

FRIZZANTE / SPARKLING

Brachetto d'Acqui, Marengo, 2023	12/68
Moscato d'Asti P Nivole, Michele Chiarlo, 2023	12/68
Prosecco, Caposaldo, NV	17/58
Champagne, Billecart-Salmon, Brut Réserve NV	168

BIANCO

ITALIA SETTENTRIONALE

Gavi, Villa Sparina, 2024 ^{SUS}	66
<i>-bright, mineral-driven; citrus, green apple; med-light body</i>	
Pigato, Vigneti a Prua, 2024 ^{SUS}	74
<i>-mineral-driven; textured; fresh; med-bodied; rounded, creamy</i>	
Roero Arneis, Cornarea, 2023 ^{ORG}	19/38/74
<i>-green pear; wildflowers; sapidity; elegant & creamy</i>	

TRE VENEZIE

Friuli Colli Orientale <Pinot Grigio> Felluga, 2024 ^{SUS}	22/44/86
<i>-melon & flint; ginger & biscuits; savory & svelte</i>	
Sauvignon Blanc, Cantina La-Vis, 2024 ^{SUS}	62
<i>-elderberry, ripe fruit; rich, full body; crisp & dry; mineral</i>	

ITALIA CENTRALE

Vernaccia di S.G. "Selvabianca", Il Colombaio di Santa Chiara '24 ^{ORG}	66
<i>-apple, citrus; bright, vibrant, fresh; long lasting finish</i>	
Verdicchio dei Castelli di Jesi, La Staffa, 2024 ^{ORG}	16/32/62
<i>-crisp fruit, green apple; vibrant; almonds; elegant dry finish</i>	
Vermentino/Colombana, Fonte delle Donne, Fibbiano 2024 ^{ORG}	70
<i>-citrus, bright, mineral + aromatic spice; med body</i>	
Grechetto di Todi "Fiorfiore", Roccafiore, 2023 ^{ORG}	86
<i>-ripe pineapple; subtle almond; sweet spice; fruity, full & luscious</i>	

MEZZOGIORNO

Falanghina del Sannio, Terre Stregate, 2024 ^{ORG}	17/34/66
<i>-fresh & smooth; yellow fruit & citrus; white flower</i>	
Etna Bianco Mofete, Palmento Costanzo, 2024 ^{BIO}	74
<i>-citrus fruit & mineral; vibrant & fresh; balsamic notes</i>	
Fiano "Asterias", Tempa di Zoe, 2024 ^{BIO}	70
<i>-citrus, white peach, chamomile & honey; fresh & mineral</i>	

ROSATO

Sangiovese Rosato, Tenuta di Carleone, 2024 ^{ORG}	19/38/74
<i>-juicy, fresh; delicate cherry, strawberries; floral notes</i>	

ORG (Organic): No chemical herbicides/pesticides; only natural treatments allowed.

BIO (Biodynamic): Builds on organic farming, aligning vineyard work with lunar/earth cycles; uses special composts and animal products to enrich soil life.

NAT (Natural): No fixed definition; typically organic/biodynamic, hand-harvested, native yeasts, little/no sulfur, no fining, filtering, chaptalization, new oak, or cellar manipulation.

SUS (Sustainable): Ecologically sound practices, mainly organic but may allow limited chemical use; emphasizes energy/water conservation and renewables.

ROSSO

ITALIA SETTENTRIONALE

Verduno Pelaverga, Gian Luca Colombo, 2024 ^{BIO}	110
<i>-red fruit; white pepper; spicy; floral undertones; light body</i>	
Pinot Nero, Gian Luca Colombo, 2024 ^{BIO}	25/50/98
<i>-cherries; vibrant & fresh; silky & elegant; spicy cinnamon</i>	
Sangiovese Emilia Romagna, Noelia Ricci 2024 ^{ORG}	20/40/78
<i>-cherry + bright berry; floral spice; med body; fresh acidity</i>	
Langhe Nebbiolo, Scarzello, 2022 ^{SUS}	90
<i>-delicate floral, fruit aromas; dry, structured, elegant</i>	
Nebbiolo d'Alba Superiore, Hilberg Pasquero, 2017 ^{BIO}	148
<i>-rose, licorice, vanilla; ripe fruit; balanced; medium body</i>	
Barbera sulla Stella Superiore, Hilberg Pasquero '20 ^{BIO}	86
<i>-red fruit, dark berries; fresh & lively; smooth & full body</i>	
Barbaresco <Nebbiolo> San Giuliano, 2019 ^{ORG}	118
<i>-aromas of minerals & flowers; dry, medium-bodied, velvety</i>	
Barolo <Nebbiolo> Reva, 2021 ^{ORG}	130
<i>-red fruit, tobacco, sage; earthy; dry, full & elegant</i>	

TRE VENEZIE

Valpolicella Ripasso, Marchesa Mariabella <Corvina, Corvinone, Rondinella> Massimago, 2022 ^{ORG}	98
<i>-aromatic berries, dried plums; balsam; velvety mouthfeel</i>	
Sassirossi, <Merlot, Cabernet Sauvignon> Masut da Rive, 2021 ^{SUS}	20/40/78
<i>-cranberry, black currant; licorice; dry, full body</i>	
Amarone della Valpolicella, Conte Gastone <Corvina, Corvinone, Rondinella, Croatina> Massimago, 2019 ^{ORG}	138
<i>-black cherry, plum, black pepper, cloves; savory yet sweet</i>	

ITALIA CENTRALE

Chianti Classico <Sangiovese, Canaiolo> Castello di Verrazzano, 2021 ^{ORG}	70
<i>-red fruit; floral; great balance, good structure; med body</i>	
Rosso di Montalcino <Sangiovese> La Fornace, 2023 ^{BIO}	86
<i>-red fruit; well-balanced; velvety, med body; mineral finish</i>	
Vino Nobile <Sangiovese> Il Conventino, 2021 ^{ORG}	82
<i>-red fruit, tobacco, spice; native grapes; full body; velvety</i>	
Chianti Classico Riserva <Sangiovese> La Sala, 2018 ^{ORG}	120
<i>-blackberry & plum, black cherry, leather, smooth & silky</i>	
Brunello <Sangiovese Grosso> Col D'Orcia, 2020 ^{ORG}	170
<i>-ripe red fruit; savory finish; fruit forward + persistent</i>	
Brunello <Sangiovese Grosso> Collemattoni, 2019 ^{BIO}	220
<i>-wild cherry; tar, smoke; grilled herbs; leather; full body</i>	

MEZZOGIORNO

Etna Rosso Mofete, Palmento Costanzo, 2022 ^{BIO}	18/36/70
<i>-ripe red berries; vibrant & fresh; mineral-drive; med body</i>	
Montepulciano d'Abruzzo, Cataldi Madonna, 2023 ^{ORG}	66
<i>-abundant fruit; clean earth; zesty minerals; medium body</i>	
Nero D'Avola, Tenuta Rapitala' 2021 ^{SUS}	66
<i>-baked plum, black cherry, black tea; medium-full body</i>	
Primitivo, Masseria Cuturi, 2023 ^{ORG}	66
<i>-black berry & sweet spice; full & robust; fruit-forward</i>	
Aglianico "Donnaluna" De Conciliis, IGP Paestum '20 ^{ORG}	70
<i>-licorice & violets; red berry; full body; volcanic soil</i>	