

B E N V E N U T O !

Our wine list features wines from all around Italy, listed by region from North to South for a tour of regional flavours. Great wines from Piemonte and Tuscany, including some famous "Super Tuscans" show that Italy can match the best in the world. But also listed are interesting and delicious regional wines made from native Italian grape varieties such as Vernaccia, Arneis, Aglianico and Falanghina. It would be a shame to miss these wines because of the difficulty in pronunciation, order by bin number and live dangerously, you'll be rewarded!

For those who would prefer wines from outside Italy we have a selection of wines from the rest of the world.

On the next page you'll find wines by the glass which have been selected to give a diverse range of styles.

To get you started may I recommend some highlights from the wine list which are currently exciting us here at The Olive Press Grill...Salute!

A P E R I T I V O

Spritz £5.50
Aperol bitters with Prosecco,
soda and orange slice

Prosecco Frizzante, Primo, Cavit NV £19.95 £3.50
Gently sparkling, frothy Italian fizz
with apple and pear fruits

F O R T H E P E R F E C T C E L E B R A T I O N !

Franciacorta Brut, Ferghettina NV £34.00
Italy's finest. Champagne method, quality and price.

B I A N C H I

Riesling, Poderi Colla 2006, Langhe £25.50
Softly refined. Lemon & lime steeliness.
Italy's best Riesling... possibly

Soave Classico Colle Sant' Antonio, £29.95
Pra 2003, Veneto
Grand Cru Soave? You bet! Seriously rich
like great white burgundy

R O S S O

Aglianico del Vulture, Terre di Vulcano, £22.50
Bisceglia 2005
Ripe and juicy with slightly bitter black olive fruit

Chianti Classico Riserva Il Grigio, £29.00
San Felice 2005, Toscano
Simply one of the best Classics we've tasted

W I N E S B Y T H E G L A S S

F R I Z Z A N T I 125ml
Prosecco Frizzante, Primo, Cavit NV, Veneto £3.50

Gremillet Brut Selection NV, Champagne £6.75

Franciacorta Rose, Ferghettina 2002 £6.95

B I A N C H I 175ml

Trebbiano/Chardonnay Terre Forti 2006, £3.35
Emilia Romagna

Cortese, Araldica, Piemonte 2007 £3.75

Verdicchio Ruviano Amphora, £4.25
Monte Schiavo 2006, Marche

Pinot Grigio, Mirabello, Lombardia 2007 £4.50

Piano Maltese Bianco Rapitala 2005, Sicilia £5.25

Soave Classico Colle Sant' Antonio, £7.25
Pra 2003, Veneto

R O S S I

Sangiovese Terre Forti, Emilia Romagna 2006 £3.35

Barbera, Araldica, Piemonte 2005 £3.75

Chianti Colli Senesi, Poggio Domenico, £4.50
Toscana 2006

Salice Salentino Liente, Castello Monaci 2005 £5.25

Amarone Classico Brevettata Montresor 2004, £8.95
Veneto

R O S A T I

Cerasuolo Rose Ancora 2006, £3.65

Pinot Grigio Rose, Marabello 2007, £4.25

D O L C I

Moscato Passito, Araldica 2004, Piemonte £2.50

Recioto della Valpolicella Classico, £4.00
Nicolis 2004, Veneto

Vin Santo, Chianti Rufina, £5.15
Prunatelli 1990, Toscano



FRIZZANTI

Veneto

1. **Prosecco Frizzante, Primo, Cavit NV** £19.95
Gently sparkling, frothy Italian fizz with apple and pear fruits
2. **Prosecco Jeio Desidrio, Valdobbiadenne Brut NV** £26.50
Ripe, celebratory and elegant
3. **Jeio Desidrio Cuvee Rose NV** £26.50
Elegant rose nose with hints of citrus and lychee

Lombardia

4. **Franciacorta Brut, Ferghettina Nv,** £34.00
Italy's finest. Champagne method, quality and price
5. **Franciacorta Saten, Ferghettina 2003** £40.00
Delightful vintage Francicorta with great depth
6. **Franciacorta Rose, Ferghettina 2002** £40.00
Made from 80% Pinot Nero (Noir) to produce a rich rose with supple strawberry fruits

