

Wine List

Vintage wines, collector's bottles, and regional selections

Discover our selection of fine wines, from great Tuscan vintages to luxury sparkling wines. Each wine has been carefully chosen to accompany your special moments, offering a sensory journey through the viticultural excellence of the region. From the complexity of the most structured reds to the freshness of aromatic whites, our cellar is a tribute to tradition and a passion for quality winemaking.

Tuscany – Great Vintages

Wine	€	Notes
Syrah DOCG 2007 – Tenuta Il Bosco	€ 80	Red fruits, spices
Brunello Riserva DOCG 2004 – Castel Giocondo	€ 135	Elegant tannins
Brunello DOCG 2006 – Casanova di Neri	€ 160	Elegant, red meats
Chianti Montesodi Ris. DOCG 2007 – Frescobaldi	€ 115	Medium- bodied, long-lived
Chianti Classico DOC 2007 – Castello di Ama	€ 120	Cherry, spices
Luce Della Vite IGT 2003 – Montalcino	€ 240	Iconic, persistent

Wine	€	Notes
Solaia IGT 2007 – Marchesi Antinori	€ 510	Great structure
Ornellaia Le Volte IGT 2009 – Bolgheri	€ 170	Elegant, harmonious
Merlot Quercegobbe IGT 2007 – Petra	€ 110	Soft, balanced
L'Ornellaia DOC 2008 – Bolgheri	€ 250	Iconic, elegant
Le Serre Nuove Ornellaia DOCG 2008	€ 190	Harmonious structure
Sassicaia DOC 2008 – Bolgheri	€ 350	Complex, refined

Piedmont, Veneto, Umbria, Lazio

Wine	€	Notes
VENETO		
Costaserai Amarone DOCG 2006 – Masi	€ 130	Full- bodied, spicy
PIEMONTE		
Barolo DOCG 2007 – Massolino Villa Ronda	€ 135	Red fruit, braised meats
Barolo DOCG 2006 – Dagromis Gaja	€ 135	Iconic, powerful
Il Bacialè Monferrato DOC 2005 – Braida	€ 100	Soft tannins
Dolcetto D'Alba DOCG 2010 – Massolino	€ 90	Light, salumi

Wine	€	Notes
UMBRIA		
Sagrantino Montefalco DOC 2005 – Colpetrone	€ 110	Tannic, long
Sagrantino Montefalco DOC 2005 – Custodia	€ 120	Full- bodied
LAZIO		
Merlot IGP 2009 – Montiano Falesco	€ 180	Balanced tannins
ABRUZZO		
Montepulciano d'Abruzzo DOP 2007 – Cvetic	€ 100	Structure d, roasts

Campania, Sicily, Sardinia

Wine	€	Notes
CAMPANIA		
Aglianico DOP 2009 – Fattoria di Lillo	€ 110	Full- bodied, cheeses
SICILY		
Cerasuolo di Vittoria DOC 2008 – Cos	€ 90	Fruity, elegant

Wine	€	Notes
SARDINIA		
Caleno Falerno Riserva DOC 2006 – Nugnes	€ 100	Soft tannins
Is Solinas Argiolas IGT 2007 – Nuraghi	€ 90	Balanced, fruity

Tuscany & Sicily – Current Selection

Tuscany	€	Notes
Ciliegiolo Canapone DOC 2023 – S. Lucia	€ 36	Fresh, youthful
Morellino A' Luciano DOCG 2024 – S. Lucia	€ 34	Harmonious, meats
Morellino di Scansano DOCG 2023 – Vignaioli	€ 34	Tuscan tradition
Bolgheri Rosso DOC 2022 – Donna Olimpia	€ 70	Medium body, spices
Masolino Sangiovese IGT 2022 – La Vigna	€ 34	Soft, versatile
Verruzzo Bio IGT 2020 – Monteverro	€ 54	Balanced, spices
Terra di Monteverro Bio IGT 2018	€ 80	Full body, cheeses
Alasco Bio DOC 2022 – Gramineta	€ 34	Fresh, everyday
Litiano Bio DOC 2019 – Gramineta	€ 60	Harmonious, versatile
Litiano Limited Edition Bio DOC 2015	€ 80	Elegant, structured
Gramineta Bio DOC 2019 – Gramineta	€ 42	Meats, light first courses

