months in contact with the marc. Maturation of 31 months half in steel, half in neutral oak. Bottled without being filtered or clarified. Further maturation in the bottle to have the maximum expression of the Souvigner Gris.*

Sommelier's Notes: HONEY - CINNAMON - ALMOND - RED FRUITS

76€

# Wines of the Piwi



## GANDFELS (Red)

**GRAPES:** Cabernet Cantor - Cabernet Cortis

*Spontaneous fermentation with indigenous yeasts of the vineyard. After three weeks spent in contact skins - must, one year in neutral oak barrel, one year in steel. Unfiltered and unclarified. Lots of rest in the bottle.*

**Sommelier's Notes:** WILD BERRIES - FLORAL - SPICY

60€



## BRONNER (Bianco)

**GRAPES:** 100% Bronner

*One day of maceration, then delicately pressed grapes. Spontaneous fermentation with the indigenous yeasts of the vineyard for several weeks. 3-5 months of aging on the coarse lees in steel, 4 months in neutral wood on the fine lees and a further 4 months in steel. Unfiltered.*

**Sommelier's Notes:** WILD BERRIES - TOBACCO - SPICY

52€



## SOLARIS (Bianco)

**GRAPES:** 100% Solaris

*Gentle pressing of whole grapes. Spontaneous fermentation of the must through the indigenous yeasts of the vineyard. 4 months in neutral oak barrels; 8 months in steel in contact with the lees. Unfiltered.*

**Sommelier's Notes:** YELLOW FLESH FRUIT - WHITE FLOWERS

50€



## FREISTIL (Ancestral Method Sparkling Wine)

**GRAPE GRAPES:** Solaris - Sauvignon Gris - Bronner

*Spontaneous fermentation started in steel barrels, a few days on the skins. After two weeks, assembly of the fermenting wine and bottling. Aging on the yeasts and disgorging. Pure wine - without sulphites or other additives - not clarified, not filtered. Residue inside.*

**Sommelier's Notes:** VERY FRAGRANT - FRUITY - FLORAL

50€

25

# MARTINOTTI METHOD

## *Secondary fermentation in autoclave*

With this method, sparkling wines are produced in a very short time, ready to drink immediately, very fresh and drinkable but with little longevity.



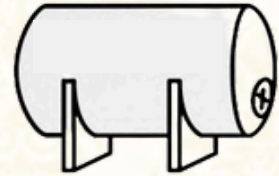
### 1: AUTOCLAVE

A mixture of yeasts and sugar is added to the still wine and then transferred to an autoclave (steel tank with controlled temperature and pressure).

### 2: SECOND

### FERMENTATION

The wines complete the second fermentation in autoclave, developing the bubbles, for a period usually between 1 and 6 months.

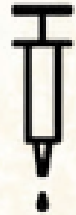


### 3: FILTERING

The wines are passed through a high-pressure filter to remove any sediment.

### 4: DOSAGE

A mixture of wine and sugar is added to the wine before it is bottled. It is at this stage that the sparkling wine becomes Dry, Brut, Pas Dosè etc.



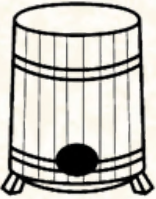
### 5: BOTTLING

Yeasts transform the sugars contained in the wine into alcohol and carbon dioxide. The sparkling process is completed before bottling: when they end up in the bottle, Bollicine Metodo Martinotti are already ready to be drunk.

# CLASSIC METHOD

## *Bottled foaming*

It is the oldest method and with which more valuable and structured wines are obtained, characterized by finer and more persistent bubbles. The long resting phase gives the wine the classic hints of yeast-based products.



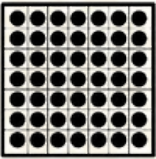
### 1: THE MIXTURE

Once the wine has completed an initial fermentation in the cellar, a blend, or cuvée, is created with a selection of still base wines.



### 2: DRAW

The wines are bottled together with yeasts and sugar (Liqueur de Tirage) to start a second fermentation that will form the bubbles.



### 3: REFINEMENT

The wine rests horizontally for a minimum period of 6 months up to 30 years.

### 4: REMUAGE

The bottles are rotated and tilted to deposit the residues in the membrane of the crown cap. At the end of the process they are uncorked to eliminate the exhausted lees thanks to the DISGORGEMENT.



### 5: DOSAGE

Liqueur d'Expedition (a mixture of wine and sugar) is added to the bottles to compensate for what is lost with the residues, deciding the type of sparkling wine: Dry; Brut; Extra Brut; Pas Dosè etc.

IN OUR LIST YOU WILL FIND ONLY SPARKLING WINES

**CLASSIC METHOD**

# BISSON ABISSI

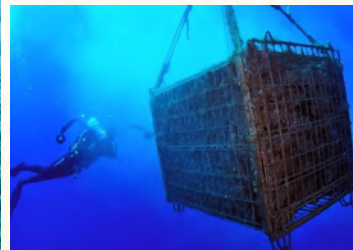
*Sparkling wine aged on the seabed*

THE FIRST, ORIGINAL AND INIMITABLE

Unique Italian excellence, Bisson was the first company in the world to create this type of unprecedented Classic Method Sparkling Wine. The harvest is carried out in the vineyards of Trigoso, in Sestri Levante and after the first fermentation, the bottles are immersed in the sea, at a depth of 60 meters, for 26 months in the Baia Del Silenzio.

## THIS SPECIAL TECHNIQUE HAS 4 MAIN BENEFITS:

1. Wine hates temperature changes. At the bottom of the sea the temperature is practically always the same (15 °C).
2. The tide gently rocks the yeasts inside the bottles, responsible for the success of the final sparkling wine.
3. Wine loves silence. As the name of the Bay where it ages suggests, at -60 meters there is no noise or vibration.
4. **Pressure difference eliminated.** Compared to the classic cellar environment, at -60 meters there is a much higher pressure, even the exact same pressure that is inside the bottle (6 atmospheres). This balance "stresses" the sparkling wine less while it refines and evolves at its best.



**BISSON**

**ABISSI RESERVE**  
**CLASSIC METHOD 36 MONTHS**

**PORTOFINO DOC**

**WINERY:** Bisson (Liguria - Sestri Levante)

**GRAPES:** Bianchetta Genovese - Vermentino -  
Cimixia



*The crown jewel of the production. It is the first to dive and the last to leave the Baia del Silenzio in Sestri Levante. Strictly ZERO sugar DOSAGE. To be able to savor this nectar of the seas in all its splendor. Without modifications and unwanted sweetness. A true experience.*

Sommelier's Notes: A SIP OF SEA WITH BUBBLES

97€

**ABISSI ROSÉ**

**CLASSIC METHOD 24 MONTHS**

**PORTOFINO DOC**

**WINERY:** Bisson (Liguria - Sestri Levante)

**GRAPES:** Ciliegiole - Granaccia



*The Rosè of the line, with grape varieties decidedly very different from the White version. This special and unique refinement gives it a color of exceptional brilliance. Strictly ZERO sugar DOSAGE. To be able to savor this nectar of the seas in all its splendor. Without modifications and unwanted sweetness. A true experience.*

Sommelier's Notes: A SIP OF SEA WITH BUBBLES (AND A NICE FRUIT JUICE)

97€

## SPARKLING WINES:



The first classic method created using only and exclusively Pinot Noir grapes dates back to 1872. At that time it was called “Champagne dell’Oltrepò”. It stands out for its great elegance and aromatic intensity. It covers the entire area of the province of Pavia SOUTH of the Po river. In Lombardy.

