

# O'Sarracino - Wine List

VINO ROSSO (Red Wine)	Glass	Bottle
<b>Saraceno Rosso</b> A blend of Nergoamaro and Malvasia Nera grapes. Ruby red in colour, intense and elegant bouquet. Dry and smooth in flavour.	\$12.5	\$44.0
<b>Nero D'avola di Sicilia</b> Dark ruby-violet coloured with an intense fruit and floral nose of plum, black liquorice, violet and black pepper. Full-bodied red-dark fruit and herb flavours. Perfect with hearty red meat dishes.	\$12.5	\$48.0
<b>Chianti</b> Robust, well balanced and structured with deep cherry and firm tannins. A beautiful Sangiovese that will go well with heavier pasta dishes and chicken.	\$13.5	\$50.0
<b>Torraccia Ramale 2004</b> Deep ruby red in colour. Ripe red fruits, violets with spicy notes. It enhances red meat, cheeses and seasoned salamis.		\$56.0
<b>Lacrima Morro D'alba 2003</b> Ruby red in colour with aromas of red berries, spice and herbs. The medium-bodied palate is velvety in texture but with firm tannins evident on the finish. Perfect with pasta or fish dishes.		\$60.0
<b>Torraccia Ghemme 2000</b> Ruby red with garnet hues with a dry, light and pleasantly bitter aftertaste. Perfectly matched with game, aged cheeses and red meats.		\$76.0
<b>Torraccia Gattinara 2001</b> Garnet red colour verging on orange with scents of violet on the nose. Dry and harmonious flavour with a typical bitter aftertaste. Perfectly matched with game, aged cheeses and red meats.		\$79.0
<b>Torraccia Maretta Vespolina</b> Deep brilliant red, intense, ripe red fruits with spicy notes. Perfect for salamis, it enhances a wide variety of dishes characterized by moderate flavours.	\$15.5	\$87.0
<b>Mara Vino di Ripasso 2005</b> Flavours of ripe fruit, fruit preserve and cherries can be perceived. A warm elegant body perfect with meat and cheeses.		\$98.0
<b>Amarone della Valpolicella 2004</b> Warm and rounded full bodied wine, packed with flavour. Hints of raisins, figs, dried apricots, citrus rind and assorted nuts.		\$175.0

\*Prices and availability subject to change without notice  
 Up to date as of 12/04/2012

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VINO BIANCO (White Wine)	Glass	Bottle
<b>Muller Thurgau</b> Perfect wine to match with aperitifs, crustaceans, appetizers, dairy products, pasta and risotto with fish and vegetables.	\$13.0	\$45.0
<b>Verdicchio</b> Very fresh wine, straw yellow in colour, dry flavour with a good body. Matches well with all kinds of fish dishes, starters and pasta	\$13.5	\$49.0
<b>Pinot Grigio Delle Venezie</b> Typically fresh and full flavoured. Pale straw yellow in colour. Fragrant and fruity, with a hint of rose. Pleasant with all kinds of food with a delicate flavour, including white meats and prosciutto, fish and seafood.	\$13.5	\$48.0
<b>Saraceno Bianco</b> An elegant white wine which is fruity and fresh. Perfect with all fish dishes	\$13.0	\$49.0
<b>Erbaluce San Michele Di Caluso</b> Straw yellow in colour. An intense bouquet with hints of green apple and citrus peel, intense flowery hints. Dry in flavour, fruity and excellent structure. A great wine for starters, delicate pasta dishes, fish, white meat and cheeses.		\$55.0
<b>Greco Di Tufo</b> Yellow intense straw colour. Hints of apricot, pear, apple, peach, almond, with notes of hay, harvested plants and fern. Suitable to accompany all seafood dishes.		\$55.0
<b>Fiano Di Avellino</b> Yellow straw colour. Its bouquet offers a multitude of flavours, such as hints of pear, pineapple, toasted hazelnut and honey. Suitable as an aperitif, especially with roasted hazelnuts, accompanies seafood and fish dishes to haute cuisine.		\$55.0
<b>Prosecco</b> Straw yellow colour with greenish hues. Very delicate and fruity with a hint of apple. Fruity, soft and at the same time dry thanks to its characteristic acid note. Excellent as an aperitif, ideal and easy accompaniment to light Italian style dishes.		\$59.0
<b>Chamapagne Delacoste - France</b>		\$105.0
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<b>Exclusive Grappa's (per glass)</b>		
Luigi Francoli Ottantotto Barriques		\$20.0
Luigi Francoli L'ambra del Moscato		\$20.0
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<b>Torraccia Barlan Nebbiolo Rosato</b> Typically fragrant, floral, fruity and very versatile, it accompanies a great variety of dishes. It's delicacy and elegance are not overpowered by the robust flavours. As a result, it also makes an ideal accompaniment for fish dishes.		\$58.0

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