APERITIVI

Gran Spritz/Campari Spritz/ Cynar Spritz/	
Sarti Spritz/Limoncello Spritz/Select Spritz	€ 8,90
Martin Floreale Spritz (*alcohol-free*)	€ 9,90
Campari Soda	€ 7,90
Campari Orange	€ 7,90
Martini Rosso	€ 6,90
Martini Bianco	€ 6,90
Americano	€ 9,90
Negroni	€ 9,90
Vodka Tonic / Lemon	€ 9,90
Absolut Tonic / Lemon	€ 10,90
Rum Cola	€ 9,90
Havana Cola	€ 11,90
Gin Tonic / Lemon	€ 9,90
Bombay / Tanqueray Tonic / Lemon	€ 11,90
Hendrick´s / Malfy Tonic / Lemon	€ 12,90
Tanqueray 0.0 Tonic (*alcohol-free*)	€ 9,90
Screw driver	€ 9,90
Sanbitter (*alcohol-free*)	€ 3,90

BOLLICINE

	0,1 l.	Fl.
Prosecco Millesimato DOC Extra Dry Barazza	€ 6,90	€ 39,90
Prosé DOC Brut Millesimato Barazza	€ 6,90	€ 39,90
Franciacorta Brut Metodo Classico Contadi Castaldi	€ 11,90	€ 59,90
L´Atteso 100% Boschera Refined in terracotta amphorae for 8 months, it undergoes a secondary fermentation in bottle for 4 months. Fresh and easy to drink.		€ 34,90

BIANCHI

	0,1 l.	Fl.
Barazza – Veneto		
PINOT GRIGIO	€ 6,40	€ 36,90
Harmonious, fine and well-structured, fruity, heady floral scents.		
SAUVIGNON	€ 6,90	€ 39,90
Good body, aromatic with hints of ripe fruit, exotic notes.		
CHARDONNAY	€ 6,40	€ 36,90
Fresh with hints of ripe fruit, piquant, delicate and elegant with gentle whiffs of apple and banana.		
INCROCIO MANZONI	€ 5,90	€ 34,90
New grape created by Luigi Manzoni mixing plants of Riesling and Pinot Bianco. Fine and delicate with notes of peach and apricot.		
Napolini – Umbria		
GRECHETTO	€ 5,40	€ 29,90
Aging in steel tanks, fruity and floral with scent of Mediterranen bush.		

Caprai – Umbria

GRECANTE
100% Grechetto € 7,90 € 44,90
Floral notes, intensely fruity and delicate.

ANIMA UMBRA € 5,90 € 34,90

85% Grechetto, 15% Trebbiano Spoletino

Dry and fresh with a lovely almond finish.

Lungarotti – Umbria

TRESPO € 6,90 € 39,90

100% Trebbiano Spoletino

Lovely straw yellowin colour, delicate and fruity.

It releases notes of fresh fruit with hints of white peach.

TORRE DI GIANO € 6,40 € 36,90

Bianco di Torgiano DOC

Trebbiano Spoletino, Grechetto

Fresh, yellow and fruity with intense scents of citrus and white flowers.

AURENTE € 49,90

100% Chardonnay

6 months barrique.

Sweet spiciness with a light touch of saffran and whit pepper.

ROSÉ

	0,1 l.	Fl.
Napolini – Umbria		
IL ROSATO	€ 5,90	€ 34,90
100% Sangiovese		
The aromas carry a mix of fruit notes (e.g. citrus, berries, tropical fruits).		
The palate offers an unexpected peach.		
Tenuta Sallier de la Tour – Sicilia		
MADAMEROSÉ	€ 6,90	€ 39,90
100% Syrah		
Delicate notes of fresh red fruits on the nose.		
Savouriness and freshness on the palate.		

ROSSI

	0,1 l.	Fl.

Napolini – Umbria

SAGRANTINO DI MONTEFALCO	€ 9,90	€ 59,90

100% Sagrantino

Long maceration, 12 months tonneaux, 8 months

Slovenian oak.

Lungarotti – Umbria

IL BIO SAGRANTINO	€ 8,90	€ 49,90

100% Sagrantino

Produced with grapes organically cultivated, 10 months

barrels, 6 months aged in bottle.