WE HAVE SELECTED A WINERY TO REPRESENT IT:



# “La Versa”

*The first Millesimato of Italy*

Here are some important notes about this winery:

First ever to produce a Metodo Classico Millesimato.

- Co-founder of the Consortium of the Classic Method in 1975
- First Italian company to export overseas (1955)



## TESTAROSSA PRINCIPIO

*“History in a Bottle”*

DOSED WITH 1986 JEROBOAM

CLASSIC METHOD 130 MONTHS

GRAPES: 85% Pinot Noir - 15% Chardonnay

*Bottle more Unique than Rare. 800 examples still existing in the company Caveau. Wine fermented in Barrique and then refined for a very long time of 130 months and, as if that were not enough, the gem that makes it truly special. After disgorging it is dosed with Testarossa Jéroboam 1986. Bottle designed exclusively by Luigi Bormioli himself. A handful of places in the world can boast this name on the menu. We are honored to be among them.*

Sommelier's Notes: PURE EVOLUTION

500€

# “La Versa”



## COLLEZIONE

*“A Collectible Piece of History”*

CLASSIC METHOD 120 MONTHS

**GRAPES:** 85% Pinot Noir - 15% Chardonnay

*More than 100 years of experience in harvesting, winemaking and sparkling winemaking are contained in this label. The name says it all. Each edition of this vintage is a different piece of the Puzzle. To savor, discover, enjoy and remember. For this wine only exclusive and patented yeast strains by La Versa are used.*

Sommelier's Notes: COMPLEX - TOASTED DRIED FRUIT - SAVOURY

98€



## TESTAROSSA

*“The most famous Pinot Noir of Oltrepò”*

CLASSIC METHOD 60 MONTHS

**GRAPES:** 100% Pinot Noir

*40 years ago, a Spumante Metodo Classico was born that in the years to come became an emblem of Italianness and quality: Testarossa. It was the sparkling wine with which people toasted at the Teatro alla Scala in Milan, at the Sistina in Rome, at the Giro d'Italia or during the Formula 1 Italian Grand Prix.*

Sommelier's Notes: JAM - HAZELNUT - LAUREL - PUFF PUFFS

50€



## 1905 ROSÈ

*“The most historic Pinot Noir”*

CLASSIC METHOD 30 MONTHS

**GRAPES:** 100% Pinot Noir

*A careful selection of only Pinot Noir grapes harvested by hand in the region of Italy where this grape variety is most rooted. As well as the method of vinification and sparkling wine making.*

*The product takes its name from the year the company was founded.*

Sommelier's Notes: HONEY - RED FRUITS - SAVOURY

30€

SPARKLING WINES:

# TRENTODOC

## Bollicine di Montagna

Defined as “Mountain Bubbles” due to the enormous influence that the Alps have on the climate of the vineyards (even at low altitudes), they are now history and the greatest Italian pride in the world.

Some of the best sparkling wines ever come from this area. Since 2009, the whole world has recognized us: In that year, TrentoDOC was elected a UNESCO World Heritage Site.

Over the last decades, the prestige of this denomination has always increased, year after year. Until reaching its peak in 2021. With the achievement of the most coveted recognition:

**BEST SPARKLING WINE IN THE WORLD**  
**WITH 72 MEDALS: 22 GOLD - 50 SILVER**

THE CHAMPAGNE & SPARKLING WINE WORLD CHAMPIONSHIPS

with 2 cellars that particularly stand out:



# ALTEMASI

## TRENTODOC

*Name that derives from "the highest Masi", it is in fact from the altitudes of Trentino that the history of this extraordinary innovative winery begins, founded more than 30 years ago in the heart of TrentoDoc, which churns out increasingly crazy and high-level products every year. It is no coincidence that it was the second TrentoDoc winery to have received the most gold medals.*

# ALTEMASI



## RISERVA GRAAL

*"The Holy Grail of Trentodoc"*

CLASSIC METHOD 72 MONTHS

**GRAPES: 70% Chardonnay - 30% Pinot Noir**

*The company's flagship, as well as one of the lesser-known labels and among the legendary TrentoDOCs on the market. A true hidden treasure, just like the Holy Grail. The Chardonnay and Pinot Noir grapes mature on their own yeasts for at least 72 months, creating a super fine bubble and an intensity of taste and smell that only the great Trentino sparkling wines have.*

**Sommelier's Notes: INTENSE - FRESH - SAVOURY - RIPE FRUIT - HAZELNUT - PASTRY**

90€



## BLANC DE NOIRS

*"The Essence of Mountain Pinot Noir"*

CLASSIC METHOD 40 MONTHS

**GRAPES: 100% Pinot Noir**

*Millesimato of great elegance and cleanliness. It is the result of a vinification of only Pinot Noir grapes grown in steep vineyards of the Val di Cembra and on the hills of Trento. After manual harvesting and in small crates, the bunches are vinified in white, in steel at a controlled temperature.*

**Sommelier's Notes: INTENSE - RED FRUIT - DRIED FRUIT**

58€



## MILLESIMATO

*"The elegance of Mountain Chardonnay"*

CLASSIC METHOD 36 MONTHS

**GRAPES: 100% Chardonnay**

*A high quality sparkling wine, soft and delicate, born from a careful selection of only Chardonnay grapes carefully harvested in the Valle dei Laghi.*

**Sommelier's Notes: DELICATE - CITRUS - MOUNTAIN FLOWERS**

35€



# FERRARI

TRENTO 1902

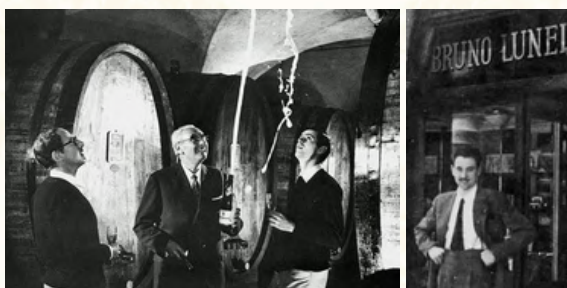
Founded in 1902 in Trento by Giulio Ferrari, it is the leading Metodo Classico winery in Italy. Voted 3 times “Best Sparkling Wine Producer in the World” in the largest competition in the sector. Where in 2019 it set its own record by winning 15 Gold Medals alone.

## THE DREAM

1902

The Ferrari myth was born from a man, Giulio Ferrari, and his dream of creating a wine in Trentino capable of competing with the best Champagnes.

He is a pioneer: he is the first to intuit the extraordinary vocation of his land, he is the first to spread Chardonnay in Italy.



## THE EVOLUTION

1952

Having no children, Giulio Ferrari seeks a successor to whom he can entrust his dream.

Among the many suitors, he chooses Bruno Lunelli, owner of a wine shop in Trento.

Thanks to his passion and entrepreneurial talent, Bruno Lunelli manages to increase production without ever compromising on quality.

## THE CONSECRATION

1970 - TODAY

Bruno Lunelli passes on his passion to his sons: under the guidance of Franco, Gino and Mauro, Ferrari becomes a leader in Italy and the toast of quality par excellence.

And today, the third generation of the Lunelli family keeps the Ferrari dream alive.

