

ENOMATIC BIANCO

35000 **Kerner, Abbazia di Novacella 2008 *Alto-Adige***
2oz. \$4.68 4oz. \$9.35 8oz. \$18.70 *btl.* \$55

The Abbey of Novacella was founded in 1142. Its cool high-altitude vineyards are perfect for making crisp aromatic whites. Kerner, a hybrid of riesling and schiava, is light bodied with a perfume of white flowers, grapefruit oil, and kiwi.

30045 **Ramato “XL,” Scarbolo 2006 *Friuli***
2oz. \$5.62 4oz. \$11.24 8oz. \$22.48 *btl.* \$65

Pinot Grigio made the traditional way. Grigio is so named because pinot grigio (the grape) has a grey or pinkish hue. When partially fermented with the SKIN, the resulting wine takes on a copper color. Finely crafted, Ramato’s crisp acidity is rounded by lees ageing and battonage.

31016 **“Vespa Bianco,” Bastianich 2007 *Friuli***
2oz. \$6.49 4oz. \$12.97 8oz. \$25.94 *btl.* \$75

SUPER WHITE! Friuli is home to Italy’s most complex and full-bodied whites, typified by this predominantly chardonnay blend. Sauvignon (blanc) supports the creamy chardonnay with lifted floral and mineral tones while a touch of picolit lends a luscious finish of honey.

28012 **“Ca’ del Merlo,” Quintarelli 2007 *Veneto***
2oz. \$6.75 4oz. \$13.49 8oz. \$26.98 *btl.* \$78

The Master of the Veneto! Giuseppe Quintarelli’s white blend of garganega, trebbiano toscano, sauvignon blanc, chardonnay, and saorin (a relative of friulano), from the single “House of the Blackbird” vineyard, is luscious, medium bodied, and complex. Aromas of golden apples, pears, and honeydew are complemented by honeysuckle, butterscotch, brewer’s yeast, and lemon-thyme.

85033 **Recioto di Soave “Col Foscarin,” Gini 2004 *Veneto***
2oz. \$9.51 4oz. \$19.03 8oz. \$38.05 1/2 *btl.* \$55*

This SWEET version of the famous Soave is made from 100% Garganega grapes which are air-dried for 6 months before pressing. Fermentation of the sugar-rich must takes 18 months to complete and is carried out in French barriques. The resulting dessert wine is rich with notes of honey and ripe apricots, peaches, melon, spices, and a hint of botrytis!

35026 **Riesling, “Kaiton,” Kuenhof – Peter Pliger 2007 *Alto-Adige***
2oz. \$10.38 4oz. \$20.76 8oz. \$41.51 *btl.* \$120

From the village of Brixen, comes Peter Pliger’s bone-dry Riesling. This mineral driven wine speaks of the mountainous terroir of the Italian Alps. With lifted floral notes, lime zest, and wet river rock, this wine perfectly portrays the aromatic complexity of this Germanic varietal.

50019 **“Fior d’Uva,” Marisa Cuomo 2005 *Campania***
2oz. \$12.11 4oz. \$24.21 8oz. \$48.43 *btl.* \$140

From the commune of Furore on the AMALFI COAST, this white blend consists of the indigenous varietals: Fenile, Ginestra, and Ripoli. The proximity of the sea is evident in the reminiscent smell of marine breezes. Long lasting flavors of ripe apricots and exotic fruits are matched by a lively acidity.

31022 **Ribolla Gialla, Gravner 1999 *Friuli***
2oz. \$14.70 4oz. \$29.40 8oz. \$58.81 *btl.* \$170

Gravner has abandoned his former innovations in favor of making wine in an ANCIENT way. No stainless steel, no expensive barrels, no pumps, no chemicals, no technology. This wine portrays the indigenous ribolla gialla grape variety as Gravner intended: Unadulterated, and AMAZING. Enjoy!

ENOMATIC ROSSO

21140 **“Aragone,” La Mozza 2006 *Toscana***
2oz. \$7.35 4oz. \$14.70 8oz. \$29.40 *btl.* \$85

Spanish, Provencal, and Tuscan influences meet in Joe Bastianich and Mario Batali’s SUPER-MEDITERRANEAN blend of sangiovese, alicante, syrah, and carignano which pays tribute to the ARAGONS OF SPAIN who ruled the Maremma with the MEDICIS OF FLORENCE. Medium bodied and dry with intense aromas of cedar, graphite, white pepper, and Mediterranean herbs which frame the brooding dark fruit notes.

70006 **“Il Falcone,” Rivera 2004 *Puglia***
2oz. \$8.22 4oz. \$16.43 8oz. \$32.86 *btl.* \$95

This wine, a blend of Nero di Troia and Montepulciano, hails from the region of Puglia. It’s name pays respect to Emperor Frederick II of Swabia, who enjoyed hunting with “the falcon” in the countryside of Castel del Monte. Ripe dark and red berried fruit, with tobacco, and spice notes.

38020 **“San Leonardo,” Tenuta San Leonardo 2001 *Trentino***
2oz. \$9.51 4oz. \$19.03 8oz. \$38.05 *btl.* \$115

Upon graduating from enology school, Carlo Gonzaga was sent to work with his “cousins” at Tenuta San Guido helping to craft the famous Sassicaia! Like that famous wine, San Leonardo tastes as much like left bank BORDEAUX than anything in Italy. Cabernet Sauvignon, Cabernet Franc, Merlot, and Carmenere. MUST LOVE EARTH.

