

wines by the glass

sparkling

Villa Vettoretti Prosecco di Valdobbiadene NV (Veneto) 12 ~ 44
prosecco ~ extra dry, fine perlage, crispy, grassy, creamy apple liqueur

Manicardi Lambrusco Grasparossa 2007 (Emilia Romagna) 10 ~ 34
lambrusco grasparossa ~ fresh and fragrant, pleasing tart and dry finish

white

I Borboni "Luna Janca" 2007 (Campania) 11 ~ 38
coda di volpe ~ nuts, almonds, green flowers, round, wicked dry

Leone de Castris Messapia 2007 (Puglia) 10 ~ 34
verdeca ~ green fruit and flowers, citrus, dry palate, mouthwatering

Colle Cortalta Muller Thurgau 2006 (Trentino) 9 ~ 31
muller thurgau ~ florally pleasing, cleansing acidity, brisk, clean

rosé

Eredi Luigi Giusti Rosé di Settembre 2007 (Marche) 11 ~ 38
lacrima ~ violets and roses, dry, bright strawberry and a mineral edge

red

Moncaro Rosso Conero Le Silve 2007 (Marche) 9 ~ 32
montepulciano ~ great aroma of fresh fruit, light berries, pleasing

Castel Sismondo Colli di Rimini Rosso 2002 (Emilia Romagna) 12 ~ 42
sangiovese, cabernet sauvignon, montepulciano ~ brambly fruit, great toasted notes of tobacco and balsamic, vanilla, pepper, fine tannins

Carlo Boffa Nebbiolo 2005 (Piedmont) 12 ~ 42
nebbiolo ~ dark fruit, garnet rim, well evolved tannins, leather, dry roses

Terre Nere Rosso 2007 (Sicily) 14 ~ 48
nerello mascalese ~ ancient vines, mid-weight, plum, black cherry, ash and anise, extremely elegant, vibrant Sicilian standout

Corte Campagnola Ripasso Valpolicella 2005 (Veneto) 13 ~ 46
corvina, corvinone, molinara ~ meaty, full-bodied, gamey, juicy, elegant, complex, black currant, tobacco, toasted wood, bitter chocolate, decisive

Serafini & Vidotto Rosso dell'Abazia 2000 (Veneto) 20 ~ 74 *
cabernet, cabernet franc, merlot ~ big, happily warm, satiny tannins, old world meets new world, great breed of wine, long and satisfying finish

flight select four wines from "wines by the glass" 20 (except *)

We accept Visa and Mastercard ~ minimum purchase \$20

Vito's weekly picks

Ippolito Ciro' Rosso Liber Pater 2006 (Calabria) 38

gaglioppo ~ pungent fruit nose, brush wood notes, full bodied, spicy finish, well earned name after the Italian vine god

Macarico Aglianico del Vulture Macari' 2005 (Barile, Basilicata) 52

aglianico ~ deeper purple, wild wood brush, elderberries, good tannins, saddle leather and chocolate, age-worthy , coming from the best elevation on the Vulture slopes, don't miss this proselyte

Argiano Solengo 2002 (Montalcino, Tuscany) 105 (organic)

cabernet sauvignon, syrah, merlot ~ crème de cassis, raisins, espresso, new leather, full-bodied, ripe tannins, long ripe raspberry aftertaste, impressive and vigorous, only 3,300 cases made

Aneri Stella Amarone 2000 (Veneto) 320

corvina, corvinone, rondinella ~ luxuriously sweet, jammy, chocolate, full body, satiny tannins, youth and elegance, stunning

Italian wine regions



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half bottles

sparkling

Ferrari Brut NV (Trentino) 28 (champenoise method)
chardonnay ~ almond, anise, dry, fresh, tangy, full, crispy

white

Gini Soave 2007 (Veneto) 24
garganega ~ apple, pear, tinge of citrus, minerally pleasant

Cantine del Taburno Falanghina 2007 (Campania) 30
falanghina ~ bone dry, mineral, pear, citrus, almonds, pomegranate, harmonious, pure

red

La Zerbina Ceregio 2006 (Emilia Romagna) 25 (organic)
sangiovese di romagna ~ lighter color and mouthfeel, silky acidity, supple freshness packed with blackberry and spices

Foradori Teroldego Rotaliano 2006 (Trentino) 31 (certified organic)
teroldego ~ violet, seductive, marasca cherry, blackberry, sweet spices

Felsina Berardenga Chianti Classico 2006 (Tuscany) 31
sangiovese ~ great fruity nose, 50 year old vines, woodberries, violets, righteously tannic, persistent after-taste

Coppo Camp du Rouss Barbera d'Asti 2004 (Piedmont) 32
barbera d'asti ~ dark ripe, lightly oaked, leather, spicy, plum finish

Scacciadiavoli Sagrantino 2004 (Umbria) 38
sagrantino ~ roses, dark plum, smoky, black pepper, hummus, mint, eucalyptus, tannic and silky, long

Les Cretes Torrette 2000 (Valle d'Aosta) 40
petit rouget, torrette ~ fruit, wild roses, silky, pleasant acidity

Jermann Red Angel on the Moonlight 2005 (Venezia Giulia, Friuli) 42
pinot nero ~ dark ruby, intense bouquet, delicate red berries, toasty aromas, burgundy tannins, perfect balance

Rosanna Antoniolò Gattinara 2003 (Piedmont) 46
nebbiolo ~ violets, almonds, dried roses, raspberry, young and fresh, nice tannins, medium body, strong finish

Falesco Montiano Merlot 2003 (Lazio) 52
merlot ~ very bold, plum, raspberry, dark chocolate, velvety palate, rewarding

Cantine del Notaio la Firma 2004 (Basilicata) 55 (organic)
aglianico ~ blackberry, licorice, fenugreek, carob, full-bodied, optimal palate equilibrium, structured, high complexity and aromatics

Girolamo Dorigo Montsclapade 2000 (Friuli) 55
cabernet sauvignon, cabernet franc, merlot ~ deep ruby, full-bodied, soft, delicate vanilla, ripe blackberry, chocolate, spicy, fruity, leather scent

