






Wine Menu

 @claudiosrestaurantmoffat

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HOUSE WINE

		125ml	175ml	250ml	Bottle
	 Corte Vigna Chardonnay, Italy <i>North-eastern Italy can grow great Chardonnay and this is a perfect example, lemon freshness with a peachy roundness.</i>	£4.50	£5.50	£7.50	£19.95
	 Corte Vigna Merlot, Italia, Italy <i>Carefully selected grapes from Friuli, Veneto and Trento, Upfront briary fruit flavours and soft vanilla tones.</i>	£4.50	£5.50	£7.50	£19.95
Bin 1	 D'Vine Merlot Rosato, Italy <i>Merlot makes a great rosé, light and refreshing with a pleasant summer-fruit fragrance and flavour.</i>	£4.50	£5.50	£7.50	£19.95

ROSÉ

Bin 2	 Marchesi Ervani Pinot Grigio Rosato IGT Pavia, Italy <i>Pinky colour with copper highlights and a bouquet of wild flowers and vanilla. Delicate Strawberry fruit.</i>				£20.95
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SPARKLING

		20cl	Bottle
Bin 3	Bottega Gold Procecco Brut NV, Italy <i>Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.</i>	£7.95	£29.95
Bin 4	Fantinel 'One & Only' Rosato Brut, Italy <i>Delicious strawberry and redcurrant flavours backed with a squeeze of sweetened lemon juice.</i>		£24.95
Bin 5	Fantinel Prosecco Extra Dry, Italy <i>Fresh, dry and fruity, a pleasant and extremely elegant bouquet with delightful, floral hints.</i>		£24.95
Bin 6	Bollinger Special Cuvee Brut NV, France <i>With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish.</i>		£89.95

ORGANIC WINES

Bin 7	 Allumea Nero d'Avola Merlot, Sicilia, Italy <i>Organically-farmed wild berries, cherries and liquorice on the nose, with dark cherry, coffee, chocolate and spice.</i>		£23.45
Bin 8	 Tenuta del Porconero Fiano, Paestum, Italy <i>Organically-grown Fiano: shows green apple and pear: jasmine alongside citrus and savoury notes.</i>		£23.95
Bin 9	 Allumea Grillo Chardonnay, Sicilia, Italy <i>Organically-farmed unoaked, fruit forward and easy drinking.</i>		£22.45
Bin 10	 Tenuta del Porconero Aglianico, Paestum, Italy <i>Organically-farmed Aglianico showing dark fruit aromas with sweet spicy notes: the palate is fruit-driven, spicy and quite full-bodied.</i>		£23.95

WHITE

- Bin 11** 🍷 **Sauvignon Blanc DOC Collio Friuli, Italy** £25.95
Intense and broad on the nose with typical notes of elderflower and sweet peppers, lively palate good body.
- Bin 12** 🍷 **Passo Sardo, Vermentino di Sardegna DOC, Italy** £21.95
Clear lemon yellow in colour with fruity and flowery aromas. Good structure and floral. It pairs well with sea food, and white meat.
- Bin 13** 🍷 **Frascati Superiore Vigneto Santa Teresa, Fontana Candida, Italy** £22.95
Plenty of floral, citrus and almond notes on a refreshing, minerally palate.
- Bin 14** 🍷 **Pinot Grigio DOC Collio Friuli, Italy** £25.95
Produced from Pinot Grigio from mid hills vineyards well exposed to the south. This wine has the distinct soft smoky characteristics of the grape variety. Medium Dry.
- Bin 15** 🍷 **Gavi di Gavi, Toledana, Domini Villa Lanata, Italy** £29.95
This excellent producer crafts this refreshing gooseberry and style with delicate floral hints, dry but not austere.
- Bin 16** 🍷 **Roero Arneis, Enrico Serafino** £26.95
The Arneis variety is a speciality of the Roero area in the north east hilly region of Piemonte. Vinified to maintain it's delicate floral aromas. Thw wine is elegant, dry and refreshing.

RED

- Bin 17** 🍷 **Barolo, Lo Zoccolaio, Domini Villa Lanata, Italy** £47.95
Aromas of violets and bramble berry characters in large oak barrique complexity.
- Bin 18** 🍷 **Montepulciano D'Abruzzo DOC, Italy** £21.95
Medium bodied ruby red smooth with intense fruit flavours.
- Bin 19** 🍷 **Montepulciano D'Abruzzo DOCG Riserva, Italy** £26.95
Soft tannins full flavoured, deliciously rustic yet well structured.
- Bin 20** 🍷 **Barbera D'Alba, Enrico Serafino, Italy** £29.95
Garnet-red: with a dry, quite full- bodied palate, it shows cherry, currant and spice.
- Bin 21** 🍷 **Chianti Classico Riserva, Riserva Ducale, Ruffino, Italy** £35.95
Rich and concentrated, a dark, minerally palate and roasted red fruit and herb character.
- Bin 22** 🍷 **Valpolicella Classico, Superiore Ripasso Le Poiane, Bolla, Italy** £33.95
The traditional ripasso technique of fermentation on famous Amarone skins, entices reminiscence of Christmas dates and soft prune richness.
- Bin 23** 🍷 **Amondo Salice Salentino, DOC, Italy** £22.95
A juicy, red and dark fruit-packed wine with a smooth. Slightly smoky finish.
- Bin 24** 🍷 **Amarone Della Valpolicella Classico, Bolla, Italy** £44.95
Velvet richness with marzipan, raisin and date flavours.
- Bin 25** 🍷 **Passo Sardo Cannonau Sardegna, Italy** £24.95
Soft, ripe blackberry and raspberry flavours with a pinch of spice.
- Bin 26** 🍷 **Chianti Antica Cinta Fiasco, Tenute Piccini, Italy** £23.95
Well-structured and smooth, with soft tennins and distinct notes of red fruit.
- Bin 27** 🍷 **Feudi Salentini 125, Negroamaro del Salento** £24.95
Aged for 6 months in oak barrels. This wine has intense fragrancies of wild berries, in particular mulberry & blueberry. On the palate, persistent fruity notes stand out, alongside a distinctive bitter note on the velvety finish.