Tuscany (cont.)	€	Notes
Chianti Ris. Villa Albergotti DOCG 2019	€ 40	Soft tannins
Chianti Logge Vasari DOCG 2017	€ 35	Fresh, easy
Chianti Classico DOCG 2016 – Predella	€ 38	Elegant, white meats
Sicily	€	Notes
Nero d'Avola DOC 2018 – Fonte Frontini	€ 35	Light, youthful
Nero d'Avola DOC 2017 – Sinibbio	€ 40	Medium body, meat

Sparkling & Rosé

Rosé	€	Note
Scantianum IGT 2024 – Vignaioli Scansano	€ 30	Fresh, fish
BRIO Rosato Sangiovese Bio 2023 – Gramineta	€ 32	Aperitif, starters
Champagne	€	Note
François Montand Brut 2022	€ 60	White fruit, aperitif
Moët & Chandon	€ 110	Elegant, persistent
Veuve Clicquot	€ 130	Celebrations

Sparkling	€	Note
Almar Spumante Brut Rosato – Le Vigne	€ 32	Light, aperitif
Maccari Prosecco DOC extra dry	€ 35	Aromatic, snacks
Valdobbiadene Prosecco DOCG – Mionetto	€ 35	Fine bubbles, fish
Ferrari Trento Brut DOC 2023 – Lunelli	€ 50	Elegant, fish
Franciacorta NobleBlanc Brut Bio 2023	€ 54	Fresh, starters
Franciacorta Cuvée Imperial Brut 2023 – Berlucchi	€ 55	Aromatic, aperitif
Franciacorta Extra Brut 2020 – Freccianera	€ 75	Complex, fish
Franciacorta Grande Cuvée 'Alma' 2023 – Bellavista	€ 75	Special occasions

Tuscany & Trentino Alto Adige

Tuscany	€	Note
Brusio Vermentino Bio DOC 2024 – Gramineta	€ 34	Fresh, fish
Duseiquattro Viognier DOC 2024 – S. Lucia	€ 36	Aromatic, cheeses
Ansonica DOC 2024 – Tenuta Santa Lucia	€ 36	Light, sea
Eroica Ansonica Argentario DOC 2024	€ 58	Full-bodied, shellfish
Sauvignon Gessaia Bio 2023 – Montauto	€ 40	Aromatic, fish
Bianco di Pitigliano Bio 2023 – Montauto	€ 34	Aperitif, appetizers

Trentino Alto Adige	€	Note
Müller Thurgau DOC 2024 – S. Margherita	€ 32	Light, fish
Chardonnay IGT 2024 – S. Margherita	€ 32	Soft, white meats
Chardonnay Cavit DOC 2024 – Terrazze Luna	€ 32	Elegant, delicate
Pinot Grigio Cavit IGT 2023 – Terrazze Luna	€ 32	Versatile, appetizers
Sauvignon DOC 2023 – H. Lun	€ 35	Balanced, vegetables
Gewurztraminer DOC 2023 – H. Lun	€ 48	Complex, spicy dishes
Sauvignon Blanc Cavit DOC 2022 – Mastri	€ 32	Fresh, fish
Müller Thurgau Cavit IGT 2024 – Mastri	€ 32	Aperitif

WHITE WINES

Veneto, Marche, Sardinia, Campania

Veneto & Marche	€	Note
Müller Thurgau Frizzante IGT 2023 – S. Margherita	€ 32	Sparkling, aperitif
Verdicchio Castelli di Jesi DOC 2024 – Sassi Avari	€ 28	Light, appetizers

Sardinia & Campania	€	Note
Vermentino di Sardegna DOC 2024 – Sella & Mosca	€ 30	Fresh, shellfish
Falanghina Beneventano IGP 2024 – Vigne Sannite	€ 28	Fresh, light
Greco Beneventano IGP 2024 – Vigne Sannite	€ 28	Fruity, fish

37.5 CL FORMAT · BY THE GLASS

Half Bottles & Wines by the Glass

37.5 cl Wines	€	
Vernantino Brigante IGT 2024 – S. Lucia	€ 24	Aperitif, seafood
Morellino A' Luciano DOCG 2024 – S. Lucia	€ 24	White meats

By the Glass	€
White – Brusio / Ansonica S. Lucia	€ 10
Red – Alasco / Morellino di Scansano	€ 10
Rosé – BRIO Gramineta / Scantianum	€ 10

Enjoy Your Tasting

A curated selection for every occasion – from the everyday glass to great vintage bottles for collecting.

Red Wines

For collecting and current selection

White & Rosé

Fresh, aromatic, regional

Sparkling Wines

Prosecco, Franciacorta, Champagne