

Avanti's Wine List

White Wine

	125ml	175ml	250ml	500ml	bottle
Pinot grigio delle Venezie (Italia) Region: Veneto Citrus fruits and green apple flavours with refreshing lemon and pear tones	£4.00	£5.00	£6.00	£11.00	£16.50
Chardonnay di Puglia IGT le Collezioni, Pasqua (Italia) Region: Puglia Pineapple, peach and citric flavours	£4.00	£5.00	£6.00	£11.00	£16.50
Frascati superiore DOCG Olivella Organic (Italia) Region: Lazio Aromas of white flower, citrus peel and almond. Juicy, with flavours of white peach, nuts and zesty acidity	£4.00	£5.00	£6.00	£11.00	£16.50
Soave DOC villalta (Italia) Region: Puglia Fresh citrus, peach, almond. Lively acidity with a mineral finish	£4.00	£5.00	£6.00	£11.00	£16.50
Pinot Noir white (Slightly frizzante), Calvi (Italia) Region: Lombardia Made from 100% Pinot Nero grapes. This type of Pinot Nero variety is yellow in colour with green highlights. Slightly frizzante, it has an intensely fine and persistent perfume, and is elegantly rounded on the palate, with hints of almonds, citrus and fresh herbs. Perfect as an aperitif or with white meat or fish	-	-	-	-	£18.00
Pecorino Caparrone, IGT Colline Pescaresi (Italia) Region: Abruzzo Vibrant aromas of stone fruit with citrus and grapefruit notes. The flavours are crisp and zesty with layers of fresh peachy, tropical fruit characters. Lively and approachable, with texture and minerality giving depth, and backed by lively acidity.	-	-	-	-	£18.95
Verdicchio dei Castelli di Jesi DOC classico Region: Marche Yellow in colour flecked with green; typical of the grape. Forward aromas of apple and citrus, specifically grapefruit are accompanied by subtle bitter notes of hawthorn, acacia and elderberry blossoms.	-	-	-	-	£22.00
Fiano Pietrariccia, Surani (Italia) Region: Puglia A nutty texture with floral flavours, Fiano is the Italian juice that rewards the adventurous white-wine connoisseur. This one is made just four miles from the coast. These drifting sea breezes bring a gentle kiss of minerality to the honeyed, complex Pietrariccia.	-	-	-	-	£16.50
Gavi di Gavi Tenuta Olim Bauda 2013 (Italia) Region: Piemonte Lemon and mineral notes on the nose with soft but persistent citrus on the palate is underpinned by an overwhelming freshness and intensity	-	-	-	-	£26.00

Red Wine

	125ml	175ml	250ml	500ml	bottle
Merlot TreVenezie IGT	£4.00	£5.00	£6.00	£11.00	£16.50
Region: Veneto					
<i>Intense, vigorous and persistent; with full-bodied yet velvety tannins, delicate herbal and earthy notes</i>					
Nero d`Avola Ca`dei Ponti (Italia)	£4.00	£5.00	£6.00	£11.00	£16.50
Region: Sicilia					
<i>A fresh and juicy red from the hillside vineyards of sun-drenched Sicily. Ripe black cherry and plum fruit with a hint of spice and smokiness</i>					
Valpolicella DOC le Collezioni, Pasqua (Italia)	£5.00	£6.00	£7.00	£12.00	£18.00
Region: Veneto					
<i>Luscious and jammy reds are medium-bodied, full-bodied or very full-bodied wines that combine ripe berry notes and pronounced jammy flavours</i>					
Chianti DOCG, Fontella (Italia)	£5.00	£6.00	£7.00	£12.00	£19.00
Region: Toscana					
<i>Medium bodied, medium tannic, cherry notes, blackberry notes, blueberry notes, light oak notes</i>					
Pinot noir red, Calvi (Italia)	-	-	-	-	£18.00
Region: Lombardia					
<i>Produced from 100% Pinot Nero grapes and harvested between the end of August and early September this is a medium-bodied wine, light to drink and soft on the tannins. It is an extremely versatile wine but compliments bold flavours, such as strong cheeses, red meat and certain types of fish</i>					
Buttafuoco, Cignoli (Italia)	-	-	-	-	£19.00
Region: Lombardia					
<i>Buttafuoco dell'Oltrepo Pavese is a relatively new DOC in the Lombardy region, situated in the mountainous north of Italy. It covers red wines which may be still or semi-sparkling. As with many DOCs the latter part of the name denotes the growing zone. Buttafuoco is not a grape, nor a place, but a style. The word is the subject of various folk tales, which have evolved over time. Most of the stories have a naval connection with a boat named Buttafuoco. The word itself means "throws fire". The grapes used to make Buttafuoco wines are of the Barbera, Croatina (25-65 percent each) and Uva Rara and/or Vespolina (up to 45 percent). All of these figure among the most established varieties in Lombardy. Together they create well-structured still red wines and refreshing frizzante. Both display a tangy red fruit character so distinctive of classic Italian reds</i>					
"Fiume di Luna" blend Barbera, Cabernet Sauvignon and Merlot grapes, Calvi (Italia)	-	-	-	-	£19.00
Region: Lombardia					
<i>Full-bodied and burgundy in colour, it has an ample and persistent perfume with notes of blackberries and cherries. Served at room temperature, Fiume di Luna is perfect with roasted vegetables, red meat, or mature cheese</i>					
Amarone della Valpolicella DOCG , Pasqua (Italia)	-	-	-	-	£35.00
Region: Veneto					
<i>The grapes are hand-picked in mid-September and laid out to dry in the drying loft for approximately three months, where the grapes lose around 25-30% of their weight with the resulting concentration of the substances present. After pressing, alcoholic fermentation in steel vats begins, for around 25-30 days at a controlled temperature and continuous punching down is carried out to encourage extraction of colour and tannin. When finished, the wine is transferred to French oak barrels where the malolactic fermentation takes place that gives softness to the wine. After about 18-20 months of ageing, the wine is bottled and aged for a further four months. Deep red in colour, fresh and decisive aroma of red fruits like blackberry and cherry, spicy tones reminiscent of chocolate, toast and sweet notes of vanilla. The palate is warm, balanced, with soft tannins and notes of appassimento on the finish</i>					