Champagne

7. **Gremillet Brut Selection NV** £35.00
IWSC Champagne trophy winner 2007
 8. **Bruno Paillard Brut Premiere Cuvee NV** £46.00
Delightful, popular premiere cuvee
 9. **Veuve Clicquot NV** £54.50
Great balance, full palate
 10. **Veuve Clicquot Vintage Reserve 1998** £78.00
Luxurious vintage cuvee
 11. **Dom Perignon, Moet Chandon 1999** £110.00
Dom Perignon has a style, finesse and elegance all of its own
 12. **Lallier Premier Cru Rose NV** £40.00
From the village of Ay (Bollingers base), 100% pinot noir
 13. **Laurent Perrier Rose NV** £70.00
Chic and beautifully balanced
- 



BIANCHI

Piemonte

14. **Cortese, Araldica 2007** £14.95
Crisp ripe grapefruit and pear made from the same grape as used in Gavi

15. **Gavi Bricco Battistina 2006, Gavi** £23.50
An Olive Press classic. Fine textured & alluring. Admirers compare to Chablis

16. **Riesling, Poderi Colla 2006, Langhe** £25.50
Softly refined. Lemon & lime steeliness. Italy's best Riesling... possibly

17. **Arneis Blange Ceretto 2006, Langhe** £27.00
Delicately fruity with apples, pears and minerally spice

18. **Chardonnay Rossj Bass, Gaja 2005** £65.00
From the iconic Angelo Gaja. Delicate perfume of citrus and honeysuckle

Lombardia

19. **Pinot Grigio, Mirabello 2007** £18.50
Pinot with a bit of concentration as well as drinkability

Veneto

20. **Soave Classico Colle Sant' Antonio, Pra 2003** £29.95
Grand Cru Soave? You bet! Seriously rich like great white burgundy

21. **Soave Classico Staforte, Pra, 2005** £35.00
Top wine from Pra. Nutty leesy character with citrus notes

Trentino - Alto Adige

22. **Chardonnay, San Vigilio 2006** £16.95
Cool climate Chardonnay with ripe apple and melon

23. **Sauvignon Blanc Bottega Vinai, 2006** £22.50
Italy's answer to Sancerre

24. **Pinot Bianco Alois Lageder 2006** £24.50
A crisp, minerally wine with fine aromas of apples, peaches and lemon

25. **Chardonnay Buchholz, Alois Lageder 2004** £30.00
Beautifully balanced chardonnay, minerally fruit and spicy oak

26. **Pinot Grigio, Castel Ringberg, Elena Walch 2007** £32.50
Super clean and crisp, citrus flavours with hints of white pepper

Emilia Romagna

27. **Trebbiano/Chardonnay Terre Forti 2006** £13.95
Soft gentle white with juicy apple and peach fruit

Toscana

28. **Vernaccia Di San Gimignano, Poggio Canicci 2006** £19.95
Tuscany's premier white dates back to 1276 and was Italy's first DOC

Marche

29. **Verdicchio Ruviano Amphora,** £17.95
Monte Schiavo 2006, Marche
Packaged in the nostalgic amphora bottle. Crisp, upfront citrus fruits

Abbruzzo

30. **Trebbiano D'Abbruzzo Ancora 2006** £14.95
Light delicate fruity scents

Basilicata

31. **Falanghina Terre di Vulcano Bisceglia 2006** £23.50
Floral hints of honeysuckle and jasmine add exotica to the peach and pear

Apulia

32. **Emera Chardonnay Castello Monaci, Salento 2007** £17.50
Fruit bouquet of exotic fruits

Sicilia

33. **Piano Maltese Bianco Rapitala 2005** £22.00
Nutty, zesty Cataratto adds a fresh edge to ripe peachy chardonnay