Zenato Amarone 2004 (Veneto) 59
corvina, rondinella, molinara ~ raisin, leather, sweet port, rich, spicy, luscious

Scavino Barolo 2003 (Piedmont) 60
nebbiolo ~ blackberry, indian spices, full, chewy, rich, new world, sweet juicy tannins, warm, generous and complex

Scavino Barolo 2004 (Piedmont) 66
nebbiolo ~ currant jam and vanilla, full-bodied, complex but elegant, intense and persistent tannins

Ciacci Piccolomini Brunello Pianrosso 2003 (Montalcino, Tuscany) 70
sangiovese grosso ~ ripe sweet berries, cassis, sour black cherry, forward and spicy, ethereal, stewed meat and raw milk pecorino

bottles

sparkling

I Borboni Asprinio d' Aversa Vivace 2007 (Campania) 38

asprinio ~ light refreshing, herb and mint, salt and savory notes and tiny sparkles, heavenly light and joyously caressing

Cantine Federiciane Gagnano P. Sorrentina 2007 (Campania) 38

aglianico, piedirosso ~ raspberry mist, frothy, sour finish, your first kiss

Villa Vettoretti Prosecco di Valdobbiadene NV (Veneto) 44

prosecco ~ extra dry, fine perlage, crispy, grassy, creamy apple liqueur

Castello Banfi Brut Metodo Classico NV (Piedmont) 45

pinot noir, chardonnay, pinot bianco ~ delicate floral perfumes, notes of apples and pear, pineapple finish, smooth, very satisfying

Nino Franco Faive Rosé Brut 2006 (Veneto) 48

merlot, cabernet ~ extra dry, fine perlage, crisp and balanced with sweet and sour notes, creamy, intoxicating

Monte Rossa Franciacorta Brut NV (Lombardy) 59

chardonnay, pinot bianco, pinot noir ~ green and floral bouquet, soft, persistent perlage

Ferrari Brut Rosé NV (Trentino) 60

pinot noir, chardonnay ~ soft, delicate, inviting, rich, dry, exquisite, rose petals, the best italian bubbles, a true "fuoriclasse"

Cantine del Notaio la Stipula 2004 (Basilicata) 78 (organic)

aglianico ~ metodo classico, aromas of tender fresh berry, riper raisins and marsala, fizz, bitters, cocoa powder, a geek wine, long and different

Larmandier-Bernier Né d'une Terre de Vertus NV (Champagne) 130

chardonnay ~ exceptional champagne from a small winery, lightly crisp, dry and pure, intense minerality, succulent herb aroma, apples, wet stone flavors, citrus, very rewarding (biodynamic)

rosé

Eredi Luigi Giusti Rose di Settembre 2007 (Marche) 38

lacrima ~ violets and bright roses, dry, bright strawberry and a mineral edge, creamy palate

Cantine del Notaio il Rogito 2005 (Basilicata) 55 (organic)

aglianico ~ dry flowers, wildberry, tobacco, licorice, intriguing, superior

white (dry, crisp and clean)

Tiburzi Brigante 2007 (Umbria) 29

grechetto, chardonnay, sauvignon ~ herbs, nuts and yeast, audaciously creamy, stone fruit, pleasing

Colle Cortalta Muller Thurgau 2006 (Trentino) 31

muller thurgau ~ florally pleasing, cleansing acidity, brisk, clean

Fontanavecchia Falanghina 2007 (Campania) 38

fanghina ~ minerally driven, citrus and pomegranate, rich aromas of fragrant berries, pleasantly dry

Novelli Trebbiano Spoleto 2007 (Umbria) 41

trebbiano spoletino ~ herbs and grass, kumquat, round, silky citrus, almonds

Castello Banfi Serena 2006 (Montalcino, Tuscany) 42

sauvignon blanc ~ floral, intense, aromas of grapefruit, peach, fleshy, spicy notes of barrique

Abazia di Novacella Sylvaner 2007 (Alto Adige) 48

sylvaner ~ green color, fresh approach, lovely sweet aromas backed by an incredibly dry almost pleasant sour finish, salivating and delicious

BioVio Vermentino di Albenga "Aimone" 2006 (Liguria) 50 (organic)

vermentino ~ dry, crisp, clean, sage, rosemary, bergamot, silky, sapid and very lasting, extremely small production

BioVio Pigato di Albenga "Marise" 2007 (Liguria) 50 (organic)

pigato ~ thyme and pantry herbs, citrus, ligurian flowers, deliciously dry and persistent, entirely organic agriculture and defending indigenous local products, impressively genuine effort

Kofererhof Muller Thurgau 2007 (Alto Adige) 52

muller thurgau ~ lightly aromatic, tones of moss, salty with perfect acidity, great for aperitivo or with grilled fish, only 9,000 bottles made

Mastroberardino Fiano di Avellino 2007 (Campania) 54

fiano ~ pear, acacia and hawthorne flowers, citrus, dry stone fruit, toasted almonds, minerally salty finish

Istituto di San Michele Nosiola 2007 (Trentino) 55

nosiola ~ green color, light lychee hues and delicate flavors, softer acidity, incredibly outstanding, balanced, great with fish or asian spices

Ascheri Montalupa 2004 (Langhe, Piedmont) 82

viognier ~ wildflowers, honeydew, spices, stone fruit, richer dry finish, barriquet, impressively complex and lasting sensation

white (aromatic and fun)

Argiolas S'elegas 2007 (Sardinia) 34
nuragus ~ floral, supple texture, long nutty finish, a standout

Fatasciá "Sciarada" 2007 (Sicily) 34
grillo, muller thurgau ~ herbs and grass, green cedar, "lip smacking"

I Borboni "Luna Janca" 2007 (Campania) 38
coda di volpe ~ nuts, almonds, green flowers, round and low on acidity, poetically dry

Fontaleoni Vernaccia di San Gimignano 2007 (Tuscany) 38
vernaccia ~ dry, green hues of pantry herbs, lean, long lasting

Cantina di Caldaro Moscato Giallo 2007 (Alto Adige) 37
moscato giallo ~ cocktail of sweet aromas, honeydew, long, persistent, full, honey and sweet apricot finish