Reaching the top of the world also with prestigious collaborations such as Formula

1®



# FERRARI

TRENTO 1902



## GIULIO FERRARI FOUNDER'S RESERVE

*"The Legendary Absolute King"*

CLASSIC METHOD 144 MONTHS

GRAPES: 100% Chardonnay

*The most famous sparkling wine of all, the one that designates the best Italian bubbles in the world, capable of winning the challenge of time and consecrating itself to legend. A pure Chardonnay from the legendary Maso Pianizza cru, whose maturation on the lees lasts more than a decade. Giulio Ferrari is a classic method capable of surprising in every vintage, capable of going beyond every expectation, without EVER disappointing. A Legend without equal.*

Sommelier's Notes: UNMATCHED

190€

[GO TO PAGE 48 TO DISCOVER THE OLD VINTAGES WE HAVE](#)



## GIULIO FERRARI ROSÉ

*"The King Wears Pink"*

CLASSIC METHOD 144 MONTHS

GRAPES: 80% Pinot Noir - 20% Chardonnay

*Born, with the first absolute vintage 2006, from the search for excellence in the field of Rosé sparkling wines. Produced with Pinot Noir grapes combined with a small percentage of Chardonnay, it is the result of a slow maturation on the lees for over a decade. A sparkling wine that is a candidate to become the absolute icon of rosé bubbles in the world, capable of giving us an infinite series of emotions arising from the vibrant intensity of mountain Pinot Noir. Very limited production: 5000 bottles.*

Sommelier's Notes: THE ROSÉ THAT DIDN'T EXIST

350€

# FERRARI

TRENTO 1902



## PERLÈ NERO RISERVA

*"The only pure Pinot Noir"*

CLASSIC METHOD 78 MONTHS

GRAPES: 100% Pinot Noir

*The first and only Blanc de Noirs branded Ferrari, a vintage fruit of forty years of experience on a complex and delicate grape variety like Pinot Noir. Perlè Nero is an extraordinarily different and proudly unique sparkling wine, elegant and profound as only the best examples of the typology can be.*

Sommelier's Notes: MINERAL - RED FRUITS - PEANUT BUTTER

100€



## RISERVA LUNELLI

*"The only one that refines in Wood"*

CLASSIC METHOD 84 MONTHS

GRAPES: 100% Chardonnay

*A careful selection of only Chardonnay grapes from the Villa Margon vineyards, the only Ferrari sparkling wine to age in oak barrels, which gives it an intriguing richness and harmonious complexity. Unique.*

Sommelier's Notes: DRIED FRUIT - SPICES - BREAD - YELLOW FRUITS

94€



## PERLÈ ZERO

*"The Mastery of Sparkling Wine Making"*

CLASSIC METHOD 72 MONTHS

GRAPES: 100% Chardonnay

*Perlè Zero is a mosaic of 4 different vintages, which have come together to create a blend bottled in the year written on the label.*

*The only one that refines in 3 different ways: Steel: to enhance the fruity side; Wood: to give structure and richness of taste to the sip; Glass: completes the picture by adding depth. The fact that it is a Zero Sugar Dosage is the icing on the cake to be able to savor without filters what turns out to be yet another Ferrari masterpiece.*

Sommelier's Notes: GRAPEFRUIT - GINGER - PINEAPPLE - AROMATIC HERBS

90€

36

# FERRARI

TRENTO 1902



## PERLÈ ROSÈ RESERVE

*"The Most Refined"*

CLASSIC METHOD 60 MONTHS

GRAPES: 80% Pinot Noir - 20% Chardonnay

*Vintage rosé obtained from a careful selection of Pinot Noir and Chardonnay from the family vineyards. It conquers with its refined accent and aristocratic persistence. Seductive bubbles like caresses, delicate like petals, precious like pearls.*

Sommelier's Notes: ROSE - RED FRUITS - BISCUIT - CANDIED FRUIT

69€



## PERLÈ BIANCO RISERVA

*"The Most Balanced"*

CLASSIC METHOD 96 MONTHS

GRAPES: 100% Chardonnay

*It is born from the careful selection of Chardonnay lots, which the winemakers of the House consider more suited to long refinement. It is a Trentodoc Riserva 8 years that seduces for its versatile personality, excites for its harmony and conquers for its elegance.*

*Very fine and persistent bubbles.*

Sommelier's Notes: CITRUS - CANDIED - WHITE FLOWERS - SPICES

65€



## PERLÈ

*"The best 60 months ever"*

CLASSIC METHOD 60 MONTHS

GRAPES: 100% Chardonnay

*Trentodoc vintage of unmistakable value, obtained only with selected Chardonnay grapes. After a long refinement in the bottle, this Blanc de Blancs is a synthesis of elegance, freshness and harmonious complexity.*

Sommelier's Notes: APPLE - CEDAR - FLORAL - TOASTED NOTES

57€



SPARKLING WINES:

# Franciacorta

Unione di Passioni

Franciacorta is located in the heart of Lombardy, overlooking the shores of Lake Iseo. Its rolling hills owe their ancient origins to the glaciers that, retreating over 10,000 years ago, created a natural amphitheater within which this magical territory came to life.

The name has nothing to do with France. It appears in 1277 and derives from 'Curtes Francae', the Frankish courts exempt from duties.

**Under this name, only Classic Method Spumante is produced with the strictest and most restrictive regulations in the world.**

THE WINERY WE HAVE SELECTED:



**MONTE ROSSA**  
FRANCIACORTA



## CABOCHON FUORISERIE

*"The Star of Franciacorta"*

CLASSIC METHOD 50 MONTHS

**GRAPES: 70% Chardonnay - 30% Pinot Noir**

*The Brut Cabochon Fuoriserie is one of the most famous and important Franciacortas of the entire denomination. It is a cuvée of Chardonnay and Pinot Noir created with a high percentage of reserve wines aged in oak barrels, to create a complex, harmonious and deeply flavored Metodo Classico.*

Sommelier's Notes: CONFETTI - ALMOND - EXOTIC  
FRUITS - WILD MINT - BREAD CRUST

96€



## FLAMINGO Rose

*"The Rosé on the international cover"*

CLASSIC METHOD BRUT 36 MONTHS

GRAPES: 40% Pinot Noir - 60% Chardonnay

*Dedicated to the founders of Monte Rossa, this is one of the Franciacortas that have made history and contributed to the success of the winery, produced from the first vintages, after just a few years it represented 50% of production. So famous that Wine Spectator dedicated its cover to it in 1992.*

Sommelier's Notes: WILD BERRIES - VIOLET - SPICES

58€



## COUPÈ NOT DOSED

*"Zero sugar Franciacorta"*

CLASSIC METHOD ZERO DOSAGE 30 MONTHS

GRAPES: 95% Chardonnay - 5% Pinot Noir

*An evocative name that evokes an imaginary world made of passion, style and lightheartedness. States of mind that the non-dosato of Monte Rossa promises to give to those who choose it. A Franciacorta with an extraordinary balance between creaminess and freshness, vertical and very pleasant.*

Sommelier's Notes: ELDERFLOWERS - YELLOW FRUITS - SAVOURY

54€



## SANSEVÈ SATÈN

*"The unique pearl in the world"*

CLASSIC METHOD BRUT 30 MONTHS

GRAPES: 100% Chardonnay

*Thanks to a personality that makes it particularly suitable for convivial moments, it was called Sansevè. Derived from ancient Gaelic and meaning "health!". Satèn, on the other hand, is a brand created and registered by the Consorzio della Franciacorta and corresponds to an exclusive production protocol to make the wine more "Silky".*

Sommelier's Notes: FLORAL - YELLOW FRUITS - BREADCRUMBS

54€

SPARKLING WINES:



A real gem in the world wine scene. These Piedmontese bubbles produced at high altitude have a great record. They were:

**The first sparkling wine with the Classic Method denomination in Italy.**

Furthermore, the very strict regulations make it the only denomination to produce exclusively vintage wines (that is, it always reports the year of the harvest on the label).

Alta Langa refines in the “Underground Cathedrals” of the Langhe. Today recognized as a UNESCO World Heritage Site.

