

# YOUR ITALIAN BUTLER

## WINE & BEER LIST

### WHITE WINES

	<u>BTL</u>	<u>GLS</u>
<b>Tudernum Lucrezie Bianco IGT</b> Trebiano, Grechetto Vintage 2015 <i>Intensely fruity and persistent bouquet fresh and balanced acidity</i>	\$ 50++	\$ 10++
<b>Sasso dei Lupi Pinot Grigio Quartanota IGP</b> Pinot Grigio Vintage 2014 <i>Fine floral and honeyed scents, and a smooth, round palate of dewy pear, melon and cashew.</i>	\$ 60++	\$ 12++
<b>Monteguelfo Bianco Toscana Le Lepri IGT</b> Sauvignon Blanc, Chardonnay and Vermentino Vintage 2014 <i>Delicate floral tone, well-structured fruit, persistent and with a pleasing balance</i>	\$ 68++	\$ 14++
<b>Graziano Pra' Soave Otto DOC</b> Garganega Vintage 2014 <i>Floral fruity bouquet, medium body, flavoursome full of fruit with clear mineral notes.</i>	\$ 70++	
<b>La Vis Pinot Grigio DOC</b> Pinot Grigio Vintage 2014 <i>Bright and refreshing, this easygoing white offers delicate aromas and flavors of white spring flower, Granny Smith apple and citrus. Racy acidity gives it a crisp finish.</i>	\$ 82++	





## RED WINES

	<u>BTL</u>	<u>GLS</u>
<b>Tudernum Lucrezie Sangiovese IGT</b> Sangiovese Vintage 2015 <i>Ruby red with young red fruits scent</i>	\$ 50++	\$ 10++
<b>Sasso dei Lupi Merlot Quintotema IGP</b> Merlot Vintage 2014 <i>Intense ruby red fruity and floral hints on the nose Soft and appealing to the palate. Rich and well balanced style.</i>	\$ 60++	\$ 12++
<b>Bosco Nestore Montepulciano D'Abruzzo Eclipse DOC</b> Montepulciano Vintage 2015 <i>Ruby red with fine and persistant bouquet. Dry, sapid and full.</i>	\$ 65++	\$ 13++
<b>Sasso dei Lupi Cabernet Sauvignon IGT</b> Cabernet Sauvignon Vintage 2015 <i>Deep ruby red with aromas that vary from those of red fruits to spicy hints. On the palate richly structured fruit and well-balanced.</i>	\$ 68++	\$ 14++
<b>Castello Duca dei Giorgi Nero Italia IGP Sicilia</b> Nero D'Avola Vintage 2014 <i>It is a wine with a spicy and aromatic bouquet, very well balanced with a wonderful fruity sensation</i>	\$ 68++	
La Marchesana Primitivo Puglia IGT -- ORGANIC- Primitivo Vintage 2014/5 Deep ruby red with intense aromas of blackberries. Delicate floral and plant notes	\$ 70++	
<b>Cecchi Chianti Classico DOCG</b>	\$ 78++	

**Cecchi Chianti Classico DOCG 375ml**

**\$ 40++**

Sangiovese

Vintage 2013

*Red ruby tending to garnet with aging, fine nose. Intense and persistent, its structure is large and with a great balance.*

**Terre Gaie Stema Pinot Nero Veneto IGT**

**\$ 80++**

Pinot Noir

Vintage 2013

*An excellent, markedly fruity structure. Full-bodied, velvety structure, excellent choice for pairing with meat dishes*

**Cecchi Chianti Riserva DOCG**

**\$ 82++**

Sangiovese

Vintage 2013

*Fresh, well-balanced wine with an aromatic complexity and structure.*

**Adriano Barbera D'Alba Superiore DOC**

**\$ 85++**

Barbera grape

Vintage 2013

*Aromas of blackberry and jam scents, delicate and intense perfume. Full, complex and balanced*

**Podere 72 Piceno Superiore**

**\$ 90++**

Montepulciano, Sangiovese

Vintage 2012

*Pure and clean aromas with a prevalence of berries, especially dried berries, very balanced*

