

# Trevi Restaurant Wine List

<b><u>HOUSE WINES</u></b>	<b><u>250ml/175 Glass</u></b>	<b><u>1/2 Bottle</u></b>	<b><u>Bottle</u></b>
TREBBIANO D'ABRUZZO 12% (Bianco)	£4.75/3.75	£6.50	£11.50
MONTEPULCIANO D'ABRUZZO 12.5% (Rosso)	£4.75/3.75	£6.50	£11.50

<b><u>MINERAL WATER</u></b>	<b><u>50cl Bottle</u></b>	<b><u>75cl Bottle</u></b>
Sparkling	£2.25	£3.25
Still	£2.25	£3.25

<b><u>WHITE WINES</u></b>	<b><u>1/2 Bottle</u></b>	<b><u>Bottle</u></b>
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<b>FRASCATI TREVI 12%</b> A dry wine, light in colour and flavour. It is well balanced, refreshing and full of crisp, fruity character.	£8.80	£15.95
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<b>VERDICCHIO 12%</b> Pale yellow with a delicate and lingering aroma. Dry, fresh, nicely acidic with good fruit and a subtle, bitter aftertaste.		£16.70
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<b>ORVIETO CLASSICO AMABILE 12%</b> The sweeter of the two Orvieto's, this is a light and delicate wine, well balanced with a flowery bouquet and a good body.		£17.90
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<b>LUGANA MAIOLO 13%</b> Award winner from some of the finest vineyards overlooking the Lake Garda area. An excellent medium-dry wine. Smooth and delicate well balanced with a luscious bouquet and hints of spice and peaches.		£22.25
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<b>PINOT GRIGIO VINJULI</b> Vinjuli Pinot Grigio is produced from a very famous vineyard located in the Grave del Friuli Region. Aged in stainless steel with a small amount of oak, this is one of the highest quality Pinot Grigio's available. Pinot Grigio traces its origins from the budding mutation of Pinot Nero from which it maintains all the characteristics apart from the colour		£16.50
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<b>PECORINO 13%</b> The idea behind the creation of this wine was to re-create the natural taste from once upon a time. To underline the strong connection with the land. Typical white with a fine perfume, excellent with cold fish hors d'oeuvres.		£21.50
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**Bottle**

**GRECO DI TUFO 13%**

£21.90

Pale medium in colour with gold reflections, this wine has a rich and powerfully aromatic nose of apricot, apple, peach and citrus fruits. On the palate it is full-bodied, soft and well balanced with excellent acidity.

**PINOT GRIGIO COLLIO 13%**

£26.50

A well-balanced, dry white wine with a full bouquet and refined and elegant flavours with a lingering aftertaste.

**GAVI DI GAVI 12.5%**

£26.50

A dry white wine with body and character, made exclusively from the Cortese grape variety. Only the finest Gavi wines are entitled to use the title "Gavi di Gavi" as an indication of superior quality.

**ROSÉ WINE**

**Bottle**

**PINOT GRIGIO BLUSH**

£19.50

From the northeast area of Italy, a light crisp easy drinking wine, best with seafood and white meats.

## RED WINES

### Bottle

#### **2006 BRICCO PRIMITIVO del SALENTO 13%**

A lively ripe spicy fruit flavour typical of the primitivo grape, indigenous to Puglia. A concentrated, well balanced wine, delicious with pastas and red meats.

£19.95

#### **2006 DOGAJOLO TOSCANA ROSSO 13%**

Very fruity and intense, typical of a young wine, with pronounced overtones of wood typically found in aged wines. Full, soft on the palate and well developed - very easy drinking wine. Serve with roast and grilled meats, and full flavoured pasta dishes

£19.95

#### **2007 REMOLE TOSCANA 12.5%**

A medium bodied wine with typical fruity and youthful notes. In the mouth the wine is quite full, velvety and well-balanced

£19.95

#### **2006 ROSSO CONERO, 'PIANCARDA' 13.5%**

A well-structured wine with a fine bouquet and smooth tannins. Serve with grilled or roast meats and tangy flavoured dishes.