Gradis'ciutta Bratinis 2007 (Friuli) 40
chardonnay, sauvignon blanc, ribolla gialla ~ layered, complex, white flowers, ripe fruit, supple super friulian

Ca Orologio Salaróla 2006 (Veneto) 42
tocai, moscato, riesling ~ exotic fruit, supple and coating, yet well-balanced by a pleasant acidity, nutty finish, truly a small production

Girolamo Dorigo Ribolla Gialla 2007 (Colli Orientali, Friuli) 44
ribolla gialla ~ vegetable aromas, floral, citrus, hawthorne, mint, elegant with a grand finesse

Moncaro Verdicchio 2007 (Castello di Jesi, Marche) 45
verdicchio ~ exuberant green aromas, steely, dry, full and crisp

La Ghersa Sivoy 2006 (Piedmont) 46
cortese, sauvignon blanc, chardonnay ~ mineral, rich, well integrated, vanilla aromas, delicious

Falesco Ferentano 2006 (Lazio) 52
roscetto ~ banana, pineapple, vanilla, rich taste, barriqued, decadent

De Conciliis Perella 2003 (Campania) 61 (organic)
fiano ~ pear, green fruits, sea breeze and salt, oak, satisfying richness, great with tuna

white (eclectic and daring)

Maso Michei Gewurtztraminer 2007 (Trentino) 46

gewurtztraminer ~ citrus, sweet peaches, sharp acidity, long and perfectly balanced, superb with aperitivo or white meats

Rocca Bernarda Vineis 2004 (Colli Orientali, Friuli) 52

chardonnay, sauvignon blanc, tocai ~ tropical fruits, vanilla, pear, nuts, long and rich, balanced, gently oaked, limited, great with vitello tonnato

Jermann Riesling Afix 2006 (Colli Orientali, Friuli) 72

riesling ~ sand, green notes of fresh cut grass, chamomile, honey and apricots, stone fruits, long and lean, happily elegant

Ronco del Gnemiz Bianco Bianco 2003 (Colli Orientali, Friuli) 72

malvasia istriana ~ juicy green apples, pear, quince, asian spices, delightfully intriguing

Tenuta Dettori Bianco 2006 (Sardinia) 74 (biodynamic)

vermentino ~ pear, acacia, honey, cloudy, unfiltered, citrus interlayered with dry stone fruit, gritty, open vats fermentation, different, a delicious stunner, fascinating and stimulating

De Bartoli Grappoli del Grillo 2006 (Sicily) 82

grillo ~ rich body, ripe banana, vanilla, pineapple, a true standout, liquid decadence

Terlano Gewurtztraminer Lunare 2005 (Alto Adige) 118

gewurtztraminer ~ tropical aromas, lychee nut, dried rose petals, mango, papaya, dried apricot, coriander, cardamom, a walk on the moon

Damijan Kaplja 2004 (Venezia Giulia IGT, Friuli) 160

chardonnay, tocai friuliano, malvasia istriana ~ "Kaplja" in Slovenian means "drop". This wine boasts an intense gold color which is given by the level of ripeness of the grapes at time of harvest, by the low yield per hectare in the vineyards, by the increased skin contact during fermentation as well as the ageing method. The wine can appear cloudy beer looking and it is certainly not a defect, it is indeed the sign of wines that are pure, un-manipulated expression of fruit. Ages for 23 months in Slovenian oak barrels. It is sweet and open on the nose. It has intense aromas of fresh, ripe fruit, orange blossom and spices, with a floral, honey-like aftertaste. Very dry on the palate, creamy and silky, outstanding length and balance with sweet, packed tannins. This winemaker started as an apprentice of the next purist below Josko Gravner

Gravner Breg Anfore 2002 (Osrlavia, Friuli) 210

sauvignon blanc, riesling italico, chardonnay, pinot grigio ~ cloudy, unfiltered, stone fruit, rich, acacia honey, elegant, layered, hard to describe, a stunner by an eclectic winemaker

red (pure, light and refreshing)

Moncaro Rosso Conero Le Silve 2007 (Marche) 32

montepulciano ~ great aroma of fresh fruit, light berries, light and pleasing, deceiving fruitness

Giuseppe Stella Grignolino 2007 (Piedmont) 36

grignolino ~ light like rosé, pungent and coarse nose, silky, dry aftertaste, young yet persistently refreshing

Colutta Cabernet 2005 (Friuli) 42

cabernet sauvignon, cabernet franc ~ mint, pepper zest, supple and righteously tannic, smooth and “beverino”

BioVio Rossese 2007 (Riviera Ligure Ponente, Liguria) 47 (organic)

rossese ~ pale red color, hints of dark, lighter on the palate, orange blossom, broom and farm flowers, unusually elegant and very lovely

Cascina Tavijn Ruché di Castagnole Monferrato 2006 (Piedmont) 48

ruché ~ saturated, purple, plum and rose petal notes, loves cold cuts

Terre Nere Rosso 2007 (Sicily) 48 (organic)

nerello mascalese ~ ancient vines, mid-weight, plum, black cherry, ash and anise, extremely elegant, vibrant Sicilian standout

Girolamo Dorigo Refosco 2006 (Friuli) 50

refosco dal peduncolo rosso ~ ruby and impenetrable, leather, balsamic, ripe red fruits, violets, satiny tannins

Maso Michei Pinot Nero 2006 (Trentino) 52

pinot nero ~ raspberry, blueberry, strawberry on the nose, follows with spices like tobacco and hay, full and silky, pretty, structured and elegant

Valle dell’Acate Il Moro 2005 (Sicily) 60

nero d’avola ~ fruity notes, complex and layered with bursting freshness, raspberries, light and lengthy, very honest, entirely vinified in steel

J Hofstatter Barthenau Vigna Urbano 2001 (Sud Thyrol, Alto Adige) 145

pinot nero ~ sour cherry, raspberry, vanilla, noble, harmonious, elegant acidity, superb, an Italian benchmark for pinot nero

red (smooth, global and new world)

Apollonio Terragnolo Primitivo 2003 (Puglia) 38
primitivo ~ fresh ripe fruit, soft and appealing, herbacious, spicy, exotic

