

GINO

D'ACAMPO

MAIN MENU & WINE LIST

PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills around the town of Treviso. Whilst our Brut Prosecco's are dry & effervescent, if you're wanting something a little sweeter, then try the Extra Dry. Salute!

	125ml	Bottle
VINO D'ACAMPO DOC BRUT <i>Veneto</i> Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)	£10.25	£40
MONTRESOR MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours. (VE)	-	£45
MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Berry & red currant aromas, red apple & raspberry on the palate. (VE)	£11	£46

FRANCIACORTA

Franciacorta is Italy's best kept secret. Over 100 wineries making incredible DOCG sparkling wine in the 'metodo classico'. Take it to the next level with Italy's interpretation of Champagne.

	125ml	Bottle
FERGHETTINA BRUT DOCG <i>Lombardia</i> Grape: Chardonnay & Pinot Nero. Delicate with hints of white flowers & hazelnuts. Citrus fruits & golden apple. (VE)	£12.25	£70
FERGHETTINA MILLEDI DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. (VE) Magnum: £125	-	£72
GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT <i>Lombardia</i> Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. (VE) Magnum: £128	-	£74
FERGHETTINA SATÈN DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Champagne-style blanc de blancs wine. Creamy texture with buttery brioche & toasted almonds. Complex with a long finish. (VE)	-	£76

CHAMPAGNE


A cultural icon for hundreds of years – this celebratory sparkling wine is produced in the Champagne region, an hour's drive east of Paris. It is produced under the rules of the appellation – using just Pinot Noir, Chardonnay or Pinot Meunier grapes.

	125ml	Bottle
LAURENT-PERRIER LA CUVÉE BRUT NV <i>Tours-sur-Marne, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)	£17	£90
VEUVE CLICQUOT BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£105
VEUVE CLICQUOT ROSE BRUT NV <i>Reims, France</i> Grapes: Pinot Noir, Meunier & Chardonnay. Red fruit aromas, fresh & fruity, perfectly balanced & an elegant finish.	-	£145
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV <i>Tours-sur-Marne, France</i> Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £300	-	£160
DOM PÉRIGNON BRUT <i>Épernay, France</i> Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£360
LOUIS ROEDERER CRISTAL BRUT <i>Reims, France</i> Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£400

WHITE WINE

	175ml	250ml	Bottle
CORTESE - <i>Alasia, Piemonte</i> Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£8.25	£10.25	£29.50
CATARRATTO - <i>Adria Vini, Sicilia</i>  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£8.75	£11	£31
CHARDONNAY - <i>Terrazze della Luna, Trentino</i> Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£9.75	£12	£34
GINO RECOMMENDS PINOT GRIGIO - <i>Vino D'Acampo, Veneto</i> Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£10.50	£12.50	£35
VERDICCHIO CLASSICO - <i>Monte Schiavo, Marche</i>  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£36
SAUVIGNON BLANC CAMILLONA - <i>Il Cascinone, Piemonte</i> Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£11.25	£13.50	£39.50
SOAVE CLASSICO GRAN GUARDIA - <i>Montesor, Veneto</i> Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£41.50
PECORINO - <i>Contesa, Abruzzo</i> Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	-	-	£42.50
RIESLING FONTANINO MONFERRATO - <i>Il Cascinone, Piemonte</i> Grape: Riesling. Citrus & stone fruit with white spice on the finish.	-	-	£44.50
GINO RECOMMENDS VIOGNIER - <i>Alasia, Piemonte</i> Grape; Viognier. Delicate stone fruit flavours fresh acidity & minerality on the finish. (VE)	-	-	£45.50
GAVI DI GAVI - <i>Alasia, Piemonte</i> Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish.	£13.25	£16.75	£49
GRECO DI TUFO - <i>Villa Raiano, Campania</i> Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£57
VERMENTINO DI GALLURA KINTARI - <i>Sa Raja, Sardegna</i> Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£62
CHARDONNAY MASO TORESELLA - <i>Cavit, Trentino</i> Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£65

