

Ristorante
FRESCOBALDI
L O N D O N

Marchesi de' Frescobaldi

1000 years of history, 1100 hectares of vineyards, 10 estates, more than 80 importers countries throughout the world. The Frescobaldi Family has been narrating the history of Tuscany for over one thousand years. Their wines were welcomed into the prestigious Renaissance and Papal Courts and the English court of Henry VIII. The Frescobaldi estates are situated in some of the best DOC and DOCG appellations. The most renowned estates are Castello di Pomino situated north-east of Florence along the slopes of the Tuscan-Emilian Apennines, Castello di Nipozzano in the heart of Chianti Rufina, Tenuta di Castelgiocondo and Luce della Vite in Montalcino, and Tenuta di Castiglioni in Montespertoli. The newer estates of Santa Maria and Tenuta dell' Ammiraglia in the Maremma region, Conti Attems in the Collio region in Friuli, Tenuta dell'Ornellaia in Bolgheri, were acquired in recent years. Passion, commitment, and perseverance are just some of the qualities treasured and handed down along the thirty generations of the Frescobaldi Family.

Flights

Flight

A new way to taste three different wines.

Flights represent a new and original way to experience the magical world of our wines. They are an easy and fun way to taste three wines, each vinified and aged in a different way, and all from different Estates or regions. A taste of 3 glasses (125 ml each).

White Flight “Bianchi Toscani”

£16⁰⁰

Albizzia 2013, Toscana i.g.t.

Castello Di Pomino 2013, Pomino Bianco d.o.c.

Vermentino 2013, Tenuta dell’Ammiraglia, Toscana i.g.t.

White Flight “Bianchi Friulani”

£20⁰⁰

Our Sommelier will propose 3 different expressions, grape varieties and emotions from Friuli. All the wines are from Attems winery in Collio area, one of the best white wine district of Italy.

Red Flight “Sangiovese”

£21⁰⁰

Santa Maria 2012, Tenuta di Santa Maria, Morellino di Scansano d.o.c.g.

Campo Ai Sassi 2012, CastelGiocondo, Rosso di Montalcino d.o.c.

Nipozzano Riserva 2011, Castello di Nipozzano, Chianti Rufina d.o.c.g.

Red Flight “Latitudinal Tasting”

£40⁰⁰

Pomino Pinot Nero 2011, Castello di Pomino, Pomino Pinot Nero d.o.c.

Castelgiocondo 2009, CastelGiocondo, Brunello di Montalcino d.o.c.g.

Ammiraglia 2011, Tenuta dell’Ammiraglia, Maremma Toscana i.g.t.

Red Flight “Supertuscan”

£68⁰⁰

Montesodi 2011, Castello di Nipozzano, Toscana i.g.t.

Le Serre Nuove 2011, Tenuta dell’Ornellaia Bolgheri d.o.c.

Luce 2010, Luce della Toscana i.g.t.

“Sweet Flight” (75 ml each)

£33⁰⁰

40 Altari 2006, Vinsanto del Chianti d.o.c.

Vinsanto Di Pomino 2006, Castello di Pomino, Pomino Vinsanto d.o.c.

Attems Picolit 2011, Conti Attems, Collio d.o.c.

Prosecco and Sparkling Wines

	<i>Glass 150mm</i>	<i>Bottle 750ml</i>
Danzante Prosecco, Spumante Extra Dry V.S.Q.A. <i>Sparkling wine with a fine and delicate mousse. Intense fruity fragrance of apples and pears, aromas of citrus typical of the cool climate of Italy's North East.</i>	£7.50	£33.00
Leonia Brut 2011, Metodo Tradizionale Millesimato <i>This cuvée is made following the Champagne method blending Chardonnay and Pinot Noir from Castello di Pomino. Leonia ages 30 months sur lie to obtain a very sophisticated sparkling wine with a silky, rich, elegant and balanced perlage.</i>	£14.50	£70.00
Frescobaldi Brut 2009, Trento d.o.c. Metodo Tradizionale <i>From the coolest of Italy's Trento d.o.c. appellation, it is an intense, medium structure vintage wine with pleasant scents of yeast and almond flowers. Champenois method vintage!</i>	£10.50	£48.00

Champagne

Brut Carte D'or, Champagne Goutorbe-Bouillot	£14.00	£68.00
Brut Blanc De Blancs, Ruinart		£130.00
Brut Rose', Ruinart		£130.00
Brut Dom Perignon 2003, Dom Perignon		£310.00

White Wines

Glass Carafe Bottle
175ml 500ml 750ml

Italy

Tuscany

Remole Bianco 2013, Toscana i.g.t.