Santa Lucia Vigne del Melograno 2005 (Castel del Monte, Puglia) 40
uva di troia ~ bountiful raspberry, plum and black cherry notes, appealingly intense, soft luscious tannins, spicy, exceptional value

Tiburzi Montefalco Rosso Santambra 2005 (Umbria) 41
sangiovese, cabernet sauvignon, merlot, sagrantino ~ meaty, full-bodied, rustic, gamey, juicy tannins

Oddero Barbera d'Alba 2006 (La Morra, Piedmont) 42
barbera ~ richer fruits, dark, purple tinges, black cherry, minerals and hints of roasted meat and games, pure for its steel aging, shows really well, very versatile, great with pasta or pork loin

Mandrolisai Rosso Superiore 2003 (Sardinia) 46
cannonau ~ deep, rich, inky, soft appealing taste of ripe woodberries

Gillardi Dolcetto di Dogliani "Cursalet" 2006 (Piedmont) 47
dolcetto ~ very ripe fruit, herbaceous nose, warm and supple on the approach, full pleasant mouthfeel, completely integrated tannins yet a bit rustic, really exquisite

Castello Banfi Rosso di Montalcino 2006 (Tuscany) 48
sangiovese grosso ~ dry, round, velvety, generous body, good depth

Allegrini la Grola 2005 (Veneto) 58
corvina, rondinella, syrah ~ firm, ripe, spicy currant, coffee, tobacco, dried fruit, endowed

Apollonio Copertino Divoto 2000 (Puglia) 59
negroamaro, montepulciano ~ dry fruit, flowers, toasted spices, rich, supple, persistent, memorable

Rocca Bernarda Centis 2003 (Colli Orientali, Friuli) 72
merlot ~ garnet, sweetness of stewed fruit, rich, creamy yet well-balanced

Bettini Sforzato della Valtellina 2003 (Lombardy) 78
nebbiolo ~ earthy, fruit and sugar aromas, soft, warm, harmonious, rich, satiny, port, meditative

Santa Maddalena Lagrein Riserva Taber 2005 (Alto Adige) 85
lagrein ~ rich fully extracted, cassis, blueberries, coriander, violet, prune, vanilla, amarene, full intense flavor

Morgante Don Antonio 2004 (Sicily) 85
nero d'avola ~ intense, deep and rich fruit, wet earth, licorice, smooth, outstanding

La Spinetta Barbera d'Alba "Gallina" 2006 (Piedmont) 95
barbera ~ rich deep purple, asian spices, smooth and perfectly extracted, winemaker decided to make it a single vineyard after he found out he had three rows of this grape in the middle of an entire nebbiolo vineyard, now this is a special cru, new oak yet delicious and graceful

Stella Campalto Rosso di Montalcino 2005 (Montalcino, Tuscany) 95
sangiovese grosso ~ say you were rich and of noble descent, and you could hire the best in winemaking; you decided to make very little of a grand sangiovese of Brunello stature but got tired of waiting ... wow, delicious! I want more delicious!

Barale Barbaresco 2004 (Piedmont) 102
nebbiolo ~ wild roses, spices, great acidity, fragrant, sweet violets and flowers, elegant, rich fruit notes, versatile and charming

De Conciliis Naima 2004 (Campania) 112 (organic)
aglianico ~ ripe fruit, super supple, well-balanced, earthy, juicy, oaky, superb, cult wine

Falesco Montiano Merlot 2003 (Lazio) 112
merlot ~ very bold, plum, raspberry, dark chocolate, velvety palate

Falesco Montiano Merlot 2004 (Lazio) 120
merlot ~ very bold, plum, raspberry, dark chocolate, velvety palate

Raimondi Amarone 2001 (Veneto) 125

corvinone, corvina, molinara ~ port, dried cherry, chocolate, meditation sipping, a steel lady with silk gloves, wild game or hard cheeses

I Giusti & Zanza Dulcamara 2000 (Tuscany) 126

cabernet sauvignon, merlot ~ sweet berry, graphite, mocha, sensual, a true super Tuscan

Castello Banfi Brunello di Montalcino 2001 (Tuscany) 130

sangiovese grosso ~ solid, blackberry, licorice, full bodied and very chunky, long, great example of a powerful vintage, per tutti

Altesino Brunello di Montalcino 2000 (Montalcino, Tuscany) 135

sangiovese grande ~ complex, violet, currant, forest fruit, hints of truffle, juicy, leather

Allegrini la Poja 2001 (Veneto) 180

corvina ~ polished, rich, velvety, outstanding, raisins, impressive, satisfying

San Filippo Brunello di Montalcino Riserva Coste 2001 (Tuscany) 225

sangiovese grosso ~ deep and concentrated, huckleberries, gun powder and minerals, chewy tannins, decadent, only 4,000 bottles made

Tenuta Caparzo Brunello Riserva La Casa 2000 (Tuscany) 245

sangiovese grosso ~ garnet red, penetrating wild berries, gun powder, spices, vanilla, nutmeg, decadent, very well made and balanced

Altesino Brunello di Montalcino Ris. Montosoli 2001 (Tuscany) 295

sangiovese grande ~ complex, flowers, ripe fruit and crushed blackberries, soothing layers of tannins, juicy, currants, elegant and refined, it shows the extra effort

Aneri Stella Amarone 2000 (Veneto) 320

corvina, corvinone, rondinella ~ luxuriously sweet, jammy, chocolate, full body, satiny tannins, youth and elegance, stunning

Bruno Giacosa Barbaresco Asili 2003 (Neive, Barbaresco) 372

nebbiolo ~ expressive nose, macerated overripe cherry, anise and tobacco, unusual from Giacosa, definitely a giant, full due to a difficult vintage, voluptuous with a caressing finish, notes of savory spices

Valdicava Brunello di Montalcino 1997 (Tuscany) 455

sangiovese grosso ~ garnet color, vivid, smoke, leather, anise, potpourri, ripe fruit leads on the palate as fresh tones glimmer in the background

red (rich, deep and extracted with soft tannins)

