

GINO D'ACAMPO

Main Menu & Wine List

Metodo Martinotti

Wines produced with the Martinotti Method or Charmat Method are born from still wines. Then the creation of bubbles happens in large, pressurized vessels rather than individual bottles. An Italian-French invention we can all get behind. Salute!

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

Metodo Tradizionale

The Traditional Method is arguably the most appreciated & renowned for creating sparkling wine of the highest quality. The transformation from still to sparkling wine occurs entirely inside the bottle where the blended base wine evolves & develops to create complex & intense flavours.



Franciacorta is Italy's interpretation of Champagne & the countries best kept secret. An hours drive east of Paris, you'll find the region of Champagne where the iconic sparkling wine is created.

	125ml	Bottle
FERGHETTINA FRANCIACORTA BRUT DOCG Lombardia Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. (VE)	£12.25	£70
FERGHETTINA FRANCIACORTA MILLEDI DOCG BRUT Lombardia Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. (VE) Magnum: £125	-	£72
FERGHETTINA FRANCIACORTA ROSÉ DOCG BRUT Lombardia Grape: Pinot Nero. Strawberries, redcurrants & brioche. Long, layered finish. (VE) Magnum: £128	-	£74
FERGHETTINA FRANCIACORTA SATÉN DOCG BRUT Lombardia Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. (VE)	-	£76
LAURENT-PERRIER LA CUVÉE BRUT NV Tours-sur-Marne Grapes: Pinot Noir, Chardonnay & Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)	£17	£90
VEUVE CLICQUOT BRUT NV Reims Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£105
VEUVE CLICQUOT ROSE BRUT NV Reims Grapes: Pinot Noir, Meunier & Chardonnay. Red fruit aromas, fresh & fruity, perfectly balanced & an elegant finish. (VE)	-	£145
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £300	-	£160
DOM PÉRIGNON BRUT Épernay Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£360
LOUIS ROEDERER CRISTAL BRUT Reims Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£400

Vini Bianchi

	175ml	250ml	Bottle
PIEMONTE			
CORTESE - Alasia <i>Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)</i>	£8.25	£10.25	£29.50
SAUVIGNON BLANC CAMILLONA - Il Cascinone <i>Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)</i>	£11.25	£13.50	£39.50
RIESLING FONTANINO MONFERRATO - Il Cascinone <i>Grape: Riesling. Citrus & stone fruit with white spice on the finish.</i>	-	-	£44.50
VIOGNIER - Alasia <i>Grape: Viognier. Delicate stone fruit flavours, white flowers & a touch of spice. Fresh acidity & minerality on the finish. (VE)</i>	-	-	£45.50
GAVI DI GAVI - Alasia <i>Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)</i>	£13.25	£16.75	£49
TRENTINO			
CHARDONNAY - Terrazze della Luna <i>Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)</i>	£9.75	£12	£34
CHARDONNAY MASO TORESELLA - Cavit <i>Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stonefruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)</i>	-	-	£65
VENETO			
PINOT GRIGIO - Vino D'Acampo <i>Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)</i>	£10.50	£12.50	£35
SOAVE CLASSICO GRAN GUARDIA - Montresor <i>Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. Fresh, lightly nutty & spicy finish. (VE)</i>	-	-	£41.50
MARCHE			
VERDICCHIO CLASSICO - Monte Schiavo  <i>Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)</i>	-	-	£36
ABRUZZO			
PECORINO - Contesa <i>Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)</i>	-	-	£42.50
SICILIA			
CATARRATTO DA VERO - Adria Vini  <i>Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)</i>	£8.75	£11	£31
GRILLO OLLI - Feudo Maccari <i>Grape: Grillo. Layered & dry. Mandarin, stone fruit & white spice. Citrus peel on the finish.</i>	-	-	£45
CAMPANIA			
GRECO DI TUFO - Villa Raiano <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.</i>	-	-	£57
SARDEGNA			
VERMENTINO DI GALLURA KINTARI - Sa Raja <i>Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)</i>	-	-	£62

Vini Rossi

	175ml	250ml	Bottle
PIEMONTE			
BARBERA - Vino D'Acampo Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)	£9.25	£11.75	£33.50
MERLOT SOLITI - Il Cascinone Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins with a fresh finish. (VE)	£12.25	£14.75	£42.50
BARBERA D'ASTI SUPERIORE RIVE - Il Cascinone Grape: Barbera. Abundance of wild blackberries & dark cherries. Notes of chocolate & toasty oak.	-	-	£52.50
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone Grape: Nebbiolo. Full-bodied. Ripe plum & black cherry with notes of light spice. Firm tannins. (V)	-	-	£53
BAROLO - Alasia Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)	-	-	£76
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla 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
LOMBARDIA			
PINOT NERO - Castel del Lupo  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
VENETO			
VALPOLICELLA RIPASSO - Montesor La Colombaia Grapes: Corvina, Molinara & Rondinella. Intense, full & dry. Forest fruit & subtle spice.	£13.50	£17.50	£50.50
AMARONE DELLA VALPOLICELLA - Montesor La Colombaia, Grapes: Corvina, Rondinella & Molinara. Full bodied, rich berry & plum notes with a spicy finish. (VE)	-	-	£89.50
AMARONE DELLA VALPOLICELLA MORANDINA - Prá Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. Magnum: £310	-	-	£165
ABRUZZO			
MONTEPULCIANO D'ABRUZZO - Contesa Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)	£11.50	£14.50	£41
PUGLIA			
SANGIOVESE - Ancora Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)	£8.25	£10.25	£29.50
PRIMITIVO VERSANTE - Vallone Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)	-	-	£43
NEGROAMARO APPASSIMENTO - Vallone Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)	-	-	£44.50
GRATICCIAIA - Vallone Grape: Negroamaro. Richly flavoured, full-bodied, intense & complex. Layers of black cherry, cassis, tobacco & chocolatey notes with hints of spice. Meaty & savoury, balanced finish.	-	-	£128
SICILIA			
NERO D'AVOLA DA VERO - Adria Vini  Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)	£10.75	£13	£36

Vini Rossi

CAMPANIA	175ml	250ml	Bottle
AGLIANICO - Villa Raiano <i>Grape: Aglianico. Full-bodied & dry. Plum, black fruits & smoky notes. Firm ripe tannins.</i>	-	-	£56.50
TAURASI - Villa Raiano <i>Grapes: Aglianico. Full-bodied. Spicy black fruits, focused minerality with liquorice & dark chocolate flavours. A long & fresh finish.</i>	-	-	£82.50
SARDEGNA			
CANNONAU DI SARDEGNA INKIBI - Sa Raja <i>Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits flavours, with subtle spice & warm, earthy notes. Gently tannins & fresh acidity. (V)</i>	-	-	£62
TOSCANA			
CHIANTI CLASSICO RISERVA - Uggiano <i>Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & a vibrant fresh cherry acidity with lightly herbal characters. Structured & complex. (VE)</i>	-	-	£48
BELL'AJA BOLGHERI - San Felice <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.</i>	-	-	£78
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice <i>Grapes; Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.</i>	-	-	£150

Vini Rosé

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



Organic Wine

All wines by the glass are available in a 125ml serve.

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GINO REWARDS

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