£6.50 £18.00 £26.00

Villa di Remole, in the heart of Tuscany, is the cradle of 700 years of history and tradition of the Frescobaldi family. Ideal for appetizers.

Albizzia 2013, Chardonnay di Toscana i.g.t.

£7.00 £19.00 £28.00

Light structure, with a clean fruity scent, of golden apples, contrasted by elegant floral aromas.

CASTELLO DI POMINO – Pomino (Firenze)

The mountainous environment of the Pomino appellation, in the foothills of the Appenine range, between 400 and 750 meters, enjoys a cool climate, with high temperature differences between days and nights. It produces elegant and fragrant white wines, mostly with Chardonnay and Pinot Blanc grapes, grown here since 1855.

Castello Di Pomino 2013, Pomino Bianco d.o.c.

£8.50 £23.00 £32.50

Chardonnay and Pinot Blanc grapes, from high altitude vineyards surrounded by mountain forests. Medium structured, with light floral notes and fragrant fruity aromas.

Pomino Benefizio Riserva 2012, Pomino Bianco d.o.c.

£14.00 £56.00

Barrel fermented and aged, single vineyard Chardonnay. Fully structured and extremely elegant, it is complex, fruity and offers nuances of spices and honey.

Pomino Benefizio Riserva 2006, Pomino Bianco d.o.c.

£65.00

ISOLA DELLA GORGONA – Gorgona Island

From the island of Gorgona, in Tuscany. “Gorgona” is a white wine born from the collaboration of Marchesi de’ Frescobaldi and the island’s penal institution. The Frescobaldi agronomists and oenologists have worked together with prisoners, teaching them important skills that can be used at the end of their detention for an easier reintegration into society.

Gorgona 2013, Toscana i.g.t.

£140.00

Born in 2012, the Gorgona wine, is a blend of Vermentino and Ansonica grapes, two typical varieties of the Tuscan islands and the whole region. It displays a rich pale yellow colour with green highlights and has wonderful notes of figs, exotic and candied fruits. Full body wine with savory hints and long-lasting finish. The Gorgona wine comes from a small vineyard of about one hectare.

Glass Carafe Bottle
175ml 500ml 750ml

TENUTA DELL'AMMIRAGLIA – Magliano (Maremma)

Located in the heart of Tuscany's Maremma, the Tenuta dell'Ammiraglia and its vineyards carpet the hills facing the Mediterranean. The winery, designed to integrate perfectly into the surrounding countryside, stands out as one of the finest examples of today innovation and modern technology going hand in hand with a deep respect for the local environment.

Ammiraglia Vermentino 2013, Toscana i.g.t.

£8.00 £22.00 £32.00

Intense straw yellow colour for this Vermentino, typical grape of the Tuscan coastline. It displays aromas of floral notes and candied fruits on top of an intriguing minerality.

TENUTA DELL'ORNELLAIA – Bolgheri (Livorno)

Ornellaia is located just outside of Bolgheri, on the west coast of Tuscany. The estate's diverse soils (marine, alluvial and volcanic) are ideal for structured white wines. The mild maritime climate, imprint their characteristics on the wines.

Poggio Alle Gazze 2012, Toscana IGT Bianco

£95.00

100% Sauvignon Blanc, it is a luminous straw yellow, the wine marries varietal notes of citrus and white peach to impressions of flinty mineral and creamy butter. The full-bodied palate shows impressive weight, with an aromatic complex of fruit and crisp mineral, beautifully supported by a vibrant acidity.

TENUTA DI COLLAZZI – Impruneta (Florence)

The estate is located just 7 Km. from Florence. The vineyards, grown on clay and sandy soils, lay in a perfectly exposed natural amphitheatre. In this warm environment, we grow red grapes such as Merlot, Cabernet, Syrah and Sangiovese and the white one Fiano.

Ottomuri 2013, Fiano, Toscana i.g.t

£46.00

The name comes from the eight terraces and walls that once upon a time used to be the original plot. The wine is very elegant with rich texture and good body. It ages for several months over lees.

Glass	Carafe	Bottle
175ml	500ml	750ml

Friuli

CONTI ATTEMS – Cormons (Gorizia)

The estate is located in Italy's northeast wine region of Collio, bordering Slovenia. The temperate environment, sunny at day, breezy and cool at night, contributes to produce white wines of medium and great structure, with mineral character and balanced style, typical of the terroir.