Valpolicella Superiore Ripasso DOC, Pasqua (Italia) - - - - **£21.95**

Region: Veneto

This wine is obtained from the "Ripasso" technique, a secondary fermentation of the wine on the dried skins of the grapes already used to make appassimento wines. Aged in oak barrels for 8 months before being bottled. A full-bodied wine, with an intense bouquet of wild cherries and redcurrant, well recommended for roast meat and mature cheese. Serve at 18-20C. To get the Superior flavour, the wine must also be aged at least one year

Primitivo Puglia IGT (Italia) - - - - **£19.00**

Region: Puglia

The aroma of the wine is intense, with persistent strong notes of red fruit and elegant spicy undertones

Morellino di Scansano DOCG Poggio (Italia) - - - - **£19.00**

Region: Toscana

Flavours of cherries and red berries. Very smooth and dry red with light body with great aftertaste of blackberry

Montepulciano d`Abruzzo DOC (Italia) - - - - **£17.50**

Region: Abruzzo

The right amount of dark, fruit and minerality

Barolo DOCG, Contea Castiglione (Italia) - - - - **£35.00**

Region: Piemonte

Nebbiolo grapes are sourced from vineyards around the town of Barolo. These are trained on a low Guyot trellis at a density 4-5,000 vines/ha. The grapes were hand-harvested, de-stemmed and then crushed to small fermenters, for around 12 days, with daily pumping-over. This ensures good colour and flavour extraction but avoids over-extraction of the abundant Nebbiolo tannins. The wine was drained off at dryness, and the skins transferred to a small press. After pressing the wine was settled for two days, and then racked to stainless steel tanks for malolactic fermentation. After three years maturation in 50hl Slavonian oak casks, it was racked and bottled. A complex nose of ripe strawberry, dried cherry and cinnamon spice with delicate floral and violet notes. Tannins are firm with plump fruit and a round silky texture, giving a good lengthy finish

Barbaresco DOCG, Riva Leone (Italia) - - - - **£22.00**

Region: Veneto

Fresh red berries, herbs and blooming flowers. Nuts and dry wood

Appassite Rosso Veneto IGT, Pasqua - - - - **£19.00**

Region: Veneto

Lots of red and dark fruits such as berries. Some hints of oak and vanilla

Rose Wine

	125ml	175ml	250ml	500ml	bottle
Pinot grigio Blush delle Venezie (Italia)	£4.00	£5.00	£6.00	£11.00	£16.50
Region: Veneto					
Light and crisp with fresh raspberry and strawberry fruit flavours					
Bardolino DOC chiacetto classic (Italia)	£4.30	£5.30	£6.30	£11.30	£17.00
Region: Veneto					
The scent is rich with notes of white flowers and fresh red fruit, such as raspberry and black currant. The Bardolino Chiacetto of the Zenato winery from Veneto, is obtained from grapes coming from the area that overlooks the south-eastern coast of Lake Garda, between Bardolino and Peschiera. The rosé color is reached by the partial contact with the skin of red grapes Corvina, Rondinella and Molinara. The blend includes different percentages of three vines: 65% Corvina, 25% Rondinella and 10% Molinara					
Pinot noir Rose`, Cignoli (Italia)	£4.50	£5.50	£6.50	£12.00	£17.50
Region: Lombardia					
Produced with 100% Pinot noir grapes. Slightly sparkling Rosé wine. Perfect as an aperitif					

Other Countries

	125ml	175ml	250ml	500ml	bottle
Dominique Baud Sauvignon Blanc, vin de France	£4.00	£5.00	£6.00	£11.00	£16.50
Country: France					
Crisp, elegant, and fresh					
Southern Lights Marlborough Sauvignon Blanc	-	-	-	-	£18.95
Country: New Zealand					
This Sauvignon Blanc is a fresh and vibrant white wine with passionfruit, gooseberry and some melon characteristics					
Alta vista Estate Premium Malbec	£5.00	£6.00	£7.00	£13.00	£18.50
Country: Argentina					
Ruby-red colour. Aroma of very ripe red fruits and spices. On the palate, it is velvety and rounded, with great volume and a lingering presence					
Rioja Santiago Gran Reserva	-	-	-	-	£21.95
Country: Spain					
Deep black-cherry colour with tawny hues. Subtle and complex nose with aromas of vanilla from the oak ageing. On the palate, rich and well-structured with hints of ripe red fruit and coconut. Long and pleasant finish					

Prosecco – Champagne - Spumante

	125ml	175ml	250ml	500ml	bottle
Prosecco Valdobbiadene, Donna Trevigiana (Italia)	£4.50	-	-	-	£18.95
Joseph Perrier, Champagne	-	-	-	-	£59.95
Extra Brut					
Joseph Perrier, Champagne	-	-	-	-	£49.95
Special Cuvee					

Dessert & Fortified Wines

Muscat de Rivesaltes, dessert wine	£3.50
Fino Sherry, Cuesta	£3.50
Grahams LBV Port	£3.50