



Da Giorgio Trattoria

## **Wine Menu**

### **Vino al Bicchiere**

**Vino Bianco £5.60**

**Vino Rossi £5.60**

**Vino Rosato £5.60**

**Prosecchino Bortolominol d.o.c.g extra dry £6.50**

### **Vino Bianco**

**Verduzzo Del Vento Leone di San Marco i.g.t £14.50**

Medium dry white wine that has fresh crisp green apple notes

**Pinot Grigio i.g.t £17.95**

This crisp, refreshing wine has a light fresh aroma. An excellent aperitif, this wine also compliments, fish, seafood dishes, cooked meats and poultry

**Frascati Superiore d.o.c £18.95**

This noble wine is produced with grapes harvested from the best districts of Frascati doc carefully selected and expertly blended. Aromatic with delicate fruity flavours and a dry velvety smooth finish

**Intrigo Sauvignon delle Venezie i.g.t £19.95**

A full and distinctive character with a pleasant, delicate fragrance hinting at wildflowers and ripe melon. Dry, full and well flavoured with undertones of green hazelnuts with a delicate piquancy, generous body and lengthy aftertaste.

**Chardonnay d.o.c £22.95**

Elegant and exquisite, this chardonnay oozes aromas of golden apples and wild flowers. Its unmistakable has a plant hint of apple

**Falaghina Campi Flegrei d.o.c £27.95**

Rich with character, bounty of flavours that boast of golden apple fruits, peaches and lime. These flavours are very soft and long lasting

### **Vino Rosato**

**Pinot Grigio Rose £14.90**

Pale coral with copper tints, the nose is fruity, with strawberry and red apple notes

### **Vino Frizzante**

**Prosecco £24.95**

Made in North East of Italy, this delicious Prosecco is a classic sparkling wine for any celebration, special occasion or simply as a treat

### **Vino Rossi**

**Merlot del Vento Leone di San Marco i.g.t £16.75**

Soft well rounded and medium dry with red cherry fruits and a velvety finish

**Chianti d.o.c.g £19.95**

Lively ruby red with violet reflection and fruity aromas of ripe red fruits on the nose. The palate is fresh, savoury and well balanced with good structure and excellent finish

**Valpolicella d.o.c £19.95**

This wine represents a ruby red colour of a medium intensity tending towards garnet with aging. The fragrance has a pleasing, delicate perfume character, sometimes revealing bitter almonds

**Montepulciano d'Abruzzo d.o.c £18.95**

A bright ruby red wine with garnet reflection aged in oak barrels for 18 months followed by 3 months in bottle. A fragrant, persistent aroma with bouquet of vanilla and fresh maintain berries

**Nero d'Avola Gabal Feudi Sicilia £20.95**

Intense red ruby in colour with deep purple hues. The wine displays elegant hints of berries, spices and liquorice on the nose and full bodies

**Passimento Rosso Veneto i.g.t £24.75**

Passimento takes its name from the traditional method of producing Amarone, made by drying hand picked grapes into wooden trays from the harvest. Following a period of oak ageing in barrels, this wine becomes deep ruby red in colour and oozes intense aromas of ripened red berries

**Barolo d.o.c.g. 100% Nebbiolo £39.95**

This wine has a typically spicy nose with reminiscences of dried rose and violet. The taste is dry, full and robust with a velvety, harmonious balance

**Amarone della Valpolicella d.o.c £39.95**

This remarkable wine is to this day made with ancient craftsmanship in small quantities with classic Valpolicella grapes left to dry from August until Christmas. A true wine of finesse.