Cecchi Val delle Rose Morellino di Scansano Riserva 2003 (Tuscany) 45
sangiovese ~ vegetable zest, vanilla, ripe fruit, plummy, elegant, full finish

Corte Campagnola Ripasso Valpolicella 2005 (Veneto) 46
corvina, corvinone, molinara ~ meaty, full-bodied, gamey, juicy, double fermented, elegant, complex, black currant, tobacco, toasted wood, bitter chocolate, decisive, dry, eclectic

Macarico Aglianico del Vulture Macari' 2005 (Barile, Basilicata) 52
aglianico ~ deeper purple, wild wood brush, elderberries, good tannins, saddle leather and chocolate, age-worthy, coming from the best elevation on the Vulture slopes, don't miss this proselyte

Gabbas Riserva Dule 2004 (Sardinia) 58
cannonau ~ dark impenetrable fruit, spices, rich, coating, soft, peppery, structured, concentrated

Caterina Dei Nobile di Montepulciano 2004 (Tuscany) 60
prugnolo gentile, mammolo, canaiolo ~ earthy, red currant, dry fruit, hues of dry flowers, velvety delivery of cherry, seductive

Castello Banfi Colvecchio Sant'Antimo 2004 (Tuscany) 72
syrah ~ richer extraction, riper berries interlayered with asian spices and whole white pepper, finishes with cloves and semisweet chocolate

Serafini & Vidotto Rosso dell'Abazia 2000 (Veneto) 74
cabernet, cabernet franc, merlot ~ big, happily warm, satiny tannins, old world meets new world, great breed of wine, long and satisfying finish

Leone de Castris Salice Salentino Riserva Donna Lisa 2001 (Puglia) 79
negroamaro, black malvasia ~ intense, delicate, ethereal, vanilla bouquet, velvety, soft flavor of sweet spice

Cecilia Oglasa 2003 (Maremma, Tuscany) 85
syrah ~ amarene cherry, raspberry, strawberry bubble gum, atypical, great depth, dry notes of perfect ripe fruit, well-balanced acidity and pleasant savory finish

Di Majo Norante Don Luigi 2004 (Molise) 98 (certified organic)
montepulciano, tintilia ~ ripe fruit, vanilla, mocha, plush, sensual, jammy finish

Conti Zecca Nero Riserva 2005 (Puglia) 105
negroamaro, cabernet sauvignon ~ prune, leather, chocolate, licorice, cinnamon, silky, supple, succulent spicy finish

Foradori Granato 2004 (Trentino) 128
teroldego ~ deep ruby, ripe black fruit, jasmine, eastern spices, tea, wood, smoke, seductive

Illuminati Zanna Riserva 1985 (Abruzzo) 145

Illuminati Zanna Riserva 1987 (Abruzzo) 135

Illuminati Zanna Riserva 1988 (Abruzzo) 130

Illuminati Zanna Riserva 1991 (Abruzzo) 125

Illuminati Zanna Riserva 1993 (Abruzzo) 125

This is an exceptional vertical of wines made entirely of montepulciano grape from the town of Controguerra in Abruzzo. The wines speak highly of the major effort of Nicola, the last of a 4th generation family who is only interested in making the highest possible quality wine from their fertile land. They deserve all the great accolades they have been receiving. Their great concentration and silky presence gives them all the right attributes to fall in the category of rare, noble, almost royal, and memorable wines. Try them for yourself. Buona bevuta!

red (rich, deep and extracted with traditional tannins)

Castel Sismondo Colli di Rimini Rosso 2002 (Emilia Romagna) 42

sangiovese, cabernet sauvignon, montepulciano ~ brambly fruit, great toasted notes of tobacco and balsamic, vanilla, pepper, fine tannins

Triacca la Palaia Chianti Classico 2005 (Tuscany) 48

sangiovese, cabernet sauvignon ~ garnet, sweet oak, juniper and cloves, ample, dry, persistent

Cantine del Notaio Il Repertorio 2006 (Basilicata) 60 (organic)

aglianico ~ beautiful ruby color, woodberries, spices, over-ripe amarene, chocolate, cloves, licorice, slight sweet notes, softly tannic, ample, juicy

Fontanavecchia Aglianico Riserva Cataratte 2000 (Campania) 63

aglianico ~ oak, tobacco, intense, pure, dry, traditionalist, great with pork

Rainoldi Inferno Riserva 2003 (Valtellina Sup, Lombardy) 72

chiavennasca ~ granato color, deep cassis and alpine herbs, hazelnut and flowers, great balance and harmony, it might not be so bad as an Inferno

Torraccia del Piantavigna Gattinara 1998 (Piedmont) 75

nebbiolo ~ ripe sweet berries, spices, leather, light, firm tannins, perfumed, an elegant but vibrant acidity

Basilisco

The following vertical is from a great winemaker, Michele Cutolo, who deserves great notice. He started producing this single label of aglianico in 1992 in the town of Barile in the volcanic area of Vulture and has been focusing on this monovariety. The label picked by the father displays a very ancient coin to show the historical importance of this great red grape. It arrived from the Greek region of Cuma and has been in Italy since the VIII century A.C. Michele has been doing a great job representing this grape that thrives in this cold volcanic terroir. You can certainly deduct a wonderful evolution of a grape capable of touching and inspiring emotion. He only bottles 20,000 bottles yearly and it all comes from 10 hectares of his vinified land

Basilisco Aglianico del Vulture 2002 (Basilicata) 81

aglianico ~ prune and sour cherry, well balanced intense and aromatic expression, structured, concentrated dense tannins

Basilisco Aglianico del Vulture 2003 (Basilicata) 85

aglianico ~ fruit, a lot of jammy fruit, rounder and full at the entrance with much more tamed tannins, a more parsimonial use of the barrique leaves a plush persistence, great with grilled or roasted meats

Basilisco Aglianico del Vulture 2004 (Basilicata) 93

aglianico ~ the aromas of the sweet woodberries and round approach come back with this vintage, great equilibrium, tone of elegance and pleasing complexity, the perfect lamb combination

Nervi Gattinara Vigneto Molsino 2000 (Piedmont) 83

nebbiolo ~ ripe sweet berries, spices, leather, full bodied, firm tannins, deep, elegant

