Sparkling

Prosecco VALDOBBIADENE *Superiore* DOCG **brut**
Notes of acacia, honey, and fresh fruit such as apple and pear
Pairing: fish dishes and shellfish

TRENTO DOC *Millesimato*
millesimato brut
Hints of fresh citrus, white peach, and pastry notes
Pairing: crispy mixed fried seafood

Franciacorta *Nonsuch*
brut TREÑA DOCG
Notes of fresh fruit and floral aromas, with hints of brioche and bread crust
Pairing: fish dishes, shellfish, and light risottos

Cava *Mont Marçal* **brut** SPAGNA
Delicate notes of fresh fruit and citrus, with hints of bread crust
Pairing: ideal as an aperitif, with fish dishes

Whites

Pigato *Costa de Vigne* DOC
Fresh, fruity, and floral, with notes of yellow plum and chamomile
Pairing: fish dishes and vegetables

Vermentino *Costa de Vigne* DOC
Fresh and lightly aromatic, with a distinctive varietal character
Pairing: excellent as an aperitif, with seafood starters, fried dishes, and shellfish

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Arneis BARIVEL *Cuneo Gaslera*
Elegant and lively, with pronounced minerality
Pairing: ideal as an aperitif, with fish dishes and fresh cheeses

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Vermentino *Costa de Vigne* DOC
Fresh and lightly aromatic, with a distinctive varietal character
Pairing: excellent as an aperitif, with seafood starters, fried dishes, and shellfish

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Pinot grigio *Selezione* DOC
Notes of green apple, ripe pear, white peach, and a delicate hint of wildflowers
Pairing: light starters, herb risottos, baked fish, and vegetables such as zucchini and asparagus

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Sauvignon *Le Isole* DOC
Intense aromas of exotic fruit, citrus, and delicate herbal notes
Pairing: fish dishes, grilled vegetables, and goat cheese

Ribolla *Le Isole* DOC
Light and vibrant, aromas of citrus and wildflowers, with delicate mineral notes
Pairing: light dishes and salads

Gewürztraminer *Nonsuch*
Intense aromas of rose petals, lychee, and sweet spices
Pairing: spicy dishes and blue cheeses

Pecorino *Nobilissimo* ABRUZZO DOC
Balsamic hints with notes of white and yellow fruit
Pairing: truffle and mushroom dishes, white meats, risottos, and fish dishes

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Etna DOC *La galeanna*
Notes of white fruit, jasmine flowers, and citrus hints
Pairing: fish, shellfish, and fresh cheeses

Roses

Prosecco *Selezione* DOC
Notes of wild berries, pomegranate, and rosehip
Pairing: light starters and salmon

Ormeasco sciac-trà *A Maiolica* DOC
Hints of red berries, rose petals, and a touch of citrus
Pairing: vegetables and fresh dishes

Reds

Barbera Superiore *Nonsuch* DOC
Notes of black cherry, plum, and sweet spices; hints of vanilla and cocoa
Pairing: red meats, roasts, and aged cheeses

Nebbiolo Langhe *Nonsuch* DOC
Aromas of rose, violet, and small red berries such as raspberry and strawberry
Pairing: white meats, truffle dishes, and ragù-based pasta dishes

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Chianti Superiore *Le Rocchette* DOCG
Notes of cherry, raspberry, and rosehip
Pairing: aged cheeses and red meats

Etna *La galeanna* DOC
Hints of red fruit and vanilla
Pairing: red meats, game, and aged cheeses

Sweet **Pax Mentis** IGP
Notes of red berries, plum, cherry, and vanilla
Pairing: semi-aged cheeses, white meats, and red meats

Barbaresco *Nervoso* DOCG
Refined bouquet of rose, spices, dried fruit, and tobacco
Pairing: rich dishes such as braised meats, game, or aged cheeses

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Brunello *Col di sopra* DOCG
Notes of red berries, bitter orange, and violet; with a fresh of cherry and chocolate
Pairing: tender red meats and game

Amarone *Nonsuch*
Hints of dried fruit, brandied cherries, and spicy notes
Pairing: aged cheeses, red meats, and game dishes

Demi

Gewurtztraminer *IGT Pavel*

Vermentino DOC *Il Cuneo*

Prosecco *Pax Mentis*

Dolcetto *La cascina*