BIANCHI - REST OF THE WORLD

France

34. **Champs de Moulin Colombard/Chardonnay 2007** £15.95
Moreish, crisp citrusy fruit
35. **Saint Etalon Sauvignon, Vin de Pays d'Oc 2007** £16.75
Lively melon, peach and pear mixed with tangy lemon notes
36. **Pinot Blanc Reserve Turkheim, Alsace 2006** £21.00
Soft gentle spice, baked apple fruits
37. **Vouvray Domaine Darragon Demi Sec, Loire 2002** £23.25
Full, semi sweet and luscious
38. **Macon Villages, Bouchard Aine & Fils 2006** £28.00
Soft Chardonnay with peach, melon & granny smith apple flavours
39. **Sancerre Domaine de la Grande Maison, Chaumeau Ballano 2007** £29.95
Textbook Sancerre
40. **Chablis Vincent Damp 2007** £29.95
Intense and pure, from a rising star of Chablis
41. **Bourgogne Blanc Pierre Bouree 2005** £30.00
Tastes a lot more expensive than the price tag
42. **Chablis 1er Cru Montmains Legland, Domaine de Marronniers 2006** £37.50
Perfect crisp acidity, great finish
43. **Pouilly Fuisses, Chateau de Fuisse 2004** £40.00
Intense citrus and tropical fruits
44. **Mersault Vallet Freres 2006** £47.95
Stunning vintage in Burgundy = stunning wine

BIANCHI - NEW WORLD

45. **Outrider Semillon/Chardonnay 2007, Australia** £16.95
Aussie fruit salad
46. **Acacia Tree Chenin/Colombard 2007, South Africa** £16.95
Fresh citrus and peach flavours with a refreshing finish
47. **Peacock Ridge Chardonnay, Stellenbosch, South Africa 2006** £24.50
Made by a Cheshire born wine maker
48. **Crowded House Sauvignon Blanc, Marlborough, New Zealand 2007** £26.00
Fresh, crisp Kiwi Sauvignon
49. **Tabali Reserve Especial Chardonnay, Limari Valley, Chile 2006** £26.50
From Chiles coolest region
50. **d'Arenburg The Hermit Crab Viognier /Marsanne, Australia 2006** £27.00
Delightful Rhone style wine
51. **Keith Tulloch Semillon, Hunter Valley, Australian 2006** £28.50
Lightness & elegance personified
52. **Ninth Island Pinot Grigio, Tasmania, Australia 2005** £28.50
Pinot down under with a tad more Tasmanian richness
53. **Casa Marin Cipresses Sauvignon Blanc, Chile 2007** £32.00
A dramatic expression of San Antonio Sauvignon
54. **Cakebread Cellars Chardonnay, Napa Valley, USA 2004** £50.00
Honeyed lemons and apple layered with vanilla cream

R O S A T I

Abruzzo

55. **Cerasuolo Rose Ancora 2006,** £15.50
Bright strawberry hued with cherry boiled sweet characters

Lombardia

56. **Pinot Grigio Rose, Marabello 2007,** £17.95
Pinot packed with juicy red fruits

Alto Adige

57. **Lagrein Rosato Alois Lageder 2006,** £26.50
Deep, dark pink with floral violet notes

ROSSI

Piemonte

58. **Barbera, Araldica 2005** £14.95
A cool climate alternative. Lighter, finer with pure berry fruits. Can be served chilled

59. **Barbera d'Asti Il Cascinone 2001** £32.00
Vibrant red currants and black cherries and a touch of spice

60. **Barolo Zonchera, Ceretto 2003** £40.00
Well-balanced and ripe with savoury cherry and blackberry fruit

61. **Barbaresco Roncaglie, Poderi Colla 2000** £45.00
Hints of cherry, dark chocolate and prunes with firm, sweet tannins

62. **Barolo Bussia, Dardi le Rose, Poderi Colla 1996** £55.00
A rare chance to try a mature vintage from our friend and artisan Tino Colla

63. **Barbaresco Martinenga, Marchesi Di Gresy 2002** £55.00
Piemonte royalty - Sleek, stylish and silky smooth with serious concentration 1999 and 2004 vintages available

64. **Barolo Bracco Roche, Ceretto 2001** £72.00
Top quality Barolo from Cetetto

65. **Barbaresco Camp Gros Martinenga, Marchesi di Gresy 1996 (Magnum)** £142.00
Great vintage from the legendary Camp Gros vineyard

66. **Barbaresco Costa Russi, Gaja 1999** £230.00
Single vineyard Barbaresco from Angelo Gaja

Veneto

67. **Corvina/Cabernet, Thesaurum 2005** £19.50
Deep black olive and blackberry flavours and subtle peppery spice

68. **Valpolicella Classico Conti Rossi 2005** £19.50
Juicy, fresh red with soft tannins on the relatively light body

69. **Amarone Classico Brevettata Montresor 2004** £38.00
Turbo charged Valpolicella

Friuli

70. **Pinot Nero La Tunella 2004** £30.00
Light and juicy red from Northern Italy

Trentino - Alto Adige

71. **Merlot, San Vigilio 2006** £15.95
Easy drinking & bright with flavours of red grapes and herbs.