Nervi Gattinara Vigneto Ginepro 2001 (Piedmont) 85

nebbiolo ~ dark garnet, shiny, almost orange, coffee, spices, minerals, enveloping, signature nebbiolo, bitter finish, harmonious, of great stature

Cantine del Notaio la Firma 2004 (Basilicata) 92 (organic)

aglianico ~ blackberry, licorice, fenugreek, carob, full bodied, optimal palate equilibrium, structured, high complexity and aromatics

Tiburzi Taccalite Sagrantino 2004 (Montefalco, Umbria) 95

sagrantino ~ mint, eucalyptus, supple blackberry, juicy boysenberry, tea spices, impressively massive, righteously tannic, wild

Ascheri Barolo Vigna dei Pola 2003 (Piedmont) 95

nebbiolo michet ~ dark, deep, perfumed, very well evolved tannins, soft and really enveloping, exceptional effort in a hard vintage

Argiolas Korem 2005 (Sardinia) 102

bovale sardo, carignano, cannonau ~ full-bodied, chewy tannins, ripe fruit, cedar, tobacco

Poderi Luigi Einaudi Barolo 2001 (Piedmont) 115

nebbiolo michet ~ dark, deep, plums, ripe berries, anise, pomegranate, righteously tannic, already drinking well, lots of body and grace

Apicella

Someone asked me once what's a cult wine you love and I had no answer then. But if I had to pick a bottle A Scippata is a terroir driven example with a touching story that really goes over and enters in the cult category for me. This is a great bottle of wine from an exceptional effort named after the vineyard that was born in 1931-3 from an idea of Giuseppe Apicella. This hard working fellow bought a "selva vecchia", a small impervious wood hill, for the amount of 20,000 lire because he loved the exposure to the sun and the strong nature of the soil. Transforming it into a vineyard with a simple shovel and pick and other byzantine hand equipment was very difficult but all done with joy and happiness certainly alleviated by the abundance of wine and lunches packed by Catarina, Giuseppe's wife.

The final result was 18 piazzette long about 7 mts with 3 lines of vines planted in the pergola method and yield of 40 qt of grapes and was called A Scippata that in the local dialect means yanked from the hill. Poor Giuseppe only got to see the very first small bunches of his hard work and then passed away. But 70 years later his grandson would follow his footsteps and complete his opera. Now the Scippata gives a wonderful limited amount of exemplary grapes all picked by hand in small wood cassette thanks to a triple rigorous selection. In the cellar the grapes are then pressed very gently in the maximum respect of the prime material and left on the skin for long time. Then it's aged for 24 months in both Slovenian and French barrique. The final product shows an immense level of pride.

Apicella A Scippata Riserva 2003 (Costa d'Amalfi, Campania) 120

tintore, piediroso ~ rich deep red tending to purple, new leather, mint and wet soil, mushrooms, wild roots, satiny and voluptuous at entrance, the midpalate follows with spices and the finish shows great bittersweet elements, perfect balance of concentration and tannins, a cult cru

Argiano Solengo 2002 (Montalcino, Tuscany) 105 (organic)

cabernet sauvignon, syrah, merlot ~ crème de cassis, raisins, espresso, new leather, full-bodied, ripe tannins, long ripe raspberry aftertaste, impressive and vigorous, only 3,300 cases made

Argiano Solengo 2003 (Montalcino, Tuscany) 145 (organic)

cabernet sauvignon, syrah, merlot ~ vanilla, licorice, mint berries, new leather, full-bodied, riper tannins, long vanilla cream and raspberry aftertaste, jammy and vigorous, a great supertuscan

Argiano Solengo 2004 (Montalcino, Tuscany) 190 (organic)

cabernet sauvignon, syrah, merlot ~ aromas of fruits and spices, captivating, broad and rich, silky tannins, concentrated berries and chocolate, mineral undertones, outstanding linger, definitely more modern, a great balance of power and elegance

Argiolas Turriga 2003 (Sardinia) 176

cannonau, bovale sardo, carignano, malvasia nera ~ dark, full-bodied, ripe plums, crushed cherry, supple, bitter licorice notes, caressing, long

Le Macchiole Scio 2001 (Bolgheri, Tuscany) 390 (organic)

syrah ~ hearth, blueberry leather, cured meats, vanilla and mint, full-bodied, distinct expansive body, impressive Bolgheri terroir signature, loves time but once it opens up you'll have one of the best Italian syrah

Tenute Dettori

I discovered this wine by pure luck, an Italian blog, then a couple of colleagues and then an unforgettable dinner “al fresco” with friends where a lot of this great winemaker’s Vermentino was consumed. The most beautiful characteristic of Alessandro’s wines is definitely this defiance of gravity, this ability to make wines that are such rich stunners, such standouts and yet so approachable, so delicious and so well received by my body, all of the while enhancing my taste buds of enthusiasm and appreciation for what the earth is capable of giving us in the hands of such a careful listener. He has the ability to be a humble artisinal grower and to be bold with attitude to extract undiscovered hidden flavors. His wines are made in a very natural, unmanipulated manner, they are all unfiltered or fined. Some are aged in cement and steel, no oak. I have picked four of the Dettori wines including the Bianco and the Moscadettu dessert, careful when I say enjoy!