Attems Pinot Grigio 2013, Venezia Giulia i.g.t. £9.50 £25.00 £36.00

The wine is characterised by a copper-tinged straw yellow colour. Its bouquet is marked by an impressive fruitiness, and the palate demonstrates all of the amazing qualities of the area.

Attems Cupra Ramato 2013, Venezia Giulia i.g.t. £9.50 £26.00 £38.00

The wine shows a light copper colour due to a short period of maceration of the grape skin over the must, obtained from pressing them gently. Lovely nuances of jasmine and exotic fruit note of pineapple both giving a fresh and soft taste.

Attems Sauvignon 2013, Venezia Giulia i.g.t. £9.50 £25.00 £36.00

It boasts a quite distinctive, very complex bouquet. In colour it appears a straw yellow, typically with greenish highlights. Its palate exhibits crisp, tangy acidity and full flavours.

Attems Chardonnay 2013, Venezia Giulia i.g.t. £8.50 £23.00 £34.00

A lovely straw yellow colour introduces this Chardonnay. It displays rich aromas of ripe apple and it shows appreciable weight and a crispness with a mineral edge.

Attems Ribolla Gialla 2013, Venezia Giulia i.g.t. £9.50 £26.00 £38.00

The Ribolla Gialla variety is long traditional to the area and yields a white wine that is straw yellow in appearance, marked by a very delicate bouquet of floral nuances.

Attems Friulano 2013, Collio d.o.c. £8.50 £23.00 £34.00

In its first few months of life as a wine, it releases notes of spring flowers, but as the months pass, the bouquet takes on spicier nuances. It is full and fat on the palate, with an intriguing minerality, and concludes with a pleasant bitter-almond finish.

Attems Cicinis 2012, Collio d.o.c. £14.00 £56.00

This Cru is made of Sauvignon grapes from this beautiful single vineyard on the Collio hills. It shows a golden, dense, brilliant colour, with fruity note of peach and vegetal hints tomato leaves and peppers with a mineral finish. Very velvety and rich it has also a very long finish.

Glass *Carafe* *Bottle*
175ml 500ml 750ml

Veneto

Danzante Pinot Grigio 2013, Venezie i.g.t.

£7.50 £19.00 £28.00

Lightly structured and international, it displays aromas of fresh fruit and flowers typical of Northern Italy's cooler climate.

Alto Adige

Gewurztraminer Nussbaumer 2013, Tramin

£68.00

Muller Thurgau Feldermarchall 2011, Tiefenbrunner

£65.00

Piedmont

Gavi Di Gavi Black Label 2013, La Scolca

£82.00

Chardonnay Rossj - Bass 2013, Gaja

£130.00

Campania

Cutizzi 2013, Greco Di Tufo, Feudi S.gregorio

£45.00

Pietracalda 2013, Fiano Di Avellino Feudi S.gregorio

£52.00

France

Sancerre 2013, F. Girard, Loire

£42.00

Puligny Montrachet 2012, B. Gagnard, Burgundy

£105.00

Les Perrieres 2009, Mersault 1Er Cru, D. Perrin

£230.00

New Zealand

Sauvignon Marama 2010, Seresin, Malborough

£55.00

South Africa

Chardonnay 2013, Hamilton Russell

£63.00

Rosé Wines

Glass	Carafe	Bottle
175ml	500ml	750ml

Italy

Tuscany

Remole Rosato 2013, Toscana i.g.t.

£6.50 £18.00 £26.00

Made of merlot grapes from our estates in Tuscany, this rosé wine displays good red fruit aromas of raspberries and cherries together with a good freshness and a mild and balanced taste.

Saltagrilli 2013, Toscana i.g.t.

£8.00 £22.00 £31.00

Sangiovese, Merlot and Cabernet Sauvignon grapes for this rosé wine from the family historical estate of Castiglioni. It has a rich and aromatic nose where delicate nuances of violets with more effusive cherry notes.

France

Whispering Angel 2013, Chateau d'Esclans, Provence

£58.00

Red Wines

Glass Carafe Bottle
175ml 500ml 750ml

Italy

Tuscany

Remole 2013, Toscana i.g.t.

£6.50 £18.00 £26.00

Blend of Sangiovese and Cabernet Sauvignon, it is a wine of medium structure, very pleasant, with fresh red fruit and fragrant floral notes.

