

# OTTOLENGHI

**WINE LIST** Most of our wines come from small producers, committed to preserve indigenous grape varieties, traditional wine making methods and working in harmony with nature. Some are organic, some biodynamic and most are made without any filtering and fining. We hope you'll enjoy them as much as we do.

		<b>Bottle 125ml</b>
<b>SPARKLING</b>	<b>Franciacorta Brut</b> , La Montina, Lombardy, ITA, NV	£40.00
	<b>Prosecco Sottoriva</b> , Malibrán, Veneto, ITALY, NV	£43.00 £8.00
	<b>Rosé Frizant</b> , Mas de Daumas Gassac, Languedoc, FRA, NV	£48.00 £9.00
	<b>Cuvee Goustan</b> , Domaine Frison, Champagne, FRA, NV	£55.00 £11.00
	<b>Phillipponat Grand Blanc</b> , Phillipponat, Champagne, FRA, 2006	£75.00
<b>ROSE/ LIGHT RED</b>	<b>Provence Rosé</b> , Chateau D'Ollières, Provence, FRA 2016	£30.00 £5.65
	<b>Riflesso Rosi</b> , Eugenio Rosi, Trentino, ITA, 2015 Textured, full rosé made from 100% cabernet sauvignon.	£43.00 £8.15
	<b>Lamoresca Rosato</b> , Lamoresca, Sicily, ITA, 2016 Aromatic but with savoury notes and good structure. Our perfect summer wine.	£49.00 £9.00
<b>WHITE</b>	<b>Trebbiano d'Abruzzo</b> , Caldora, Abruzzo, ITA, 2015 Stone fruits and orange blossom with great minerality.	£23.00 £5.25
	<b>Folle Blanche</b> , Pierre Luneau-Papin, Loire, FRA, 2016 Clean, crisp and refreshing.	£25.00
	<b>Verdicchio Classico "Gino"</b> , Fattoria San Lorenzo, Marche, ITA 2016 Complex, fresh and mineral. A great wine from a true artisan.	£30.00
	<b>Barbera Bianca</b> , Castello di Cigognola, Pavia, ITA, 2014 Beautiful, delicate and very easy to drink.	£35.00 £6.25
	<b>Trebbiano d'Abruzzo</b> , Valle Reale, Abruzzo, ITA, 2015 Vineyard in the heart of a national park. Full bodied with crisp acidity.	£42.00 £8.00
	<b>Cassara</b> , Monteforche, Veneto, ITA, 2015 A blend of moscato bianco and garganega. Floral and fresh with good acidity.	£42.00 £8.00
	<b>Riesling</b> , Tradition Albert Mann, Alsace, FRA, 2015 Organic off dry riesling with notes of pear and apples.	£43.00 £8.15
	<b>Roero Arneis</b> , Valfaccenda, Piedmont, ITA, 2016 A genuine Roero. Clean, fresh and delicate.	£45.00 £8.25
	<b>La Roche Bezigon</b> , Jean-Christophe, Garnier, Loire, FRA, 2015 Delicious chenin from Anjou. A slight touch of oxidation adds layers and complexity.	£49.00 £9.00
	<b>"Marie Cecile"</b> , Chateau le Puy, Bordeaux, FRA, 2015 Gorgeous white Bordeaux from a fantastic winemaker. Outstanding.	£60.00
	<b>Bourgogne Blanc Bigotes</b> , Frederic Cossard, Burgundy, FRA, 2015 Pure and delicious chardonnay made from organic grapes. A bottle full of life.	£60.00 £10.50
	<b>Pouilly Fuisse</b> , Valette, Burgundy, FRA, 2011 Rich with good tension and great minerality.	£75.00
	<b>Meursault</b> , Les Climats de Marguerite, Henri Buisson, 2015 Silky and elegant with a long finish.	£80.00

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Orange wines have been produced for thousands of years and can trace their origin to Georgia. They are made from white grapes that have the skins left in contact with the juice as it ferments, giving both colour and texture to the wine. Expect wines with earth, spice and smoke which match perfectly with most dishes on our menu.

<b>ORANGE</b>	<b>Benimaquia</b> , Bernabe Navarro, Alicante, SPA, 2015 Moscatel made in amphora. Floral, fun and delicious.	£40.00	£7.25
	<b>Tsolikauri</b> , Pheasant's Tears, Imereti, GE, 2015 Indigenous Georgian variety, citrus and honeysuckle.	£45.00	£8.25
	<b>Paski</b> , Cantina Giardino, Campania, ITA, 2015 Coda di Volpe from old vines, the altitude gives this wine great freshness.	£53.00	£9.50
	<b>Malvazija</b> , Skerk, Friuli, ITA, 2014 Pure and mineral. A fine and truly special wine made for most foods.	£56.00	
<b>RED</b>	<b>Le Pianure</b> , Andrea Stocco, Friuli, ITA 2015 Fresh blend of Cabernet and Merlot, fruity with a touch of Cassis.	£23.00	£5.25
	<b>Brezo Tinto</b> , Mengoba, Bierzo, SPA 2016 Joyful with juicy fruits from the beautiful land of Bierzo.	£27.50	
	<b>La Volcanique</b> , Verdier-Logel, Loire, FRA, 2016 Elegant Gamay from volcanic soils. Forest fruit and subtle pepperiness.	£32.00	£6.50
	<b>Vino Rosso</b> , Cascina Tavijn, Piemonte, ITA 2015 This is a simple wine, that is juicy and floral and oh so delicious.	£39.00	
	<b>Primitivo Miro</b> , Cristiano Guttarolo, Puglia, ITA, 2015 Delicious and easy drinking Primitivo from young vines.	£41.00	£7.75
	<b>St Laurent</b> , Johanneshof Rheinisch, Thermenregion, AUT, 2014 Nose of violets, plums and ripe cherries.	£40.00	
	<b>SP68</b> , Arianna Occhipinti, Sicily, ITA, 2016 A blend of dero d'avola and frappato made by a very young talent.	£42.00	£8.00
	<b>Nude</b> , Cantina Giardino, Campania, ITA, 2007 Volcanic Aglianico from 90 year old vines. Deep, savoury and truly special.	£54.00	
	<b>Chateauf-neuf-du-Pape</b> , Christian and Julien Barrot, Rhone, FRA, 2013 Candied red fruits with spicy aromas.	£55.00	
	<b>Ghemme Nebbiolo</b> , Paride Chiovini, Piedmont, ITA, 2013 Rich and fruity with chocolate and tobacco flavours.	£57.00	£9.50
	<b>Bourgogne Rouge Bedeau</b> , Frederic Cossard, Burgundy, FRA, 2015 Vibrant and dangerously delicious pinot noir from a larger than life wine maker.	£60.00	£10.50
	<b>"Emilien"</b> , Chateau le Puy, Bordeaux, FRA, 2012 Simply elegant and made with incredible finesse. Stunning.	£65.00	
	<b>Barbaresco</b> , Produttori di Barbaresco, Piedmont, ITA, 2013 A great vintage for a great wine. Fine tannins and a long finish.	£70.00	£12.50
	<b>Pommard 1er Cru</b> , Jean Javillier, Burgundy, FRA 2014 Pretty Cote de Beaune with delicate aromas. Soft yet rich tannins.	£70.00	
<b>Nuits-Saint-Georges</b> , Aurélien Verdet, Burgundy, FRA 2012 Amazing weight and texture. Bright with great acidity and a long, graceful finish.	£80.00		