**THE WINERY WE HAVE SELECTED:**



# FONTANAFREDDA

FONDATA DAL 1° RE D'ITALIA NEL 1858

In a place dedicated to the discoveries of King Vittorio Emanuele II, the wines of the estate he founded in 1858 could certainly not be missing: Fontanafredda.

Theater of his love story with Bela Rosin.

**Today it is one of the most prestigious wineries in the world.**

**In 2017 it was named best winery in Europe by Wine Enthusiast**

# FONTANAFREDDA

FONDATA DAL 1° RE D'ITALIA NEL 1858



## VIGNA GATINERA RISERVA

*"The King's Reserve"*

CLASSIC METHOD ZERO DOSAGE 72 MONTHS

GRAPES: 100% Pinot Noir

*Fontanafredda was the first producer to select a Cru, Vigna Gatinera, which brings with it a few but fundamental rules to obtain a unique and inimitable sparkling wine. Only 5500 bottles are produced, of which only 2500 are disgorged after 72 months of maturation on the lees.*

Sommelier's Notes: FRESH BREAD - PEAR - DRIED FRUIT - PEACH

90€

## CONTESSA ROSA - ROSÉ

*"Over 50 years of history in the Bottle"*

DOSED WITH 1967 BAROLO

CLASSIC METHOD BRUT 60 MONTHS

GRAPES: 70% Pinot Noir - 30% Chardonnay

*Dedicated to Countess Rosa Vercellana, lover of the King, known as "Bela Rosin", this sparkling wine, produced with grapes grown at high altitudes, expresses the union of aromatic freshness and complexity, typical of great wines such as Barolo. To make it sensational, after disgorgement, BAROLO 1967 is added.*

Sommelier's Notes: ORANGE BLOSSOMS - POMEGRANATE - LAVENDER - GINGER - CUSTARD

58€

## LIMITED EDITION

*"The softest Alta Langa"*

CLASSIC METHOD BRUT 36 MONTHS

GRAPES: 70% Pinot Noir - 30% Chardonnay

*This Alta Langa represents the sparkling wine territory of lower Piedmont, where Pinot Noir and Chardonnay are grown. It ages for at least 36 months on its own yeasts and always bears the vintage. Of great finesse, balance, structure and flavour strength with a creamy bubble.*

Sommelier's Notes: FRESH - FRUITY - HONEY - BASIL

40€

SPARKLING WINES:

# LE MARCHE

*Land of the First Classic Method in the World*

Very few people know: Sparkling wine with refermentation in the bottle (Metodo Classico in Italy and méthode champenoise in France) was invented in the Marche region. To be precise, in Fabriano.

50 years before Dom Pièrre Perignon this drink was invented by the Fabriano doctor Francesco Scacchi. How do we know? It's all written in his legendary book "De salubri potu disertatio". Where he tells how to produce a sparkling wine refermented in the bottle.



A masterpiece published in Rome in 1622, it is considered one of the most precious and significant works of ancient wine publishing. There are 8 known copies still in circulation: 4 are the property of as many libraries, among the most prestigious in the world, the British Library in London, the Library of Venice, the Bibliotheque Nationale in Paris, the Library of Congress in Washington. The fifth copy is from a private individual: Ferrari Trento. As is the sixth copy, which remained in the Marche, at Tenute Muròla in Urbisaglia. The other two... who knows!

HERE AT THE VITTORIANO, IN THE EXHIBITION AREA, WE JEALOUSLY GUARD THE LAST COPY OF THE ONLY ORIGINAL REPRINT EVER PRODUCED.

WOULD YOU LIKE TO TASTE IT THE WAY HE INVENTED IT?  
FOLLOWING THE STEP-BY-STEP PROCESS?



## CASTELLARE METODO SCACCHI

*"Made with the Legendary Method"*

EXTRA BRUT 50 MONTH SCACCHI METHOD

GRAPES: 100% Chardonnay

CELLAR: SBAFFI (Fabriano)

*Francesco Sbaffi is the only producer to have researched, experimented and perfected the ancient method of Francesco Scacchi. Today, even a registered trademark and method. In this case it is no longer a question of tastes, flavours, aromas and characteristics of the wine. It is a question of History. Uncorking this bottle takes you back four hundred years. 1000 bottles.*

Sommelier's Notes: THE ORIGIN OF EVERYTHING

50€

42

SPUMANTE  
METODO SCACCHI®



# Marchigiani

## UBALDO ROSI

*"The King of Marche Sparkling Wines"*

**CLASSIC METHOD RESERVE BRUT 60 MONTHS**

**CELLAR:** Colonnara (Marche - Cupra Montana)

**GRAPES:** 100% Verdicchio di Jesi

*Nobile spumante metodo classico Riserva from only Verdicchio grapes that matures on the lees for 60 months. A refined, handcrafted wine, an excellence of the Marche region, and not only, awarded as Third Best Spumante in Italy 2013. This wine deservedly and respectfully bears the name of one of the first protagonists of the Marche sparkling wine: Ubaldo Rosi, who already in 1843 recognized and understood the vocation of Verdicchio for sparkling wine production.*

Sommelier's Notes: BREAD CRUST - LAUREL - ALMOND BLOSSOMS

64€



## ROSE FROM VERNACCIA

*"Classic Method from Black Vernaccia"*

**CLASSIC METHOD BRUT 30 MONTHS**

**WINERY:** Fontezoppa (Marche - Serrapetrona)

**GRAPES:** Vernaccia Nera di Serrapetrona

*From hand-picked black Vernaccia grapes, vinified in white and refermented in the bottle, with a permanence of at least 30 months on the yeasts, it has a very delicate pale pink color, fine and creamy foam. An uncommon appearance for this great grape most often seen as a sweet sparkling wine or as a still red wine. It releases truly particular notes.*

Sommelier's Notes: BLACK PEPPER - RASPBERRIES - RED APPLE - CURRANT

45€



## JUREK

*"The King of Ribona"*

**CLASSIC METHOD BRUT 60 MONTHS**

**CELLAR:** Muròla (Marche - Urbisaglia)

**GRAPES:** 100% Ribona

*Sparkling wine fermented in the bottle according to the traditional classic method, it wants to be the challenge of the Winery, aimed at enhancing the native Macerata grape par excellence: Ribona, a vine with great potential, generates this fresh and extremely complex sparkling wine. As reported on the label in Latin (Dilectum Domini), it is "the favorite".*

Sommelier's Notes: FLORAL - BUTTER - SAVOURY - BRIOCHE BREAD

33€



# SWEET WINES

*The most wanted in Italy*



## ES - PIÙ SOLE

*"The King of Red Passiti"*

Sweet Passito of the BEST WINE OF ITALY

in the years: 2009/2010/2011/2016/2019

**SALENTO IGT (375ml)**

**CELLAR: Ginfranco Fino (Puglia - Manduria)**

**GRAPES: 100% Primitivo**

*Only Gianfranco Fino could have equaled Gianfranco Fino, and so it was. The "Es più sole" joins the "Es": the first differentiated from the second by the mention of "natural sweetness" reported on the label. A great meditation wine, in which the warm heart of Puglia beats strongly. Opulent and compact in its aromas, velvety and sensual in its tastes, it matures for nine months in barrique and rests for another nine months in the bottle. Simply irresistible, wonderful to uncork after a meal, and perfect to be accompanied with a dessert. It is a full-bodied and syrupy wine, which literally conquers the soul and body. It is a wine that only Gianfranco Fino would have been capable of producing.*