CASTELLO DI POMINO – Pomino (Firenze)

The mountainous environment of the Pomino appellation, in the foothills of the Apennine range, between 400 and 750 meters, enjoys a cool climate, with a high temperature gradient between days and nights. It produces an elegant and fragrant red wine, mostly with Pinot Noir and Sangiovese grapes, grown here since 1855.

Pomino Pinot Nero 2011, Pomino Pinot Nero d.o.c.

£13.00 £50.00

Pomino Pinot Noir is ruby-red. The nose is elegant, bringing out intense berry fruits characterized by blackcurrant and raspberry notes. The finish is an unexpected burst of leather and toasty notes of chocolate and coffee. The tannins are silky and vibrant on the palate.

CASTELLO DI NIPOZZANO – Pelago (Firenze)

Built around the year 1000, it is located in the heart of the Chianti Rufina, in the middle of a typically Tuscan countryside. The climate is dry and breezy, hot in the summer, though with cool nights. The terroir perfectly grows Sangiovese and Cabernet Sauvignon grapes that yield red wines of great class, full bodied yet supple.

Nipozzano Riserva 2011, Chianti Rufina Riserva d.o.c.g.

£10.50 £28.00 £40.00

The wine has a ruby-red colour with good consistency. The nose opens with a strong fruit component of blackberry, blueberry and cherry. The tannins are dense, resulting in a warm and smooth palate. Good persistence.

Nipozzano Vecchie Viti 2011, Chianti Rufina Riserva d.o.c.g.

£13.50 £54.00

This wine originates from the oldest vines of Castello di Nipozzano, endowed with deep root systems. Of great complexity and harmony, this reserve wine is refined for 24 months in oak barrels according to ancient Tuscan tradition.

Montesodi 2011, Toscana i.g.t.

£17.50 £68.00

A single cru vineyard wine made from 100% Sangiovese grapes of great structure. A selection with its initial vintage in 1974, Montesodi is made only in exceptional growing years. It yields a rich, intense wine of remarkable aromas.

Montesodi 2004, Toscana i.g.t.

£90.00

Montesodi 1998, Toscana i.g.t.

£125.00

Montesodi 1985, Toscana i.g.t.

£215.00

<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
<i>175ml</i>	<i>500ml</i>	<i>750ml</i>

Mormoreto 2011, Toscana i.g.t. <i>This is the great wine of the Castello, from the vineyard Mormoreto planted in 1976. Cabernet Sauvignon, Merlot, Cabernet Franc, and Petit Verdot, planted 150 years ago. It is a wine of great depth, opulent and refined, that you can cellar for many years.</i>	£28.50	£105.00
Mormoreto 2010, Toscana i.g.t.		£110.00
Mormoreto 2009, Toscana i.g.t.		£115.00
Mormoreto 2007, Toscana i.g.t.		£120.00
Mormoreto 2005, Toscana i.g.t.		£155.00

CASTELGIOCONDO – Montalcino (Siena)

Build in 1100, it produces Brunello di Montalcino since the end of last century. Located in one of the greatest vine-growing area characterized by a very hot climate, with little, well distributed rain. The vineyard, between 250 and 450 meters, produce Sangiovese and Merlot grapes, which give wines of great opulence and structure.

Campo Ai Sassi 2012, Rosso di Montalcino d.o.c. <i>100% Sangiovese from the estate's lowest altitudes. It displays the same characteristics as Brunello, but in a more youthful, less complicated manner. Funny.</i>	£10.50	£27.00	£41.00
Castelgiocondo 2009, Brunello di Montalcino d.o.c.g. <i>Castelgiocondo Brunello is one of the most well know wine for its quality, longevity and typically expression of the small Montalcino area. Produced entirely from Sangiovese grape, rich but balanced, soft tannic and balsamic, never ending and very emotional taste of Tuscany.</i>	£23.00		£90.00
Castelgiocondo 2007, Brunello di Montalcino d.o.c.g.			£115.00
Castelgiocondo 2006, Brunello di Montalcino d.o.c.g.			£120.00
Castelgiocondo 2001, Brunello di Montalcino d.o.c.g.			£200.00
Castelgiocondo 2000, Brunello di Montalcino d.o.c.g.			£220.00

<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
<i>175ml</i>	<i>500ml</i>	<i>750ml</i>

Ripe Al Convento Di Castelgiocondo 2007, Brunello di Montalcino Riserva d.o.c.g. **£188^{.00}**

100% Sangiovese from a single top cru, made only in best vintages. The most elegant and rich full expression of Sangiovese grape. More than 6 years ageing gives to the wine softness and complexity. Huge fragrance and unique variation. Taste of tobacco, leather, cloves and an explosion of fruits and flowers.