Caprai – Umbria

COLLEPIANO DOCG SAGRANTINO	€ 10,90	€ 69,90

100% Sagrantino

24 months in French oak barrique, 6 months aged in bottle.

Barazza – Veneto

PINOT NERO	€ 7,90	€ 44,90

100% Pinot Nero

24 months barrique

PORTINÓ	€ 6,90	€ 39,90

100% Syrah

Napolini – Umbria

ROSSO DI MONTEFALCO	€ 5,90	€ 34,90

60% Sangiovese, 20% Sagrantino, 10% Montepulciano

10% Merlot

1 year in Slovenian oak, 6 months in bottle.

Lungarotti – Umbria

L´UM ROSSO	€ 6,90	€ 39,90

50% Merlot 50% Sangiovese

6 months in French oak barrique, 10 months in bottle.

A fusion of warmth and freshness.

GRANDI ROSSI

Fl.

Lungarotti – Umbria

SAN GIORGIO € 69,90

50% Cabernet Sauvignon, 50% Sangiovese

Aged 12 months in French barrique and several years in bottle. Black fruits, prune, black leather, clove and cedar.

MONTEFALCO ROSSO Riserva DOC € 69,90

60% Sangiovese, 15% Merlot, 15% Sagrantino, 10% Montepulciano

12 months barrique, 6 months in bottle. Nice, full-bodied red, intense aroma with notes of cocoa and green spices, cloves and cinnamon.

VIGNA MONTICCHIO - Rubesco Riserva 2018 € 139,90

100% Sangiovese from the Monticchio Vineyard 2015 € 199,90

Fermented in stainless steel with skin maceration for 15-20 days, barrique-aged for 1 year and bottle-aged for several years.

SAGRANTINO MONTEFALCO DOCG € 79,90

100% Sagrantino

Deep and intense purple-red colour with a complex bouquet of red fruits, marasca cherry, currant and raspberry, delicate notes of sweet tobacco and cocoa

RUBESCO – Rosso di Torgiano € 39,90

Sangiovese

Caprai – Umbria

SAGRANTINO 25 ANNI DOCG 2021 € 129,90

100% Sagrantino

24 months in French oak barrique, 8 months in bottle.

Fresh and persuasive, soft with complex tannins.

SAGRANTINO 25 ANNI DOCG 2020 € 129,90

SAGRANTINO 25 ANNI DOCG 2019 € 139,90

SAGRANTINO 25 ANNI DOCG 2015 € 149,90

SAGRANTINO 25 ANNI DOCG 2014 € 159,90

SAGRANTINO 25 ANNI DOCG 2013 € 169,90

SAGRANTINO 25 ANNI DOCG 2012 € 179,90

SAGRANTINO 25 ANNI DOCG 2005 € 199,90

SAGRANTINO 25 ANNI DOCG 2003 € 219,90

COLLEPIANO DOCG 2021 € 69,90

100% Sagrantino

24 months in French oak barrique, 6 months in bottle.

COLLEPIANO DOCG 2017 € 99,90

COLLEPIANO DOCG 2014 € 119,90

MONTEFALCO ROSSO RISERVA DOC € 69,90

70% Sangiovese, 15% Sagrantino, 15% Merlot

20 months in French oak barrique, 6 months in bottle.

MONTEFALCO SAGRANTINO DOCG € 499,90

SPINNING BEAUTY 2012

100% Sagrantino

8 years in barrique and at least 8 months aged in bottle.

Great aromatic strength, gritty tannic, full-bodied an fresh with long consistent persistence.

In the last years the winery has started new projects and has enacted some key changes.

One of the most significant contributions is represented by the process of “vinification integrale”.

This innovative technique was introduced in 2015 under the guidance of Michel Rolland and it allows Sagrantino to release its extraordinary polyphonic richness in the must without any mechanical forcing.

This artisanal practice of vinification of whole grapes in barrique, thanks to a very soft extraction and the almost permanent immersions of the pomerance during the alcoholic fermentation, allows us to obtain rounder wi nes with greater volume, greater fatness, greater complexity, an accentuated aromatic precision and a better integrated boise with silky finish.