



Terroir Series

Discover Hidden Grapes - a True Wine Connoisseur Journey

6 November 2024, 18:00



2023 Bortolin Angelo Sommaval, Rive di Guia Brut, Valdobbiadene

This is their bone dry zero dosage wine. Delightful style to taste and compare with a more well-known 'Prosecco' millesimato. Single vineyard.

Paired with Salmon and Stracchino Cheese Bruschetta

2022 Montefalco Grechetto, Antonelli, Umbria

Beautiful organic estate in Umbria. This Grechetto has a lovely, rich, lemony/waxy taste. Something a little different from a region overlooked by Tuscany.

Paired with our signature Seppie con Piselli (traditional Italian fish dish)

2022 Hautes Pistes Chardonnay, Pays d'Oc, Aubert et Mathieu

Elegant 'Burgundian' Chardonnay made by two young winemakers in the Limoux-Carcassonne region. Classic style, without the price tag.

Paired with Aubergine Parmigiana

2019 Vieux Chateau Saint Andre, Montagne St. Emilion

A truly magnificent Merlot. This wine is from the Chateau owned by the Berrouets, who have made Petrus for the last 65 years. The youngest son runs the estate.

Paired with Polpette della Nonna (our popular meatballs in rich tomato sauce)

2020 Sogni e Follia Rosso di Montalcino, Podere Le Ripi

Made by Francesco Illy at his amazing organic estate, the same estate producing a £90+ Brunello di Montalcino, created this wine for about half of the price.

Paired with Lasagne alla Bolognese (hopefully no need for a translation!)

2021 Lirac, La Dame Rouse, Domaine de la Mordoree, Rhone

Big, round, super smooth red, nestled in the Southern Rhone next to its grand neighbours, Chateauneuf du Pape & Gigondas. A lovely autumn wine.

Paired with Caserecce Cacio e Pepe