Ripe Al Convento Di Castelgiocondo 2006, Brunello di Montalcino Riserva d.o.c.g. **£190^{.00}**

Ripe Al Convento Di Castelgiocondo 2004, Brunello di Montalcino Riserva d.o.c.g. **£195^{.00}**

Ripe Al Convento Di Castelgiocondo 2003, Brunello di Montalcino Riserva d.o.c.g. **£175^{.00}**

Ripe Al Convento Di Castelgiocondo 1999, Brunello di Montalcino Riserva d.o.c.g. **£360^{.00}**

Lamaione 2010, Toscana i.g.t.

£26^{.00}

£100^{.00}

Lamaione is an exceptionally superb Supertuscan produced by the CastelGiocondo Tenuta from Merlot grown in the 12-hectare Lamaione vineyard, whose vines were planted in 1976 at an elevation of 300 metres.

LUCE DELLA VITE – Montalcino (Sienna)

The Luce della Vite Estate was founded in 1995 by Vittorio Frescobaldi and Robert Mondavi. They decided to pursue a common dream: to combine their cultures and passion to create a distinctive and unprecedented wine in Montalcino. Sustainable agriculture focusing on organic production. Since 2004 is owned entirely by Machesi de' Frescobaldi.

Lucente 2012, Toscana i.g.t.

£16^{.00}

£60^{.00}

Lucente is Luce's second wine, also a blend of Merlot and Sangiovese and as such is essential to grant the excellence of Luce. Lucente represents a more approachable expression of the Estate's unique terroir.

Luce 2011, Toscana i.g.t.

£44^{.00}

£170^{.00}

Luce is the first wine in the terroir of Montalcino, blending the roundness and suppleness of Merlot with the structure and elegance of Sangiovese. Velvet texture tannins contribute to a great structure. A near endless finish vein of tangy mineral and spices.

Luce 2010, Toscana i.g.t.

£175^{.00}

Luce 2009, Toscana i.g.t.

£180^{.00}

Luce 2008, Toscana i.g.t.

£185^{.00}

Luce 2007, Toscana i.g.t.

£200^{.00}

Luce 2006, Toscana i.g.t.

£215^{.00}

Luce 2004, Toscana i.g.t.

£230^{.00}

Luce 1995, Toscana i.g.t.

£265^{.00}

<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
<i>175ml</i>	<i>500ml</i>	<i>750ml</i>

Luce Brunello 2009, Brunello di Montalcino d.o.c.g. <i>Luce Brunello is produced in a very small quantity to showcase the unique character of a pure Sangiovese from the Luce Estate and pay tribute to Montalcino's tradition.</i>	£170.00
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Luce Brunello 2008, Brunello di Montalcino d.o.c.g.	£180.00
Luce Brunello 2007, Brunello di Montalcino d.o.c.g.	£200.00
Luce Brunello 2006, Brunello di Montalcino d.o.c.g.	£250.00
Luce Brunello 2004, Brunello di Montalcino d.o.c.g.	£240.00

TENUTA DI CASTIGLIONI – Montespertoli (Firenze)

Located within the hills of Chianti to the South West side of Florence, it enjoys a warm climate. The estate's clay and sandy soils are ideal for Sangiovese and Merlot grapes, that produce very fruity red wines, with scents of red and dark berries, typical of this area.

Chianti Castiglioni 2013, Chianti d.o.c.g. <i>Made with Sangiovese and small parts of Merlot, it results a medium structured wine and shows intense flavours of fresh fruits and a spicy note typical of this warm area South West of Florence.</i>	£8.00	£22.00	£30.00
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Tenuta Frescobaldi Di Castiglioni 2011, Toscana i.g.t. <i>The wine blends Cabernet Sauvignon, Sangiovese and small portions of Merlot and Petit Verdot from the estate's sandy loamy soils. It is well structured with aromas of small ripe red fruits, enhanced by balsamic nuances and sweet spices notes.</i>	£11.50	£29.00	£44.00
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Giramonte 2009, Toscana i.g.t. <i>The Tenuta di Castiglioni, the Frescobaldi family's oldest estate, brought forth, in 1999, Giramonte, a rare and exclusive Cru. The qualities of its soil, an ideal microclimate, and rigorous selection of the fruit ensure extraordinary consistency of quality. The result is a wine of great richness and intensity, silk-smooth, and with an almost endless progression and finish.</i>	£190.00
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Giramonte 2003, Toscana i.g.t.	£240.00
Giramonte 2000, Toscana i.g.t.	£260.00

Glass Carafe Bottle
 175ml 500ml 750ml

TENUTA DELL'ORNELLAIA – Bolgheri (Livorno)

Ornellaia is located just outside of Bolgheri, on the coast of Tuscany. The estate's diverse soils - marine, alluvial and volcanic - is ideal for Cabernet Sauvignon, Cabernet Franc and Merlot. The mild maritime climate imprints their characteristics on the wines.