**La Vis Pinot Nero**

**\$ 92++**

Pinot Nero

Vintage 2012

*Of a deep garnet-red colour, this wine has a particularly enchanting flowery-fruity, yet earthy aroma. It is lively and well-rounded on the palate, with a sensation of sour black cherries preserved in alcohol.*

**Tenuta di Sesta Rosso di Montalcino DOCG**

**\$ 92++**

Sangiovese grosso

Vintage 2013

*Floral fragrances mixed with red fruits and spices. Meaty and fresh to the palate with a long pleasant finish.*

**Cecchi Vino Nobile di Montepulciano DOCG**

**\$ 98**

Sangiovese

Vintage 2011

*An intense perfume of purple violets. In the mouth is pleasantly tannic, harmonious and full body.*

**Stefano Antenucci DOC Superiore**

**\$ 105**

Cabernet Sauvignon, Sangiovese

Vintage 2011

*Dark ruby red, the nose reveals beautiful notes of plum and cassis, ink and liquorice, vanilla and white pepper. An odor of race profile, deep and persuasive*

**Graziano Pra' Valpolicella Superiore**

**\$ 105**

**Ripasso Morandina DOC - ORGANIC**

Corvina, Corvinone, Rondinella, Oseleta,

Vintage 2014

*Intense ruby red colour with tints of violet. On the nose, aromas of fresh black cherries, spices and sweet vanilla are particularly prominent.*

**La Vis Cabernet Sauvignon DOC**

**\$ 108**

Cabernet Sauvignon

Vintage 2011

*Cabernet Sauvignon has a deep ruby-red colour with pomegranate hues. With intense aromas of ripe forest fruits, vanilla and spices, coffee and chocolate, creating a particularly well-rounded and refined sensation.*

**Dolcetto D' Alba Ca' Viola**

**\$ 112**

Dolcetto

Vintage 2013

*Red with a pretty core of ripe berries and light herb aromas and flavours  
Medium body, medium acidity and a fruity finish*

**Ripasso Della Valpolicella Classico DOP**

**\$ 115**

Corvina, Corvinone, Rondinella, Croatina, Oseleta

Vintage 2011

*It presents notes of currant and ripe raspberry, clove, anise, licorice, herbs and vanilla.  
Balanced and very enjoyable*


**Barbera D' Alba Ca' Viola**

**\$ 122**

Barbera

Vintage 2013

*This wine is not large in the mouth, rather it has a pleasantly fresh drinkability. This is a juicy, inviting and agile Barbera.*



**Nebbiolo Langhe DOC**

**\$ 138++**

Nebbiolo  
Vintage 2013

*Nebbiolo flowers early and ripens late, so a long hang time, producing high levels of sugar, acidity and tannins; the challenge being to harvest the fruit with these three elements ripe and in balance.*

**Tenuta di Sesta Brunello di Montalcino DOCG**

**\$ 150++**

Sangiovese grosso  
Vintage 2011

*Intense refined bouquet of cherries, spices and forest. Full and rich with great texture and never ending finish.*

**Giacomo Fenocchio Barolo DOCG**

**\$ 150++**

Nebbiolo  
Vintage 2011

*Vibrant ruby red colour . Intense and complex aromas full of jammy fruits, especially cherries and plums.*

**Amarone della Valpolicella DOCG  
Corvina, Corvinone, Rondinella, Oseleta  
Vintage 2010**

**\$ 150++**

*Lots of raisin and sultana aromas with hints of figs. Full body with soft, silky tannins. Lots of new wood too. A modern, intense red. More new wood than in the past but shows lots of fruit as always*

**Graziano Pra' Amarone della Valpolicella  
DOCG - ORGANIC -**

**\$ 180++**

Corvina, Corvinone, Rondinella, Oseleta  
Vintage 2011

*A ripe, open and spicy nose with aromas of wild cherry, plums and dried herbs. The silky, velvety texture and flavours of luscious bitter cherry, dried orange peel, and ripe red fruit are balanced by a complex and long finish, with lingering notes of chocolate ganache.*