£23.50

#### **2007 CHIANTI 13%**

Velvety, round, full bodied and balanced with hints of wood and violets on the nose. Serve with grilled red meats and game dishes.

£21.50

#### **2003 TERRERARE 13%**

Ruby Sardinian red wine with garnet red tinges. Ethereal, strong with characteristic herbal flavour. Full bodied, dry, balanced & harmonious with elegant structure

£26.50

#### **MONTEPULCIANO d' ABRUZZO La Valentina 13.5%**

From an estate that follows organic methods as far as possible, this wine has strikingly pure flavours and a lovely, juicy lift. Instant enhancement for pizza, pasta grills or even just bread and cheese.

£27.50

#### **2004 SALICE SALENTINO RISERVA 13.5%**

Ruby red in colour with brick red reflections developing as the wine ages. It has a vinous, ethereal, characteristic, appealing and intense odour with a full, dry robust but velvety flavour

£27.50

<p><b>2005 CHIANTI RISERVA SELVANELLA 13%</b></p> <p>Clean and intense ruby red. Aroma is big and full, with hints of cherry, strawberry and plum made more complex by notes of dried flowers. The taste is extremely elegant and opens up with great strength; it is supported by good acidity and fine tannins. The wine is harmonious with great longevity. Serve with roasts, stews and especially good with game.</p>	£31.50
<p><b>2003 AMARONE DELLA VALPOLICELLA 15%</b></p> <p>Delicious full-bodied, dry wine, made from partially dried grapes to concentrate the flavours and aromas. A warmly alcoholic quality, rich, smooth and wonderfully mouth filling with aromas of ripe red fruits.</p>	£39.50
<p><b>2004 BAROLO VILLA DORIA 13.5%</b></p> <p>Aged for a minimum of 3 years in wood and refined in the bottle for a year, this wine is full bodied with deep, warm, plummy, wood smoked flavours that linger pleasantly.</p>	£40.00
<p><b>2002 BRUNELLO MONTALCINO 14%</b></p> <p>The best of the sangiovese grapes picked &amp; selected to give origin to this wine. An intense aroma with important structure, rich tannins make it excellent with roast meats &amp; cheeses.</p>	£49.90
<p><b>1999 DULCAMARA 13.5%</b></p> <p>Very deep red in colour, it has a bouquet of ripe red fruits balancing the hints of wood. The flavour is ample and rich with hints of chocolate and small fruits, round and long on the palate.</p>	£51.00
<p><b>2001 TIGNANELLO</b></p> <p>Intensely fruity and complex on the nose, with hints of wood, full bodied, rich and complex in the mouth with an exceptional structure and a lengthy finish.</p>	£120.00
<p><b>1998 OLMAIA</b></p> <p>Manual harvest and rigorous selection of the best bunches. A second selection takes place in the cellar. The colour is deep ruby red with violet hints. The bouquet has a varietal fruit well mingled with aromas of blackberries and spices from the oak. The flavour has a great structure, long and elegant aftertaste.</p>	£120.00
<p><b>2003 Sassicaia Bolgheri 14.0% Tuscany</b></p> <p>Undoubtedly Italy's top red wine and also well known as an international icon. Made from grapes grown by the sea, the wine is aged in young oak barriques to acquire the rich, velvety flavour. A fantastic experience!</p>	£260.00

## CHAMPAGNES

Bottle

CHAMPAGNE MOUTARD 12%	£36.50
CHAMPAGNE MOUTARD ROSE 12%	£38.50
MOET CHANDON NV	£49.50
VEUVE CLIQUOT NV	£55.50

## SPARKLING WINES

Bottle

<b>PROSECCO Carpane Malvolti 12%</b> A stylish, light dry sparkling wine made from 100% Prosecco grape, which has a finish of almonds and is well suited as an aperitif.	£25.50
<b>PROSECCO ROSE Carpane Malvolti 12%</b> A pink version of this truly lovely sparkling wine	£25.50

## DESSERT WINES

By The  
Glass  
(125ml)

2004 MOSCATO D'ASTI 5.5%	£6.50
2003 RECIOTO DI SOAVE 13.5%	£7.00
2004 RECIOTO DELLA VALPOLICELLADOC	£5.00