Le Volte 2012, Toscana I.g.t. £13.⁰⁰ £32.⁰⁰ £48.⁰⁰

Le Volte dell'Ornellaia is the expression of a carefully crafted blend. The softness of Merlot, the firm structure and depth of Cabernet Sauvignon supported by the vivacious personality of Sangiovese, create a unique blend which reflects the integrity and style which inspire the philosophy of the Ornellaia Estate.

Le Serre Nuove 2012, Bolgheri d.o.c. £26.⁰⁰ £95.⁰⁰

A true 'Second vin' of Ornellaia, Le Serre Nuove results from the decision to carry out an even more rigid selection during the blending phase of the base wines which give life to Ornellaia. Produced primarily from the younger vineyards, the wine combines the pedigree of the flagship wine with freshness, accessibility and softness together with a structure, balance and intensity typical of the great terroir of the Estate.

Ornellaia 2011, Bolgheri d.o.c. Superiore £75.⁰⁰ £290.⁰⁰

Ornellaia, Estate's flagship wine, was first produced with vintage 1985, from an extremely careful selection of the vineyards Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot, grown on Ornellaia.

Ornellaia 2010, Bolgheri d.o.c. Superiore Special 25th Anniversary £310.⁰⁰

Ornellaia 2009, Bolgheri d.o.c. Superiore £320.⁰⁰

Ornellaia 2008, Bolgheri d.o.c. Superiore £330.⁰⁰

Ornellaia 2006, Bolgheri d.o.c. Superiore £370.⁰⁰

Masseto 2010, Toscana i.g.t. £950.⁰⁰

From the best Merlot grapes of this single 7 hectares vineyard, that gives a great structure to this collectable wine. It offers intense herbal aromas of black olives and sage, plus masses of dark fruit. The wine is rich with profound depth, exceptionally rich and literally full of body.

Masseto 2007, Toscana i.g.t. £1.100.⁰⁰

Masseto 2006, Toscana i.g.t. £1.250.⁰⁰

Glass Carafe Bottle
175ml 500ml 750ml

TENUTA DELL'AMMIRAGLIA – Magliano in Toscana (Maremma)

Located in the heart of Tuscany's Maremma, the Tenuta dell'Ammiraglia and its vineyards carpet the hills facing the Mediterranean. The winery, designed to integrate perfectly into the surrounding countryside, stands out as one of the finest examples today of innovation and modern technology going hand in hand with a deep respect for the local environment.

Terre More 2012, Maremma Toscana I.G.T. £8,⁰⁰ £22,⁰⁰ £32,⁰⁰

Terre More, a careful blend of Cabernet Sauvignon, Merlot, Cabernet Franc, and Syrah, is a rich, intense wine that is modern in style yet eloquently expressive of the growing area it represents.

Pietraregia 2011, Morellino di Scansano riserva d.o.c.g. £11,⁵⁰ £31,⁰⁰ £46,⁰⁰

Pietraregia Morellino Riserva is a smooth and stylish wine. Multi-layered, complex, and firmly structured, it has proved impressive for its overall elegance and for its seductive character, qualities classic to the great red wines produced in the Maremma.

Ammiraglia 2011, Maremma Toscana I.G.T. £22,⁰⁰ £85,⁰⁰

Made 100% from Syrah grapes grown in limestone-clay soils rich in pebble and rock, its soul is the most Mediterranean of all of the Frescobaldi estates. It is an emphatic, full-bodied wine boasting impressive, well-ripened fruit and pungent spice.

TENUTA DI SANTA MARIA – Scansano (Maremma)

Located in the most southern section of the Morellino di Scansano area, it lies below the village of Magliano in Toscana. It benefits warm, dry Mediterranean climate, the soil is rich in gravel and sandstone with surrounding forests of scrubs and cork oaks. Its 55 hectares of high density planted vineyards are mainly Sangiovese, with a small amount of Cabernet Sauvignon.