Tenuta Dettori Tenores 2005 (Sardinia) 250 (biodynamic)

cannonau ~ a rush of riper fruit, dry palate, smells full and rich, tastes light and delicate, voluptuous tannins, unfiltered, delicious nectar, 6500 btl from 80 year old vines

Tenuta Dettori Rosso 2005 (Sardinia) 300 (biodynamic)

cannonau ~ intense, full-bodied wine, awesome richness, generous dark fruit that fills out its large frame beautifully. As it sits in the glass, mint, spice and licorice flavors develop. An exquisite stunner for people who love to take wine further, for the ones that have a true love and passion for the search in highest raw ingredients, 4500btl from 120 year old vines

red (funky, spicy and old world)

Ippolito Ciro' Rosso Liber Pater 2006 (Calabria) 38

gaglioppo ~ pungent fruit nose, brush wood notes, full bodied, spicy finish, well earned name after the Italian vine god

Librandi Riserva Duca di San Felice 2004 (Calabria) 38

gaglioppo ~ cherry, bergamot, rustic, herbal, spicy, chewy tannins

Carlo Boffa Nebbiolo 2005 (Piedmont) 42

nebbiolo ~ dark fruit, garnet rim, dry, well evolved tannins, leather, dry roses, firm, soothing

Geografico Pulleraia 2003 (Maremma, Tuscany) 60

merlot ~ fruits and violets, fresh, tonic, clean, crunchy, likeable, atypical, a great example of a terroir-driven merlot

Paternoster Synthesy 2005 (Basilicata) 66

aglianico del vulture ~ dark and deep fruit, stewy prunes, barn and ash, licorice sour notes of rue, "grigliata mista" or aged caprino

Librandi Gravello 2004 (Calabria) 69

gaglioppo, cabernet sauvignon ~ rustic, deep, smoky, roasted plum, piquant, green notes, chewy tannins

Librandi Magno Megonio 2003 (Calabria) 69

maglioppo ~ rustic, sour bitter notes, deep, cinnamon, sizeable palate, piquant

Palari Rosso del Soprano 2003 (Sicily) 75

nerello mascalese, cappuccio, nocera, galatena ~ mixed spices, leather, dark concentrated wood fruit, mature tannins, lush dry texture, an expressive Sicilian standout

Cantina dei Monaci Taurasi Monaco Rosso 2001 (Campania) 86

aglianico ~ concentrated, deep, licorice, balsamic, soft tannins

Antonelli San Marco Sagrantino di Montefalco 2001 (Umbria) 92

sagrantino ~ red confiture, earthy, dry, broad, dense, tannic, minerals and spices, robust yet elegant, great with wild roasted game

Fontanavecchia Grave Mora 2003 (Taburno, Campania) 120

aglianico ~ chocolate covered cherry, plum, myrtle, iris, big and ripe, well-balanced, lively acidity, subtle spices, great with lamb

La Corte Re 2003 (Puglia) 120 (organically grown)

negroamaro, primitivo ~ wild berry, intense, cherry, tobacco, grand, a "king's wine"

San Filippo Brunello di Montalcino 2001 (Tuscany) 120

sangiovese grosso ~ coffee, spicy dark chocolate, grinding coarse texture, unfiltered, blackberry and raisins, rustic and almost decadent

Podere Poggio Scalette Il Carbonaione 2003 (Tuscany) 130 (organic)

sangiovese di lamole ~ full bodied, old vines, warm, rich, blackberry, coffee, toasted oak, long, silky, persistent

Palari Faro 2001 (Sicily) 135

nerello mascalese, cappuccio, nocera, calabrese, acitana, jacchè, tignolino ~ mixed spices, pink pepper, leather, dark fruit, sweet vein, noble, intense tannins, inspiring

Palari Faro 2002 (Sicily) 145

nerello mascalese, cappuccio, nocera, calabrese, acitana, jacchè, tignolino ~ mixed spices, pink pepper, leather, dark fruit, sweet vein, noble, intense tannins, rich perfume, balanced, inspiring

Tasca d'Almerita Cabernet Contea Sclafani 2003 (Sicily) 148

cabernet sauvignon ~ full bodied, massive presence, rich, black cherry, underbrush, mint and cracked black pepper, very well made

Girolamo Dorigo Pignolo 2000 (Friuli) 153

pignul ~ ancient varietal, vigorous, rustic, late harvest, leather and licorice, cocoa and spices, satiny tannins, luxurious

Girolamo Dorigo Pignolo 2002 (Friuli) 153

pignul ~ ancient varietal, vigorous, rustic, late harvest, leather and licorice, cocoa and spices, satiny tannins, luxurious

Maculan Fratta 2003 (Breganze, Veneto) 180

cabernet, merlot ~ polished, rich, spice and vanilla, notable structure, robust, refined

Borgogno Barolo Riserva Classico 1967 (Barolo, Piedmont) 375

nebbiolo ~ lighter red tending to rust, tar and roses, cherry, vanilla, plum, licorice, little or no traces of tannins, great evolution, a true showstopper

large formats

sparkling

Collalbrigo Prosecco NV 1.5 liter (Valdobbiadene, Veneto) 65
prosecco ~ extra dry, fine perlage, grassy, pear and apple, savory finish

Toccacielo Lambrusco di Grasparossa 2006 1.5 liter (Emilia Romagna) 68
lambrusco ~ wild berry mist, fragrant, bubbly, surprisingly dry, fun

red

Colutta Cabernet 2002 1.5 liter (Friuli) 98
cabernet sauvignon, cabernet franc ~ mint, pepper zest, supple, righteously tannic, smooth and “beverino”

Castello Banfi Rosso di Montalcino 2006 1.5 liter (Tuscany) 99
sangiovese grosso ~ dry, round, velvety, generous body, good depth, truly a baby brunello

Carlo Boffa Barbera d’Alba Buschet 2005 1.5lt (Barbaresco, Piedmont) 112
barbera ~ darker ruby, violet, spiced mouthfeel, balanced tannins and acidity, impeccable for a traditionalist, 2600 btl production

Triacca Chianti Classico La Palaia 2004 1.5 liter (Tuscany) 130
sangiovese, cabernet sauvignon ~ garnet, sweet oak, juniper and cloves, ample, very dry, persistent

Tiburzi Taccalite Sagrantino 2003 1.5 liter (Montefalco, Umbria) 158
sagrantino ~ mint, eucalyptus, supple blackberry, juicy boysenberry, tea spices, impressively massive, righteously tannic, an absolute winner

Rinaldi Barolo 1997 1.5 liter (Barolo, Piedmont) 245
nebbiolo ~ lighter red tending to rust, tar and asphalt, cherry, vanilla, plum, licorice, smoother well integrated tannins, an exceptional vintage

Hilberg-Pasquero Nebbiolo 2004 1.5 liter (Piedmont) 380 (biodynamic)
nebbiolo ~ powerfully pleasant, rich riper fruit, violets, licorice, silky, dry aftertaste, structure and power in great balance, great accolades