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ - <i>Vino D'Acampo, Lombardia</i> Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)	£10.75	£13	£36
BARDOLINO CHIARETTO - <i>Montesor, Veneto</i>  Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£11.25	£13.50	£39
GINO RECOMMENDS M DE MINUTY - <i>Côtes de Provence, France</i> (V) Grapes: Grenache, Cinsault & Syrah. Dry & delicate. Candied citrus & hints of red berries.	£14.50	£19	£57
WHISPERING ANGEL - <i>Côtes de Provence, France</i> (V) Grapes: Grenache, Cinsault & Vermentino. Delightfully dry & crisp, fresh red berry fruit characteristics with floral notes. Magnum: £115	-	-	£65

RED WINE

	175ml	250ml	Bottle
SANGIOVESE - <i>Ancora, Puglia</i> Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)	£8.25	£10.25	£29.50
BARBERA - <i>Vino D'Acampo, Piemonte</i> Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)	£9.25	£11.75	£33.50
GINO RECOMMENDS NERO D'AVOLA - <i>Adria Vini, Sicilia</i> 🇮🇹 Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)	£10.75	£13	£36
MONTEPULCIANO D'ABRUZZO - <i>Contesa, Abruzzo</i> Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)	£11.50	£14.50	£41
MERLOT SOLITI - <i>Il Cascinone, Piemonte</i> Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. (VE)	£12.25	£14.75	£42.50
PRIMITIVO VERSANTE - <i>Vallone, Puglia</i> Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)	-	-	£43
GINO RECOMMENDS NEGROAMARO APPASSIMENTO - <i>Vallone, Puglia</i> Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)	-	-	£44.50
PINOT NERO - <i>Castel del Lupo, Lombardia</i> 🇮🇹 Grape: Pinot Nero. Rich wild plum & bramble fruit flavours, lively acidity & youthful tannins. Structured with a long and spicy finish.	£12.75	£15.75	£46
CHIANTI CLASSICO RISERVA - <i>Uggiano, Toscana</i> Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)	-	-	£48
VALPOLICELLA RIPASSO - <i>Montesor La Colombaia, Veneto</i> Grapes: Corvina, Molinara & Rondinella. Intense, full & dry. Forest fruit, black cherry & subtle spice. Supple tannins & juicy acidity.	£13.50	£17.50	£50.50
NEBBIOLO MONFERRATO AVAMPOSTI - <i>Il Cascinone, Piemonte</i> Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. (V)	-	-	£53
AGLIANICO - <i>Villa Raiano, Campania</i> Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£56.50
CANNONAU DI SARDEGNA INKIBI - <i>Sa Raja, Sardegna</i> Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)	-	-	£62
BAROLO - <i>Alasia, Piemonte</i> Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)	-	-	£76
BELL'AJA BOLGHERI - <i>San Felice, Toscana</i> Grapes: Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich & structured. Layers of bramble & black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.	-	-	£78
AMARONE DELLA VALPOLICELLA - <i>Montesor La Colombaia, Veneto</i> Grapes: Corvina, Rondinella & Molinara. Full bodied, rich berry & plum notes with a hint of dark chocolate. Supply tannins lead to a spicy finish. (VE)	-	-	£89.50
GINO RECOMMENDS BAROLO BUSSIA DARDI LE ROSE - <i>Poderi Colla, Piemonte</i> Grape: Nebbiolo. Complex & powerful. Plummy fruit, dried figs, leather & spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. (V)	-	-	£146
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - <i>San Felice, Toscana</i> Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.	-	-	£150
AMARONE DELLA VALPOLICELLA MORANDINA - <i>Prá, Veneto</i> Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. (V)	-	-	£165

Magnum: £310

WINE REGIONS OF ITALY



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GINO REWARDS

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