Santa Maria 2013, Morellino di Scansano d.o.c.g. £8,⁵⁰ £23,⁰⁰ £34,⁰⁰

From Frescobaldi's warmest "terroir", it is well structured, yet very enjoyable. Rich fragrances of small black fruits, are enhanced by subtle spicy notes of black pepper.

Glass Carafe Bottle
175ml 500ml 750ml

TENUTA DI COLLAZZI – Impruneta (Firenze)

The estate is located just 7 Km. from Florence. The vineyards, grown on clay and sandy soils, lay in a perfectly exposed natural amphitheatre. In this warm environment, Merlot, Cabernet and Sangiovese grapes are grown.

Liberta' 2012, Toscana i.g.t. **£42.00**

Blend of Merlot, Syrah and Sangiovese. Very fruity and soft with a very fresh end.

I Bastioni 2011, Chianti Classico d.o.c.g. **£12.00 £32.00 £48.00**

A lovely Chianti Classico from this small, award winning estate. Soft tannins, concentrated berries on the palate with a warm long finish.

Collazzi 2008, Toscana i.g.t. **£90.00**

A superb, small production wine from this award winning estate, it is a blend of Cabernet Sauvignon, Cabernet Franc and Merlot with intense, soft spiced red berry notes and soft coating tannins.

<i>Glass</i>	<i>Carafe</i>	<i>Bottle</i>
<i>175ml</i>	<i>500ml</i>	<i>750ml</i>

Friuli

Attems Merlot 2011, Collio d.o.c.

£9.00 £24.00 £36.00

Wine of medium structure, intense bouquet of figs and small red fruits, that become spicy with the age.

Piedmont

Barolo Cannubi 2010, G.Fenocchio

£110.00

Barbaresco 2011, Gaja

£350.00

Veneto

Amarone Della Valpolicella 2011, Ca'Rugate

£92.00

Valpolicella Superiore 2008, Romano Dal Forno

£175.00

Sardinia

Barrua 2010, Isola dei Nuraghi, Agricola Punica

£75.00

Sicily

Etna Rosso 2011, Archi Neri

£75.00

Gorgo Tondo 2010, Nero d'Avola, Cabernet Sauvignon, Duca di Castelmonte

£40.00

France

Les Cailloux Chateauneuf – Du Pape 2011, A. Brunel

£105.00

Leoville Barton Reserve 2010, Leoville Barton, St.Julien

£98.00

Aloxe Corton 1er Cru Les Vercots 2006, Folline Arbelet

£120.00

Spain

Viña Ardanza, Rioja Alta Reserva, VIÑA Ardanza 2005

£70.00

Pago Seleccionados 2011, Ribera Del Duero, Bodegas Aalto

£220.00

USA

Reserve Selection 2010, Cabernet Sauvignon, Raymond Vineyard Napa Valley

£90.00

South Africa

Pinot Noir 2013, Hamilton Russell

£78.00

New Zealand

Pinot Noir Leah 2011, Seresin Estate

£62.00

Magnums

Bottle

1,5 LITRES

Attems Cicinis 2012, Collio d.o.c.	£120 ⁰⁰
Nipozzano Riserva 2011, Castello di Nipozzano, Chianti Rufina Riserva d.o.c.g.	£84 ⁰⁰
Vecchie Viti Riserva 2011, Castello di Nipozzano, Chianti Rufina Riserva d.o.c.g.	£112 ⁰⁰
Montesodi 2011, Castello di Nipozzano, Toscana i.g.t.	£142 ⁰⁰
Montesodi 2006, Castello di Nipozzano, Chianti Rufina d.o.c.g.	£180 ⁰⁰
Montesodi 2000, Castello di Nipozzano, Chianti Rufina d.o.c.g.	£220 ⁰⁰
Mormoreto 2011, Castello di Nipozzano, Toscana i.g.t.	£240 ⁰⁰
Mormoreto 2009, Castello di Nipozzano, Toscana i.g.t.	£245 ⁰⁰
Giramonte 2009, Toscana i.g.t.	£395 ⁰⁰
Castelgiocondo 2009, Brunello di Montalcino d.o.c.g.	£186 ⁰⁰
Castelgiocondo 2007, Brunello di Montalcino d.o.c.g.	£230 ⁰⁰
Castelgiocondo 2001, Brunello di Montalcino d.o.c.g.	£420 ⁰⁰
Ripe Al Convento Di Castelgiocondo 2007, Brunello di Montalcino Riserva d.o.c.g.	£390 ⁰⁰
Ripe Al Convento Di Castelgiocondo 2006, Brunello di Montalcino Riserva d.o.c.g.	£385 ⁰⁰
Luce 2011, Toscana i.g.t.	£350 ⁰⁰
Luce 2009, Toscana i.g.t.	£380 ⁰⁰
Luce 2006, Toscana i.g.t.	£440 ⁰⁰
Luce 2004, Toscana i.g.t.	£470 ⁰⁰
Luce Brunello 2009, Brunello di Montalcino d.o.c.g.	£350 ⁰⁰
Luce Brunello 2006, Brunello di Montalcino d.o.c.g.	£520 ⁰⁰
Ornellaia 2011, Bolgheri d.o.c. Superiore	£650 ⁰⁰
Masseto 2010, Toscana i.g.t.	£2.000 ⁰⁰

