

# OTTOLENGHI

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>Prosecco Sottoriva</b> , Malibran, Veneto, ITA, NV	£43.00 £8.00
	<b>La Dilettante</b> , Vouvray, Catherine and Pierre Breton, Loire, FRA, NV	£45.00
	<b>Rosé Frizant</b> , Mas de Daumas Gassac, Languedoc, FRA, NV	£48.00 £9.00
	<b>Pierre Gerbais</b> , Cuvée de Réserve, Champagne, FRA, NV	£65.00 £11.00
	<b>Phillipponat Grand Blanc</b> , Phillipponat, Champagne, FRA, 2007	£95.00
<b>ROSE/ LIGHT RED</b>	<b>Corbieres Rosé</b> , Ollieux Romanis, Languedoc, FRA, 2016	£35.00 £6.50
	Classic pale rosé from the south of France. Great acidity and freshness.	
	<b>Riflesso Rosi</b> , Eugenio Rosi, Trentino, ITA, 2016	£49.00 £8.85
	Textured, full rosé made from cabernet sauvignon.	
	<b>Lamoresca Rosato</b> , Lamoresca, Sicily, ITA, 2016	£51.00 £9.00
	Aromatic but with savoury notes and good structure. Our perfect summer wine.	
<b>WHITE</b>	<b>Gran Cerdo Blanco</b> , Gonzalo Grijalba, Rioja, SPA, 2016	£25.00 £5.75
	Bright and aromatic Viura blend with citrus fruits and white flowers.	
	<b>Verdicchio Classico "Gino"</b> , Fattoria San Lorenzo, Marche, ITA, 2016	£32.00 £6.25
	Complex, fresh and mineral. A great wine from a true artisan.	
	<b>Barbera Bianca</b> , Castello di Cigognola, Pavia, ITA, 2016	£36.00
	Beautiful, delicate and very easy to drink.	
	<b>Dabouki</b> , Cremisan, Bethlehem, PAL, 2016	£42.00 £7.50
	Fresh and light with good acidity. Indigenous grapes from the hills of Shaffa.	
	<b>Trebbiano d'Abruzzo</b> , Valle Reale, Abruzzo, ITA, 2015	£44.00
	Vineyard in the heart of a national park. Full bodied with crisp acidity.	
	<b>Weissburgunder</b> , Beck, Burgenland, AUT, 2016	£45.00 £8.00
	Biodynamic indigenous grape from Burgenland.	
	<b>Cassara</b> , Monteforche, Veneto, ITA, 2015	£45.00
	A blend of moscato bianco and garganega. Floral and fresh with good acidity.	
	<b>Riesling</b> , Tradition Albert Mann, Alsace, FRA, 2015	£46.00
Organic off dry riesling with notes of pear and apples.		
<b>Roero Arneis</b> , Valfaccenda, Piedmont, ITA, 2016	£48.00	
A genuine Roero. Clean, fresh and delicate.		
<b>La Roche Bezigon</b> , Jean-Christophe, Garnier, Loire, FRA, 2015	£55.00 £9.50	
Delicious chenin from Anjou. A slight touch of oxidation adds layers and complexity		
<b>"Marie Cecile"</b> , Chateau le Puy, Bordeaux, FRA, 2015	£69.00	
Gorgeous white Bordeaux from a fantastic winemaker. Outstanding		
<b>Bourgogne Blanc Bigotes</b> , Frederic Cossard, Burgundy, FRA, 2015	£72.00 £12.50	
Pure and delicious chardonnay made from organic grapes. A bottle full of life.		
<b>Tradition</b> , Pouilly Fuisse, Valette, Burgundy, FRA, 2012	£79.00	
Rich with good tension and great minerality.		
<b>Meursault</b> , Les Climats de Marguerite, Henri Buisson, Burgundy, FRA, 2015	£95.00	
Silky and elegant with a long finish.		

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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.	£42.00	£7.50
	<b>Tsolikauri</b> , Pheasant's Tears, Imereti, GE, 2016 Indigenous Georgian variety, citrus and honeysuckle.	£49.00	£8.85
	<b>Paski</b> , Cantina Giardino, Campania, ITA, 2015 Coda di Volpe from old vines, the altitude gives this wine great freshness.	£56.00	£9.75
	<b>Malvazija</b> , Skerk, Friuli, ITA, 2014 Pure and mineral. A fine and truly special wine made for most foods.	£63.00	
<b>RED</b>	<b>Gran Cerdo Tinto</b> , Gonzalo Grijalba, Rioja, SPA, 2016 Juicy Tempranillo with red berries and earthy mineral notes.	£25.00	£5.75
	<b>Brezo Tinto</b> , Mengoba, Bierzo, SPA 2016 Joyful with juicy fruits from the beautiful land of Bierzo.	£30.00	
	<b>Rosso Piceno</b> , Vigna di Gino, Fattoria San Lorenzo, Marche, ITA, 2016 Biodynamic Montepulciano aged in concrete.	£38.50	£6.75
	<b>Baladi</b> , Cremisan, Bethlehem, PAL, 2014 Organically grown Baladi grapes, warm and round with notes of dark berries.	£39.00	£7.00
	<b>St Laurent</b> , Johanneshof Rheinisch, Thermenregion, AUT, 2014 Nose of violets, plums and ripe cherries.	£40.00	£7.75
	<b>SP68</b> , Arianna Occhipinti, Sicily, ITA, 2016 A blend of nero d'avola and frappato made by a very young talent.	£48.00	
	<b>Primitivo Miro</b> , Cristiano Guttarolo, Puglia, ITA, 2015 Delicious and easy drinking Primitivo from young vines.	£49.00	£8.85
	<b>Maximus Rouge</b> , Nicolas Carmarans, Languedoc-Rousillon, FRA, 2014 Fer Servadou with vibrant red berry fruits and delicate tannins.	£56.00	£9.75
	<b>Ghemme Nebbiolo</b> , Paride Chiovini, Piedmont, ITA, 2013 Rich and fruity with chocolate and tobacco flavours.	£65.00	
	<b>"Emilien"</b> , Chateau le Puy, Bordeaux, FRA, 2013 Simply elegant and made with incredible finesse. Stunning.	£69.00	
	<b>Barbaresco</b> , Produttori di Barbaresco, Piedmont, ITA, 2013 A great vintage for a great wine. Fine tannins and a long finish.	£70.00	
	<b>Pommard 1er Cru</b> , Jean Javillier, Burgundy, FRA 2014 Pretty Cote de Beaune with delicate aromas. Soft yet rich tannins.	£70.00	
	<b>Bourgogne Rouge Bedeau</b> , Frederic Cossard, Burgundy, FRA, 2015 Vibrant and dangerously delicious pinot noir from a larger than life wine maker.	£72.00	£12.50
	<b>Signature</b> , Chateauneuf-du-Pape, Christian and Julien Barrot, Rhone, FRA, 2014 Candied red fruits with spicy aromas.	£75.00	
	<b>Nuits-Saint-Georges</b> , Aurélien Verdet, Burgundy, FRA 2011 Amazing weight and texture. Bright with great acidity and a long, graceful finish.	£89.00	