Emilia Romagna

72. **Sangiovese Terre Forti 2006** £13.95
Morello cherries, almonds and dark plums. Perfect with rustic Italian food

Abruzzo

73. **Montepulciano d'Abruzzo Adesso 2006** £16.50
Soft but spicy with ripe sweet tannins

Toscana

74. **Chianti Colli Senesi, Poggio Domenico 2006** £18.95
Single vineyard Chianti from the Sovestro estate offering great value

75. **Chianti Classico Riserva Il Grigio, San Felice 2005** £29.00
Simply one of the best Classicos we've tasted

76. **Brunello di Montalcino, Talenti 2003** £65.00
Full-bodied, rich Sangiovese with powerful, ripe tannins and chocolaty, savoury black cherry and bramble fruit

77. **Tignanello, Antinori 2004** £90.00
Complex and nicely harmonious aromas of tobacco, blackberry and blackcurrant jam

78. **Bolgheri Sassicaia, Tenuta San Guido 2000** £130.00
'Sassy' doesn't even come close! This is one of Italy's finest wines, bar none

Basilicata

79. **Aglianico del Vulture, Terre di Vulcano 2005** £22.50
Ripe and juicy with slightly bitter black olive fruit

Apulia

80. **Primitivo Piluna, Castello Monaci 2005** £21.00
Spicy full bodied red with raisins, plums and liquorice

81. **Negroamaro, Il Meridione 2006** £16.95
Perfect with tomato sauce dishes

82. **Salice Salentino Liente, Castello Monaci 2005** £22.00
Deep, warm and balanced with notes of ripe fruits and spices

Sicilia

83. **Nero d'Avola, Doricum 2006** £18.00
Super ripe mulberry & blueberry fruits. Almost New World in style



**ROSSI -
REST OF THE WORLD**

France & Spain

84. **Champs de Moulin Grenache/Syrah, Rhone 2006** £15.95
Red & black berry fruit, pepper and spice
85. **Rioja Tinto Sierra Cantabria, Spain** £22.50
Soft, gentle fruit aroma
86. **Cotes du Rhone, Saint Cosme 2005** £24.00
Lots of spicy Syrah fruit
87. **Chateau Perey, St Emillion 2006** £27.50
An affordable classic
88. **Bourgogne Pinot Noir, Pierre Bouree 2006** £28.75
Old school style with smoky strawberry fruit
89. **Fleurie Millesime 2006** £29.50
Velvety plum fruit with silky finish
90. **Crozes Hermitage Domaine du Colombier, Rhone 2006** £34.50
Rich, plenty of red fruit with a spicy backdrop

NEW WORLD

91. **Outrider Merlot/Cabernet/Shiraz, Australia 2006** £16.95
Smooth black cherry spice & milk chocolate
92. **Eventide Cellar Cabernet Sauvignon, Wellington, South Africa 206** £25.00
Rich, full bodied and bursting with fruity ripeness
93. **Madfish pinot Noir, Australia 2006** £28.50
Open, ripe and spicy, a wild plum and damson treat
94. **Spy Valley Pinot Noir, Marlborough, New Zealand 2006** £32.50
Bright, pure, aromatic and heaving with berry fruit

D O L C I

P i e m o n t e

95. **Moscato Passito, Araldica 2004** £11.95
Honeyed apricot and peach
96. **Moscato Aromatizzato Bonme, Poderi Colla NV (50cl)** £28.50
A true find on our visit to Tino Colla. Fantastic with chocolate desserts

V e n e t o

97. **Recioto della Valpolicella Classico, Nicolis 2004** £22.00
Velvety and warm red dessert wine with rich floral sensations fruit laced with elderflower and vanilla

T o s c a n a

98. **Vin Santo, Chianti Rufina, Prunatelli 1990** £34.00
Tuscany's 'holy wine' made from grapes dried on straw mats to produce a nutty sweet mouthful