Feudo di San Gregorio Serpico 2003 1.5 liter (Taurasi, Campania) 425
aglianico ~ sturdy rich red, sweet tobacco, bright berries, floral medley, medium to full, intense beads of fruit, firm young tannins

Tenuta Il Borro “Il Borro” 2003 3 liter (Valdarno, Tuscany) 435
merlot, cabernet sauvignon, syrah, petit verdot ~ it’s very well known that fashion and good eating do go hand in hand. Well, if you were Mr. Ferragamo and were very fond of a tiny picturesque abandoned village south of Florence, you wouldn’t just revive it, you’d turn it into a great Agriturismo and make wines that would give to the word “supertuscan” an entire new depth. I picked the best vintage yet, violet tending to purple, intense and concentrated, spices and woodfloor notes, impressive length, fashionably correct

Tenuta Caparzo Ca del Pazzo “Cult” 1999 1.5lt (S. Antimo, Tuscany) 445
cabernet sauvignon, sangiovese, syrah ~ dark ruby, almost impenetrable, spices, ample and structured, inky and satiny, a true expression of a composition of the Montalcino terroir

dessert wines by the glass

white

- Di Majo Norante Apiane 2002 (Molise) 10
moscato reale ~ pear, raisins, peach, rich, lean, floral
- Malgra' Cugnexio Moscato d'Asti 2006 (Piedmont) 8
moscato d'asti ~ light, fragrant, banana, sage, golden, easy, precious
- Abraxas Passito di Pantelleria N.V. (Sicily) 16
zibibbo ~ honeysuckle, dried apricots, gingerbread, feathery
- Maculan Dindarello Moscato d'Arancio 2003 (Veneto) 13 (organic)
moscato fior d'arancio ~ pineapple, dried fruit, zingy, orange acidity

red

- Bocchino Tocco di Venere NV (Piedmont) 15
barbera chinato ~ roots, ruta, licorice bitters and soda, coffee, amaro, perfect ending after coffee or as its replacement
- Maculan Madoro 2006 (Veneto) 18
cabernet ~ late harvested, delicately sweet and intoxicating
- Allegrini Recioto della Valpolicella 2004 (Veneto) 22
corvina, molinara, rondinella ~ boysenberry, chocolate, black tea, port-like finish, refined
- flight select three from white & red* "dessert wines by the glass" 20
(* except Maculan Madoro & Allegrini Recioto della Valpolicella)

grappa

- Zardetto Grappa Prosecco (Veneto) 10
prosecco ~ lilet, wild flower, grassy aromas, smooth
- Jacopo Poli Grappa Acacia Honey (Veneto) 13
tramin ~ acacia honey, juniper, lemon verbena, balsamic sensation
- Licio Maschio Borgo Scuro (Veneto) 15
chardonnay, pinot grigio, pinot bianco, prosecco, tocai ~ light vapor, distilled, berry, lilac bouquet, dry and gentle

dessert wines by the bottle

white

Malgra' Cugnexio Moscato d'Asti 2006 750ml (Piedmont) 34
moscato d'asti ~ light, fragrant, banana, sage, golden, easy, precious

Di Majo Norante Apiane 2004 500ml (Molise) 38
moscato reale ~ pear, raisins, peach, rich, lean, floral

Maculan Dindarello Moscato d'Arancio 2006 375ml (Veneto) 42
moscato fior d'arancio ~ pineapple, dried fruit, zingy, orange acidity

Bernardis Ramandolo 2005 (Friuli) 68
verduzzo ~ acacia flowers, honey, chestnuts, dried fruits, great with pastries or rich sheep's milk

Tenuta Dettori Moscadeddu 2006 375ml (Sardinia) 80 (biodynamic)
moscato ~ riper bergamot, tangerine peel, raisins, acacia and hawthorne, impressively light and delicate, persistently exquisite, 400 bottles

Abraxas Passito di Pantelleria NV 500ml (Sicily) 82
zibibbo ~ honeysuckle, dried apricots, gingerbread, feathery

Villa Raiano Aedon 2003 500ml (Campania) 110
fiano di avellino ~ a great passito style, hints of dates and dried apricots, long and satiny, luscious, gold nectar

Colutta Picolit 2004 375ml (Colli Orientali, Friuli) 120
picolit ~ golden amber, exuberant perfume of honey, acacia and chestnuts, rich, opulent, meditation sipping

red

Castello Banfi Rosa Regale Brachetto 2005 187ml (Piedmont) 10
brachetto ~ light strawberry, cracked cherry, fizzy, natural sweetness

Vanzini Sangue di Giuda 2005 (Pavese, Lombardy) 33
uva rara, croatina, barbera ~ fruit forward, light, sparkling, cleansing

Castello Banfi Rosa Regale Brachetto 2006 (Piedmont) 38
brachetto ~ light strawberry, cracked cherry, fizzy, natural sweetness

Maculan Madoro 2006 375ml (Veneto) 62
cabernet ~ late harvested, delicately sweet and intoxicating

Bindella Vin Santo Dolce Sinfonia 2001 375ml (Tuscany) 68
trebbiano, malvasia ~ apricots, raisins, rich, well made, cellar-worthy

Allegrini Recioto della Valpolicella 2004 500ml (Veneto) 110
corvina, molinara, rondinella ~ boysenberry, chocolate, black tea, port-like finish, refined

grappa

Bertagnolli Grappino 375ml (Trentino) 38
teroldego, chardonnay ~ fragrant, firm, frank, light and persistent

beer

Menabrea Amber 6

amber ~ yeast, aromatic, rich and light, excellent long lasting taste

Peroni Nastro Azzuro 6

clear lager ~ dry, delicately hopped, fresh green aromas

Zywiec 7

pilsner ~ fresh bouquet, honey, rich, supple, very satisfying

bottled water

sparkling (0.5 liter) 4

sparkling (1 liter) 6

still (0.5 liter) 4

still (1 liter) 6

sparkling juice

organic cranberry & apple 4

pomegranate 4

coffee & tea

espresso 3

café latte 4

cappuccino 4

organic teas 3