**Sommelier's Notes: A SWEET JUICE OF RED FRUITS**

**90€**



## MUFFATO DELLA SALA

*"The King of White Passiti"*

GRAPES ATTACKED BY NOBLE MOULD

**UMBRIA IGT (500ml)**

**WINERY: Marchesi Antinori (Umbria - Castello della Sala)**

**GRAPES: Sauvignon - Grechetto - Traminer - Sémillon - Riesling**

*A sweet wine of great charm, produced with grapes that surround the magnificent Castello della Sala, harvested at the beginning of November, to allow the morning mists to favor the development of the typical "noble rot" (Botrytis Cinerea) on the bunches. This particular condition reduces the water content of the grapes, concentrating sugars and aromas, giving Muffato della Sala an unmistakable harmonious taste. Produced since 1987, always left to mature for about six months in barrique, it is an exceptional sweet wine that is produced in very limited quantities, only in the years that allow it.*

**Sommelier's Notes: A VERY FRAGRANT ALCOHOLIC HONEY**

**70€**

# SWEET WINES

## Marche people



### RE SOLE

*"The most fragrant Passito Rosso"*

**PASSITO OF LACRIMA DI MORRO D'ALBA DOC (500ml)**

**WINERY: Stefano Mancinelli (Marche - Morro d'Alba)**

**GRAPE VARIETY: 100% Tear**

*After the harvest of the Lacrima grapes, we proceed with the total drying for about 4 months with hanging grapes; this is followed by fermentation at a controlled temperature and refinement for at least 3 years in barriques and tonneaux.*

**Sommelier's Notes: BLACK CHERRY - VIOLET - VANILLA**

**49€**



### SOMMO

*"The Spiciest Passito"*

**PASSITO OF BLACK VERNACCIA OF SERRAPETRONA (500ml)**

**WINERY: Terre di Serrapetrona (Marche - Serrapetrona)**

**GRAPES: 100% Vernaccia Nera**

*The most complete expression of withering. Sweet. Produced entirely from dried grapes, it is made only in the best years, when the quality of the grapes is impeccable. Evolution of time: 72 months of rest.*

**Sommelier's Notes: FRUIT IN SYRUP - BLACK PEPPER - TOBACCO**

**46€**



### IL LORESE - Extra-Old Cooked Wine

*"Ancient drink from the Marche"*

**MARCHIGIANO COOKED WINE Stravecchio (500ml)**

**WINERY: Lorese (Marche - Loro Piceno)**

**GRAPES: Trebbiano - Montepulciano - Sangiovese**

*Produced since the 16th century, it is one of the most unique and rare wines in Italy. An exclusive tradition of the Marche region consists of boiling the must in large copper cauldrons over direct embers and, after losing half of its weight, it is transferred to wooden barrels. In which it ages from 5 to 40 years.*

**Sommelier's Notes: CARAMEL - HONEY - SPICES - JAMS**

**40€**

## SWEET WINES

# Italy



## VINSANTO of Chianti Classico

*"The Anti-Wine"*

VINSANTO OF CHIANTI CLASSICO DOC (375ml)

WINERY: Marchesi Antinori (Tuscany - San Casciano V.P.)

GRAPES: Trebbiano - Malvasia

*A very special product, its uniqueness lies in the winemaking method that is almost completely opposite to that of "normal" wines. During winemaking, it is exposed to air, rather than trying to avoid it. It ages in empty barrels, rather than full ones. It is stored in the "attic" rather than in the cellar and with open windows rather than in the dark. It ages in wood for at least 3 years.*

Sommelier's Notes: CHESTNUTS - FIGS - ORANGE PEEL - COCOA

56€



## TERRE ARSE

*"The longest-lived wine in the world"*

MARSALA RESERVE VIRGIN DOC (500ml)

WINERY: Florio (Sicily - Marsala)

GRAPES: 100% Grillo

*"Vergine" is the most refined and elegant of the various types of Marsala. It is left to mature for ten long years in ancient oak barrels, which give the Grillo grapes complex tertiary tones. So resistant to time that there are still good bottles dating back to 1800.*

Sommelier's Notes: DRY - POWERFUL - BITTER - TOBACCO - LEATHER

48€



## RECIOTO della Valpolicella

*"The Father of Amarone"*

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG (750ML)

CELLAR: Farina (Veneto - Valpolicella)

GRAPES: Corvina - Corvinone - Rondinella - Molinara - Oseleta

*It is a wine with great personality, obtained from the grapes of Valpolicella Classica by selecting only the "recie", that is, the wings of the bunch, the sweetest part. It is said to be the "Father of Amarone" precisely because every Amarone, before fermenting completely, is first a Recioto.*

Sommelier's Notes: ROSE - RASPBERRIES - BLACK CHERRY JAM

48€

# SWEET SPARKLING WINES

*Marche and Italy*



## VERNACCIA DOCG

*"The Only Wine to Ferment 3 Times"*

**SWEET VERNACCIA DI SERRAPETRONA DOCG**

**WINERY: Fontezoppa (Marche - Serrapetrona)**

**GRAPES: 100% Vernaccia Nera**

*The uniqueness of the SPUMANTE ROSSO di Serrapetrona lies in the three fermentations that contribute to its production. About half of the grapes undergo the first alcoholic fermentation from which the base wine is obtained. The rest of the harvest is dried in the fruit cellars for three months, before the second fermentation is started. The must obtained from the dried grapes is added to the base wine and will be subjected to sparkling wine making in an autoclave with the Martinotti Method (third fermentation).*

*Three fermentations for a one-of-a-kind wine!*

*The "Selezione Fabrizi" refers to the production in the historic Serrapetrona estate, as well as the oldest winery in the Marche.*

**Sommelier's Notes: WILD BERRIES - VIOLET - BLACK PEPPER - RASPBERRIES - BLACKBERRIES**

**35€**



## MAXIMUM DEMI-SEC

*"Sweet wine in the Classic Method"*

**TRENTO DOC**

**WINERY: Ferrari (Trentino - Trento)**

**GRAPES: 100% Chardonnay**

*This TrentoDOC Dolce from Ferrari is an absolute must-try. Not only because it is truly rare to find a sweet sparkling wine produced with the Classic Method and is difficult to find, but also because it is an ideal companion at the end of a meal, when conversation languishes and the palate calls for something sweet. Over 36 months on the lees for a sparkling wine of great finesse, which stands out for that note of brioche bread on the nose and vanilla in the mouth, elegant and enveloping like a refined silk scarf. To end the evening in style.*

**Sommelier's Notes: RIPE FRUIT - BRIOCHE BREAD - HAZELNUT - VANILLA**

**45€**

*Discover the*  
**BOTTLES**  
*of ours*  
*Secret Reserve*

*The pearls that we jealously guard for their value and rarity. You will also find all the off-paper items that we are passionate about and that we purchase in small quantities.*



**VITTORIANO**  
*Ambasciatori del GUSTO Italiano*

*Bottled Wines*

- FINE -



ROTATE THE BOOK

AND START FROM THE BEGINNING FOR  
THE WINES WE SERVE BY THE GLASS



**VITTORIANO**  
*Ambasciatori del GUSTO Italiano*

*Paper of*  
**WINE**  
*by*  
*Glass*



**VITTORIANO**  
*Ambasciatori del GUSTO Italiano*



## QUANTITY IS ALSO IMPORTANT

The amount of wine we serve in all our glasses is 15 cl and not 10 cl or 12 cl as is common practice.

THE CATEGORIES YOU  
WILL FIND, IN ORDER:



*Great Wines*



*Young Whites*



*Young Reds*



*Sparkling wines*



*Sweets and Liqueurs*



# THE GREAT WINES

*at the Glass*

*A selection of great names that  
are the pride of Italian Wine in  
the world*



ALL OUR GREAT WINES ARE SERVED WITH  
THE SYSTEM:

 CORAVIN®

Which allows the pouring of wine  
without opening the bottle.