3 LITRES

Mormoreto 2007, Castello di Nipozzano, Toscana i.g.t.	£500 ⁰⁰
Mormoreto 2005, Castello di Nipozzano, Toscana i.g.t.	£640 ⁰⁰
Castelgiocondo 2006, Brunello di Montalcino d.o.c.g.	£480 ⁰⁰
Castelgiocondo 2007, Brunello di Montalcino d.o.c.g.	£400 ⁰⁰
Luce 2008, Luce della Vite, Toscana i.g.t.	£800 ⁰⁰
Luce 2006, Luce della Vite, Toscana i.g.t.	£870 ⁰⁰
Ornellaia 2011, Bolgheri d.o.c. Superiore	£1.300 ⁰⁰

6 LITRES

Ornellaia 2011, Bolgheri d.o.c. Superiore	£2.900 ⁰⁰
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Dessert Wines

Glass
75ml

Bottle

Italy

Tuscany

40 Altari 2006, Vinsanto del Chianti d.o.c. (bottle 750ml)

£7.50

£52.00

Vinsanto from the Chianti DOC area of Tuscany, it blends Trebbiano, San Colombano and Malvasia grapes, typically used to produce this famous sweet wine.

Vinsanto Di Pomino 2006, Castello di Pomino,
Pomino Vinsanto d.o.c. (bottle 500ml)

£12.50

£75.00

It is produced from Trebbiano, Malvasia and the traditional San Colombano grapes. The colour is crystal-clear, golden and brilliant. The nose is highly aromatic and fragrant: notes of honey and dried fruit are joined by spices such as nutmeg and cinnamon. On the palate it is smooth and fresh, with notes of toasted almonds and hazelnuts.

Ornus 2010, Tenuta dell'Ornellaia, Toscana i.g.t. (bottle 375ml)

£30.00

£150.00

Ornus dell'Ornellaia, late harvest sweet wine of Petit Manseng, is cultivated in small parcels of land situated among our red varietal vineyards.

Friuli

Attems Picolit 2011, Conti Attems, Collio d.o.c. (bottle 500ml)

£13.00

£78.00

The partial fertilization of the flower, which determines the development of only a few and very concentrated berries, is the basis of the uniqueness of Picolit. One of the noblest expressions of its territory.

Sicily

Passito Di Pantelleria 2012, Carlo Pellegrino (bottle 375 ml)

£8.00

£38.00

Marsala, Carlo Pellegrino (bottle 375 ml)

£7.00

£32.00

France

Sautern 2006, 1er Cru Barsac, Château Coutet (bottle 750ml)

£125.00

Grappa

	<i>Glass</i> 50ml	<i>Bottle</i> 500ml
Grappa Di Castelgiocondo, Castelgiocondo, Montalcino <i>Grappa di Brunello is obtained by distilling the skins of the Sangiovese grapes used to produce the Castelgiocondo Brunello di Montalcino. It's bouquet is intense and persistent, and, on the palate it is smooth and velvety.</i>	£10.50	£95.00
Grappa Di Luce, Luce della Vite, Montalcino <i>This grappa is obtained from distilling the skins of the Sangiovese and Merlot grapes used to produce the unique wine Luce. We entrusted the task of distillation only to Jacopo Poli, one Italy's oldest and finest distilleries.</i>	£12.00	£105.00
Eligo Dell'Ornellaia, Grappa Riserva <i>Grappa Ornellaia is obtained from the distillation of the Cabernet Sauvignon and Merlot grapes, harvested in the Ornellaia Estate in Bolgheri. It distinguishes itself for its colour, its excellent aromas and its elegant structure.</i>	£11.00	£95.00

Ristorante
FRESCOBALDI
L O N D O N