**Barolo Sotto Castello di Novello DOCG**

**\$ 200++**

Nebbiolo  
Vintage 2010

*An opulent style of 2010 with dried fruit verging on prunes, dried flowers and licorice. Violets too. Full-bodied, chewy and very powerful. Long, long finish. Fruit and tar aftertaste.*

## COLLESI BEERS LIST

750 ML

500 ML

### **Collesi Craft Beer Blanche**

**ALC 5%**

*Unpasteurized beer and naturally refermented in the bottle. Floral and exotic fruits, with a light citrus acidity and citric fruit notes, in a well measured balance that guarantees freshness. Delicate but persistent, this beer is ideal for Italian "pinzimonio"; delicate dishes, like fish or white meat with no fat sauces; fresh and light cheese; "Margherita" Italian cake.*

**\$ 34++**

**\$ 24++**

### **Collesi Craft Beer Bionda/Alter**

**ALC 6%**

*Unpasteurized pale beer, naturally refermented in the bottle, made with Munich malt, shows a very fine-grain, rich and creamy foam and good perlage. Its hallmarks are pronounced aroma of hops in bloom and malt and fruity notes, with the fragrances of yeast, vanilla, warm bread crust and honey. To combine with first courses or fish recipes.*

**\$ 36++**

**\$ 26++**

### **Collesi Craft Beer Chiara/Ego**

**ALC 6%**

*From "pilsen" barley, this unpasteurized ale beer, naturally refermented in the bottle, shows a very fine grain, rich and creamy foam and good perlage. Chiara has an elegant and fruit flavor, given by the combination of intense aromas of malt and citrus fruits and the freshness of tropical fruits at the end. Perfect as an aperitif or served with a light appetizers.*

**\$ 36++**

**\$ 26++**

### **Collesi Craft Beer Ambrata/FiatLux**


**ALC 7.5%**

*Unpasteurized amber beer naturally refermented in the bottle. Clean and intense aroma with exceptional body and warm and complex bouquet of cereals, hops and dried fruit. Pairs well with grilled red meat.*

**\$ 38++**

**\$ 28++**





**Collesi Craft Beer Nera/Major**

**ALC 8%**

*Unpasteurized stout beer naturally refermented in the bottle.*

*Full bodies taste, with a very complex aroma of roasted coffee, barley, cocoa, licorice and rhubarb. Soft, creamy and lingering mouthfeel. Velvety and smooth foam looking like a cappuccino.*

*To combine with grilled red meat, perfect after meals.*

**\$ 38++**

**\$ 28++**

**Collesi Craft Beer Rossa/Ubi**

**ALC 8%**

*Unpasteurized red beer naturally refermented in the bottle*

*A beer with a great personality, pleasantly sweet with intense spicy aroma of caramel, malt, hazelnuts and very persistent finish.*

*Perfect after meals and with dessert.*

**\$ 38++**

**\$ 28++**

**Collesi Craft Beer IPA**

**ALC 8,5%**

*India pale ale, unpasteurized and naturally refermented in the bottle.*

*Strong and intense, long-lasting in the mouth and particularly bitter.*

*With grapefruit and tropical fruit notes which spread from honey yellow colour and fine carbonation. Perfect for fish carpaccios and vegetables; with white-meat based sauces; fish first dishes; grilled*

*and fried fish; parmigiano-reggiano and aged cheeses.*

**\$ 38++**

**\$ 28++**

**Collesi Craft Beer Triplo Malto**

**ALC 9%**

*Triple malt means that the quality of malt used for brewing the beer is three*

*times the regular amount. More malt means more starch that can be converted*

*into sugar and then into alcohol. Ale beer with aromas of fresh yeast, vanilla, bread*

*crust and honey. The taste is intense and complex: malt, citrus and tropical fruit,*

*pineapple, apricot.*

**\$ 40++**

**\$ 30++**