This allows each glass to always be  
served in top form and as if it had  
just been uncorked.



# GREAT WINES BY THE GLASS

Rossi



## TIGNANELLO

(1ST PLACE WORLDWIDE "TOP CELLAR SELECTION" 2020)

*"The first Supertuscan"*

TUSCANY IGT

WINERY: Marchesi Antinori (Tuscany - San Casciano)

GRAPES: 80% Sangiovese - 15% Cabernet Sauvignon - 5% Franc

*A red that made the history of Italian wine. The first Sangiovese to be aged in barrique, the first modern wine assembled with non-traditional varieties, among the first Chianti reds not to include white grapes in its assembly. It rests 2 years before being put on the market.*



Sommelier's Notes: Softness and Elegance blend together for a perfect combination. Red Fruits and flowers dominate the scene.

€35 per glass



## KURNI

(BEST WINE OF ITALY 2010)

*"The King of the Marches"*

MARCHE RED IGT

WINERY: Oasi degli Angeli (Marche - Cupra Marittima)

GRAPES: 100% Montepulciano

*Dense and concentrated, sweet and soft, decisive and unparalleled. It gives us an interpretation of Montepulciano that no one else has been able to offer until now. It ages for 21 months in wood without undergoing any chemical treatment. For this work of art, production limited to 5000 bottles per year.*



Sommelier's Notes: Very soft, almost sweet, it fills the mouth with its hints of ripe red fruit.

€34 per glass



## ES

BEST WINE OF ITALY vintages: 2009/2010/2011/2016/2019

*"The King of Southern Wines"*

SALENTO PRIMITIVO IGT

WINERY: Gianfranco Fino (Puglia - Manduria)

GRAPES: 100% Primitivo

*A true nectar, the fruit of a winemaking mastery worthy of applause. Vines over 100 (one hundred) years old; fields worked with horses so as not to damage the centuries-old plants; the production? Only 1 bunch per plant. It is no coincidence that it is defined as "the greatest wine of the SOUTH".*



Sommelier's Notes: Red fruit and pure power. So full-bodied it seems crunchy. Persistence on the palate... Infinite!

€20 per glass



# GREAT WINES BY THE GLASS

## *The Triad*



## PIAN DELLE VIGNE

*"The Most Elegant"*

**BRUNELLO OF MONTALCINO DOCG**

**WINERY:** Marchesi Antinori (Tuscany - Montalcino)

**GRAPES:** 100% Sangiovese

*One of the most famous and elegant wines in the world. Probably the maximum expression of the Sangiovese grape, which in the Brunello version, after at least 4 and a half years of maturation in wood, is capable of resisting time more than any other. In rare cases even over 100 years.*



**Sommelier's Notes:** Delicate and Elegant like few others. Every minute that passes brings out new scents from the glass. Infinite!

€18 per glass



## AMARONE della Valpolicella

*"The most famous dry passito in the world"*

**AMARONE DELLA VALPOLICELLA CLASSIC DOCG**

**CELLAR:** Farina (Veneto - Valpolicella)

**GRAPES:** Corvina - Corvinone - Rondinella - Molinara - Oseleta

*An inimitable wine and the pride of Veneto, it is born from a selection of grapes left to dry for about four months, to then ferment completely. It needs to be refined for at least 30 months to control all this "power".*



**Sommelier's Notes:** Power and intensity to no end. Full-bodied and fruity as only he knows how. A masterpiece of appassimento.

€16 per glass



## BAROLO Cascina Ferrero

*"The King of wines, the wine of Kings"*

**BAROLO DOCG**

**WINERY:** Tenuta Carretta (Piedmont - Piobesi d'Alba)

**GRAPES:** 100% Nebbiolo

*Its nickname, here is explained: It is the most prestigious Italian wine in the world (the King of wines), as well as the most loved by the Savoy Royals (the wine of Kings). Produced, in this case, by the oldest winery in Piedmont: 1467. Minimum 4 years of refinement to mitigate the explosiveness of the Nebbiolo.*



**Sommelier's Notes:** Unparalleled complexity. An infinite bouquet of aromas with highly evolved scents. As only a King's wine can do.

€15 per glass



# GREAT WINES BY THE GLASS

*Reds and Whites*



## CAMPO SAN GIORGIO

*"The King of Rosso Conero"*

**CONERO RESERVE DOCG** 34 AWARDS RECEIVED SINCE 2009

**WINERY:** Umani Ronchi (Marche - Osimo)

**GRAPES:** 100% Montepulciano

*A wine that is crazy in its definition and depth, the result of a careful selection of the best vineyard. In fact, the name is the cadastral designation of a parcel of the municipality that has distinguished itself, after many harvests, for its expressiveness and uniqueness. It ages in wooden barrels of different sizes for 2 years, then 1 year in glass.*



**Sommelier's Notes:** Power and depth of aromas ranging from cherry in alcohol to liquorice and vanilla.

€18 per glass



## CERVARO DELLA SALA

*"The King of the Whites of Italy"*

**UMBRIA IGT**

**WINERY:** Marchesi Antinori (Umbria - Castello della Sala)

**GRAPES:** 95% Chardonnay - 5% Grechetto Umbro

*A legendary wine that needs no introduction. The first white wine in Italy to undergo malolactic fermentation and ageing in barrique. Disarming longevity and elegance that is the envy of the entire world.*



**Sommelier's Notes:** The perfect white: fresh, savoury, soft and complex with hints of evolution.

€19 per glass



## VECCHIE VIGNE HISTORICAL

*"The Non Plus Ultra of Verdicchio"*

**VERDICCHIO OF THE CASTELLI DI JESI CLASSIC SUPERIOR**

**WINERY:** Umani Ronchi (Marche - Osimo)

**GRAPES:** 100% Verdicchio

*Very limited production for the creation of this new rare pearl. A very long and unprecedented refinement for this legendary wine. 60 months of refinement to make it MYSTICAL and complex. Numbered bottles.*



**Sommelier's Notes:** It is rare to appreciate a white wine with this type of evolution. Very fresh and super complex at the same time.

€18 per glass



# BUBBLES BY THE GLASS

*Classic Method Sparkling Wines*



## 1905- Oltrepò Pavese Rosé

*"The most historic Pinot Noir"*

**OLTREPÒ PAVESE DOCG - Classic Method 30 Months**

**CELLAR:** La Versa - (Lombardy - Casteggio)

**GRAPES:** 100% Pinot Noir

*A careful selection of only Pinot Noir grapes harvested by hand in the region of Italy where this grape variety is most rooted. As well as the method of vinification and sparkling wine making.*

*The product takes its name from the year the company was founded.*



**Sommelier's Notes:** HONEY - RED FRUITS - SAVOURY

€9 per glass



## JUREK

*"The King of Ribona"*

**Classic Method 60 Months BRUT**

**CELLAR:** Muròla (Marche - Urbisaglia)

**GRAPES:** 100% Ribona

*It wants to be the challenge of the Winery, aimed at enhancing the native Macerata par excellence: Ribona, a vine with great potential, generates this fresh and extremely complex sparkling wine. As reported on the label in Latin (Dilectum Domini), it is "the favorite".*