79014 **Montefalco Rosso Riserva, “Pipparello” Paolo Bea 2001 *Umbria***
2oz. \$10.81 4oz. \$21.62 8oz. \$43.24 *btl.* \$125

IL VINO E VIVO – the wine is alive! Like Giuseppe Quintarelli in the Veneto and the late Bartolo Mascarello in Piemonte, Paolo Bea is the traditionalist reference point for this region. A blend of sangiovese, montepulciano, and sagrantino, this wine is UNTAMED. Serious inquiries only.

76010 **“Munjabel,” Frank Cornellsen 2007 *Sicilia***
2oz. \$11.24 4oz. \$22.48 8oz. \$44.97 *btl.* \$130

Extraordinary wine crafted from Nerello Mascalese grapes grown high on the slopes of MT. ETNA, from vines which are ungrafted and no younger than eighty years of age. Fermented in amphorae, and buried in volcanic soil for seven months; this unique wine is for the bold and adventurous wine lover!

25018 **Amarone della Valpolicella, “Casa Vecie,” Brigaldara 2000 *Veneto***
2oz. \$13.84 4oz. \$27.68 8oz. \$55.36 *btl.* \$160

One of the most important wines in Italian winemaking, Amarone della Valpolicella is in every sense of the word, the BIG BROTHER to the lighter, simpler Valpolicella. This wine undergoes a process called APPASSIMENTO, whereby the grapes are dried for at least three months after harvest, resulting in a richer spicier wine with typical aromas of raisins and other dried fruits.

49000 **Taurasi Riserva, “Radici,” Mastroberardino 1999 *Campania***
2oz. \$14.70 4oz. \$29.40 8oz. \$58.81 *btl.* \$170

Taurasi is known as the “Barolo of the South” or the “Marlboro Man’s wine.” “Radici,” meaning roots, describes this family’s dedication in cultivating local, indigenous, grape varietals. Complex and layered, this 100% Aglianico varietal wine displays dark red fruit, spices, and leather notes.

14133 **Barbaresco “Bricco de Neuis” Dante Rivetti 1990 *Piemonte***
2oz. \$22.48 4oz. \$44.97 8oz. \$89.94 *btl.* \$260

This 100% nebbiolo based riserva wine sources fruit from the famed “BRICCO” vineyard, which overlooks the town of Neive with southwestern exposure. From the historic 1990 vintage, showing dried cherries, savory herbs, truffles, and licorice notes...this is why we age nebbiolo!

APERITIVI SPECIALI \$14

Bellini The “classic” cocktail of Prosecco and peach puree, originating at Harry’s Bar, Venice.

Blood-Orange Cosmo This Batali classic highlights the mystique of Sicilian blood oranges.

Café Crème Butterscotch, hazelnuts, coffee and a dash of cream... smooth and seductive

Maserati A Batali original; Campari, vodka, grapefruit, and Moscato d’Asti.

Hot Spiked Cider Gilcrease fresh-pressed apple cider, cinnamon, and Maker’s Mark Bourbon

Negroni The quintessential Italian aperitivo; equal parts gin, sweet vermouth, and Campari.

Venetian Spritz This refreshing, bitter aperitivo features Aperol and Prosecco, finished with an orange twist and olive.

VINO AL BICCHIERE E AL QUARTINO

<u>SPUMANTE</u>		<u>gl</u>	<u>btl</u>
52006	Lambrusco Reggiano Medici Ermete “Concerto” 2008 <i>Emilia</i>	9	35
90026	Prosecco Flor NV <i>Veneto</i>	10	38
90023	Brut Bastianich NV <i>Friuli</i> <i>Chardonnay, Pinot Noir, Pinot Bianco</i>	16	60

<u>BIANCO</u>		<u>250ml</u>	<u>btl</u>
23007	“Casamatta Bianco” Bibi Graetz 2008 <i>Toscana</i> <i>Vermentino</i>	12	33
46000	Cirò Bianco Librandi 2008 <i>Calabria</i> <i>Greco Bianco</i>	13	36
30024	Friulano Bastianich 2007 <i>Friuli</i>	14	40
50017	Falanghina Terredora di Paolo 2008 <i>Campania</i>	16	46
77007	“Leone d’Almerita” Tasca d’Almerita 2008 <i>Sicilia</i> <i>Catarratto, Chardonnay</i>	17	48

<u>ROSATO</u>			
30020	Refosco Bastianich 2008 <i>Friuli</i>	12	32

<u>ROSSO</u>			
22011	Morellino di Scansano La Mozza 2007 <i>Toscana</i> <i>Sangiovese, Syrah, Alicante, Ciliegiolo, Colorino</i>	14	40
17052	Dolcetto di Dogliani Einaudi 2008 <i>Piemonte</i>	15	44
49024	Aglianico Terredora di Paolo 2008 <i>Campania</i>	16	46
26010	Valpolicella Allegrini 2008 <i>Veneto</i>	17	48
17050	Langhe Nebbiolo Produttori del Barbaresco 2007 <i>Piemonte</i>	18	52
33035	“Vertigo” Livio Felluga 2006 <i>Friuli</i> <i>Merlot, Cabernet Sauvignon</i>	19	54