**Sommelier's Notes:** Great intensity on the palate with extremely fine and elegant bubbles.

€9 per glass



## TRENTODOC Millesimato

*"Elegance of Mountain Chardonnay"*

**TRENTODOC - Classic Method 36 Months BRUT**

**WINERY:** Altemasi (Trentino A.A. - Trento)

**GRAPES:** 100% Chardonnay

*A high quality sparkling wine, soft and delicate, born from a careful selection of only Chardonnay grapes carefully harvested in the Valle dei Laghi.*



**Sommelier's Notes:** DELICATE - CITRUS - MOUNTAIN FLOWERS

€9 per glass



# YOUNG WINES BY THE GLASS

*the Whites*



## GIULIA Morichelli d'Altemps

*"The Noble of the Whites of Macerata"*

THE  
DRIEST

**MARCHE WHITE IGT**

**CELLAR:** Tenute Muròla (Marche - Urbisaglia)

**GRAPES:** 100% Ribona

*The old name "Maceratino" is now behind us. This great grape finally dresses elegantly. Giulia changes methods and times of refinement in every vintage, to be able to guarantee a perfect result. Including wood.*



**Sommelier's Notes:** MEDIUM ACIDITY - DRY - MINERAL

€9 per glass



## White APPASSILENTO

*"The new jewel of Valpolicella"*

THE MOST  
DELICATE

**WHITE VENETO IGT**

**CELLAR:** Farina (Veneto - Valpolicella)

**GRAPES:** Garganega - Sauvignon Blanc - Chardonnay

*After many years of experimentation, this special wine is born. Its name comes from "a passo lento" (slow pace). Because, although it is very fresh to drink young, the vinification times are up to 3 times longer than normal.*



**Sommelier's Notes:** FRESH - FRAGRANT - EXOTIC FRUIT

€8 per glass



## ALLEMANDA

*"Perfect marriage between North and South"*

THE MOST  
FRAGRANT

**NOTO DOC**

**WINERY:** Planeta (Sicily - Noto)

**GRAPES:** 100% Moscato Bianco

*A true masterpiece of perfumes. A grape variety that is usually found in the far north (Piedmont), cultivated in Sicily, enhances its aromas even more, enhanced by the heat of the southernmost tip of the island.*



**Sommelier's Notes:** FRAGRANT - FLORAL - CITRUS

€9 per glass

# MARCHE WINES BY THE GLASS

*the reds*



## CONERO SAN LORENZO

*"The Mountain overlooking the sea"*

**RED CONERO DOC**

**WINERY:** Umani Ronchi (Marche - Osimo)

**GRAPES:** 100% Montepulciano

*Great pride of the Marche, its main characteristic is the climate of Monte Conero: high up, but directly overlooking the sea. With the natural influence of both types of climates. 12 months in wood and 6 in glass.*



**Sommelier's Notes:** SAVOURY - RED FRUITS - LIGHT BITTER NOTES

€9 per glass



## COLLEQUANTO

*"The very peppery Amarone Marchigiano"*

**SERRAPETRONA DOC**

**WINERY:** Terre di Serrapetrona (Marche - Serrapetrona)

**GRAPES:** 100% Vernaccia Nera

*One of the most particular, historic and rare vines (in 1893 it was declared extinct) of the Marche. Production very similar to that of Amarone della Valpolicella: with drying and aging in wood. 44 months in total.*



**Sommelier's Notes:** BLACK PEPPER - FRUITS IN SYRUP - BALSAMIC

€11 per glass



## SANT'ISIDORO (Rosé from Bloodletting)

**IGT MARKET**

**GRAPES:** 50% Montepulciano - 50% Sangiovese

*The color speaks for itself. Obtained in a unique way: Salasso from the best musts of Montepulciano and Sangiovese with very low yields. How it is done: the lighter part, at the bottom, of the musts is extracted for the 2 important red wines.*



**Sommelier's Notes:** WILD BERRIES - TOBACCO - SPICY

€11 per glass



# ITALIAN WINES BY THE GLASS

*the reds*



## ETNA RED

*"The Volcano in a Bottle"*

**ETNA DOC - Taccione District**  
**WINERY:** Planeta (Sicily - Feudo Di Mezzo)  
**GRAPES:** 100% Nerello Mascalese

*A great vine, nicknamed "the Nebbiolo of the South", cultivated between the peak of the volcano and the sea. It comes from the black volcanic sands that give it unique scents. It can only come out a true masterpiece.*



**Sommelier's Notes:** FRESH - SAVOURY - MINERAL - SPICY

€12 per glass



## Red APPASSILENTO

*"The new jewel of Valpolicella"*

**RED VENETO IGT**  
**CELLAR:** Farina (Veneto - Valpolicella)  
**GRAPES:** Corvina - Cabernet - Merlot

*After many years of experimentation, this special wine is born. Its name comes from "a passo lento" (slow pace). Because, although it is very fresh to drink young, the vinification times are up to 3 times longer than normal.*



**Sommelier's Notes:** DELICATE - RED FRUITS - FLORAL

€8 per glass



## SUSUMANIELLO

*"The forgotten vine"*

**PUGLIA IGP**  
**CELLAR:** A-Mano (Puglia - Noci)  
**GRAPES:** 100% Susumaniello

*Ancient and rare Salento grape. It means: "Little Black Donkey". The old farmers say that it comes from the stubborn character and the reluctance to be tamed. For this reason it was stopped growing for many (too many) years.*



**Sommelier's Notes:** Great intensity and power, very fragrant with distinct aromas of ripe red fruit.

€9 per glass



# SPARKLING DEALCOHOLIC WINES

*Wines from which all the alcohol has been removed (non-alcoholic)*



## SPARKLING BLANC DE BLANCS

**WINERY:** Rivani  
**GRAPES:** Grillo

*The best white grapes from southern Italy are carefully selected and subjected to maceration at a controlled temperature of 14°C. The must is then fermented at 16°C using selected yeasts, ensuring a perfect balance between aromas and freshness. Once the fermentation process is complete, the wine is subjected to a delicate dealcoholization, which preserves the original organoleptic characteristics, keeping both the aromas and the structure intact. The result is a refined and light wine.*

Sommelier's Notes: TROPICAL FRUIT - CITRUS - BALSAMIC

Bottle: €24 Glass: €8



## ROSÉ SPARKLING WINE

**CELLAR:** Franc Lizer (Friuli)  
**GRAPES:** Glera - Merlot

*A company that has established itself as a leader in the dealcoholized wine sector to the point of having built an entire cellar just for this type of wine. Low calorie, healthy and zero alcohol, make it a wine suitable for a toast at any time, without worries. Pale pink coral color. On the nose it reflects fruity notes of apple with persuasive hints of red fruit. On the palate it stands out for its freshness, the pleasant acidity in perfect balance with the structure.*

Sommelier's Notes: RED FRUIT - RIPE APPLE - FRESH

Bottle: €34

# STILL DEALCOHOLIC WINES

*Wines from which all the alcohol has been removed (non-alcoholic)*



## WHITE MASSO ANTICO

**CELLAR: Masso Antico (Puglia)**  
**GRAPES: Fiano**

*After the harvest of Fiano grapes from the Masso Antico vineyards in Puglia, the wine is vinified using the traditional white winemaking technique and alcoholic fermentation. The wine is then stabilized and prepared for the dealcoholization process, which is carried out using membrane technology.*

**Sommelier's Notes: WHITE FRUIT - CITRUS**

**Bottle: €24 Glass: €9**



## RED MASSO ANTICO

**CELLAR: Masso Antico (Puglia)**  
**GRAPES: Primitivo**

*After the harvest of the Primitivo grapes in Puglia, the red vinification takes place, with maceration of the skins for 10 days during alcoholic fermentation and malolactic fermentation. After stabilization, the wine is dealcoholized using membrane technology: thanks to an advanced technology, the wine passes through selective membranes that delicately separate water and alcohol, preserving its structure and aromas as much as possible. The alcohol is then removed through a distillation column, while the water is reintegrated into the wine.*

**Sommelier's Notes: RED FRUIT - DELICATE TANNINS**

**Bottle: €24 Glass: €9**

# SWEET WINES BY THE GLASS

*The most wanted in Italy*



## ES - PIÙ SOLE

*"The King of Red Passiti"*

Sweet Passito of the BEST WINE OF ITALY

in the years: 2009/2010/2011/2016/2019

**SALENTO IGT (375ml)**

**CELLAR: Ginfranco Fino (Puglia - Manduria)**

**GRAPES: 100% Primitivo**

*Only Gianfranco Fino could have equaled Gianfranco Fino, and so it was. The "Es più sole" joins the "Es": the first differentiated from the second by the mention of "natural sweetness" reported on the label. A great meditation wine, in which the warm heart of Puglia beats strongly. Opulent and compact in its aromas, velvety and sensual in its tastes, it matures for nine months in barrique and rests for another nine months in the bottle. Simply irresistible, wonderful to uncork after a meal, and perfect to be accompanied with a dessert. It is a full-bodied and syrupy wine, which literally conquers the soul and body. It is a wine that only Gianfranco Fino would have been capable of producing.*

**Sommelier's Notes: A SWEET JUICE OF RED FRUITS**

**23 € per cup (8 cl)**



## MUFFATO DELLA SALA

*"The King of White Passiti"*

GRAPES ATTACKED BY NOBLE MOULD

**UMBRIA IGT (500ml)**

**WINERY: Marchesi Antinori (Umbria - Castello della Sala)**

**GRAPES: Sauvignon - Grechetto - Traminer - Sémillon - Riesling**

*A sweet wine of great charm, produced with grapes that surround the magnificent Castello della Sala, harvested at the beginning of November, to allow the morning mists to favor the development of the typical "noble rot" (Botrytis Cinerea) on the bunches. This particular condition reduces the water content of the grapes, concentrating sugars and aromas, giving Muffato della Sala an unmistakable harmonious taste. Produced since 1987, always left to mature for about six months in barrique, it is an exceptional sweet wine that is produced in very limited quantities, only in the years that allow it.*

**Sommelier's Notes: A VERY FRAGRANT ALCOHOLIC HONEY**

**16 € per cup (8 cl)**

# SWEET WINES

## Marche people



### RE SOLE

*"The most fragrant Passito Rosso"*

**PASSITO OF LACRIMA DI MORRO D'ALBA DOC (500ml)**

**WINERY: Stefano Mancinelli (Marche - Morro d'Alba)**

**GRAPE VARIETY: 100% Tear**

*After the harvest of the Lacrima grapes, we proceed with the total drying for about 4 months with hanging grapes; this is followed by fermentation at a controlled temperature and refinement for at least 3 years in barriques and tonneaux.*

**Sommelier's Notes: BLACK CHERRY - VIOLET - VANILLA**

**10 € per cup (8 cl)**



### SOMMO

*"The Spiciest Passito"*

**PASSITO OF BLACK VERNACCIA OF SERRAPETRONA (500ml)**

**WINERY: Terre di Serrapetrona (Marche - Serrapetrona)**

**GRAPES: 100% Vernaccia Nera**

*The most complete expression of withering. Sweet. Produced entirely from dried grapes, it is made only in the best years, when the quality of the grapes is impeccable. Evolution of time: 72 months of rest.*

**Sommelier's Notes: FRUIT IN SYRUP - BLACK PEPPER - TOBACCO**

**10 € per cup (8 cl)**



### IL LORESE - Extra-Old Cooked Wine

*"Ancient drink from the Marche"*

**MARCHIGIANO COOKED WINE Stravecchio (500ml)**

**WINERY: Lorese (Marche - Loro Piceno)**

**GRAPES: Trebbiano - Montepulciano - Sangiovese**

*Produced since the 16th century, it is one of the most unique and rare wines in Italy. An exclusive tradition of the Marche region consists of boiling the must in large copper cauldrons over direct embers and, after losing half of its weight, it is transferred to wooden barrels. In which it ages from 5 to 40 years.*

**Sommelier's Notes: CARAMEL - HONEY - SPICES - JAMS**

**10 € per cup (8 cl)**

## SWEET WINES

# Italy



## VINSANTO of Chianti Classico

*"The Anti-Wine"*

VINSANTO OF CHIANTI CLASSICO DOC (375ml)

WINERY: Marchesi Antinori (Tuscany - San Casciano V.P.)

GRAPES: Trebbiano - Malvasia

*A very special product, its uniqueness lies in the winemaking method that is almost completely opposite to that of "normal" wines. During winemaking, it is exposed to air, rather than trying to avoid it. It ages in empty barrels, rather than full ones. It is stored in the "attic" rather than in the cellar and with open windows rather than in the dark. It ages in wood for at least 3 years.*

Sommelier's Notes: CHESTNUTS - FIGS - ORANGE PEEL - COCOA

16 € per cup (8 cl)



## TERRE ARSE

*"The longest-lived wine in the world"*

MARSALA RESERVE VIRGIN DOC (500ml)

WINERY: Florio (Sicily - Marsala)

GRAPES: 100% Grillo

*"Vergine" is the most refined and elegant of the various types of Marsala. It is left to mature for ten long years in ancient oak barrels, which give the Grillo grapes complex tertiary tones. So resistant to time that there are still good bottles dating back to 1800.*

Sommelier's Notes: DRY - POWERFUL - BITTER - TOBACCO - LEATHER

10 € per cup (8 cl)



## RECIOTO della Valpolicella

*"The Father of Amarone"*

RECIOTO DELLA VALPOLICELLA CLASSICO DOCG (750ML)

CELLAR: Farina (Veneto - Valpolicella)

GRAPES: Corvina - Corvinone - Rondinella - Molinara - Oseleta

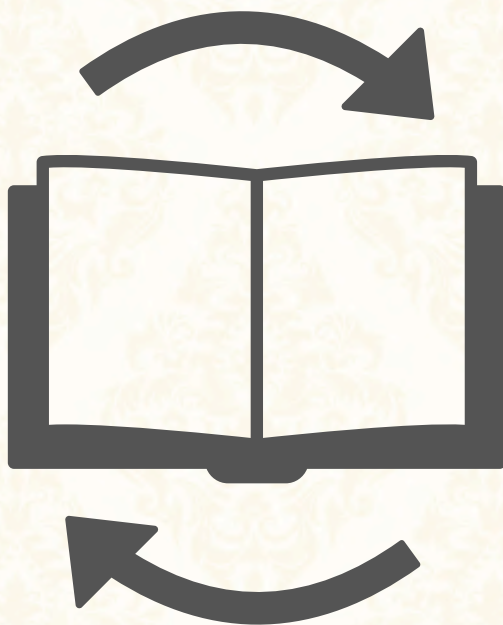
*It is a wine with great personality, obtained from the grapes of Valpolicella Classica by selecting only the "recie", that is, the wings of the bunch, the sweetest part. It is said to be the "Father of Amarone" precisely because every Amarone, before fermenting completely, is first a Recioto.*

Sommelier's Notes: ROSE - RASPBERRIES - BLACK CHERRY JAM

10 € per cup (8 cl)

*Wines by the Glass*

- FINE -



**ROTATE THE BOOK**

AND START FROM THE BEGINNING FOR  
THE WINES WE SERVE IN BOTTLES



**VITTORIANO**  
*Ambasciatori del GUSTO Italiano*