

VINERIA WINE MENU

MILANO APERITIVO IN THE HEART OF WIMBLEDON VILLAGE

TABLE @
VALLEBONA

Italian wines are regulated with over three hundred DOC (denominazioni di Origine Controllata) and DOCG (denominazioni di Origine Controllata e Garantita) classifications. These classifications denote controlled production methods and guaranteed wine quality in the regions they encapsulate.

Though Italian wines are made with many different varieties of grapes, Italy does offer grapes indigenous to the region. Nero d'Avola, Fiano, Sagrantino, and Teroldego are grapes that are specific just to Italy, which produces a wine that is truly Italian in flavor. Like Italian cuisine, Italian wines differ depending on the region.



VINO BY THE BOTTLE

PLEASE ASK OUR WINE EXPERT FOR ADVICE AND AVAILABILITY

SPARKLING - BOLLICINE

Serafini & Vidotto, Bollicine Rosé 75cl, Veneto £33

Dry finish with persistence of soft fruit scents and flower taste.

Prosecco Valdobbiadene Brut Crede Bisol 75cl, Veneto, £40 100% hand picked Prosecco from the steep slopes in Valdobbiadene. A light, delicate, sparkling wine with aromas and **flavor** of honeysuckle, pears and apples. The bubbles are fine and persistent, offering a soft and luxurious mouthfeel.

Ferrari Maximum 75cl, Trentino, £43

Maximum Brut is made from 100% Chardonnay in the classic method. The Chardonnay is grown in the Trentino mountains on vineyards ranging from 300 to 700m above sea level.

Bellavista Franciacorta Cuvee Brut 75cl, Lombardia, £57

Notes of white flowers and ripe fruit with subtle hints of vanilla. A fine, elegantly-crafted sparkling wine.

NORTHERN ITALIAN WINES

Northern Italy is bordered by the Alps, which different climates at the foot of the mountains. Influenced in part by French traditions, wines from the northern parts are made of Nebbiolo grapes. The two famous wines of northwestern Piedmont are Barolo and Barbaresco. Toward the east, in Veneto, famous wines include Amarone and Pinot Grigio. Vintners in Veneto dry raisins on straw mats, following an ancient tradition. In terms of white wines, white grapes in Veneto, Trentino, Alto Adige, and Friuli-Venezia Giulia are celebrated, forming the basis for Pinot Grigio. Also in Trentino and Lombardy, you will find the “Champagne of Italy,” some of Italy’s best sparkling wine made of Pinot Noir and Chardonnay grapes.

The silky Amarone and the light Pinot Grigio and sparkling wines are the perfect accompaniment for heavier, richer Northern Italian dishes.

NORTH – NORD ITALIA

ALTO ADIGE

WHITE

Cantina Terlano, Terlaner Classico 75cl, £39

Inviting and fresh yet rich and salty.

Cantina Terlano, Winkl Sauvignon 75cl, £43.50

Aromatic with hints of gooseberry and fresh herbs.

Cantina Terlano, Kreuth Chardonnay 75cl, £46

One of Italy's best Chardonnays. Rich and velvety.

Olivar, Cesconi 75cl £49

A light gold wine that shows layered aromas of ripe stone fruit such as apricot and peach with notes of white flowers and vanilla.

RED

Adrian Lagrein Rubento 75cl, £38.50

Bursting with black and red fruit from the Italian Alps.

Monticol Pinot Noir, Cantine Terlano 75cl, £53

Clean and fruity with hints of wild strawberries and Christmas cake.

PIEMONTE

WHITE

Morgassi Superiore Volo Gavi 75cl, £41

A wine characterised by its intense and lingering aromas and flavors of white stone fruit, pear and citrus flavors. It is elegant, pronounced, with a brilliantly balanced mouthwatering freshness.

RED

Dolcetto d'Alba, Vajra 75cl, £37.50

The palate is bursting with blueberries and fresh plums with a refreshing acidity. Finish is elegant with almond notes

F. Rinaldi Barbera d'Alba 75cl, £44

Barolo at its best with a lively palate. Perfect for salumi misti.

Vietti Perbacco Nebbiolo Langhe 75cl, £47

A superb Baby Barolo

Gattinara Selezione, Travaglini 75cl, £48

From the Nebbiolo grape, a complex nose with autumn fruits and oriental spices.

Barbaresco Produttori del Barbaresco 75cl, £59

A classic wine with a firm palate and a complex nose of small red fruits.

Barolo Massolino 75cl, £71

Full-bodied yet elegant, with plenty of robust but ripe tannins supporting the dark, dried plum and autumn compote fruit character.

LOMBARDIA

WHITE

I Frati Lugana, Ca' dei Frati, Lombardia, 75cl, £38

Pale yellow in colour with a concentrated but fresh perfume of white flowers, peaches, spice and candied fruits. Excellent depth and balance, and a crisp, saline finish.

Vigna Uccelanda Curtefranca Bianco, Bellavista, 75cl, £67

This wine is golden yellow in colour. On the nose, there are lifted perfumes of yellow apples, quince and ripe fruits with a hint of vanilla. On the palate, it is rich, creamy and elegant with a long finish.

FRIULI

WHITE

Ronchi di Cialla, Ribolla Gialla 75cl, £35.50

On the palate it expresses great freshness and typicality, intensified by a perfect acidic structure and minerality. The finish is persistent, fresh and flavourful. Great balance and drinkability.

Pinot Grigio Livio Felluga 75cl, £47

A beautifully complex Pinot Grigio with melon and candied fruit, stone fruit and floral notes, finishing with a delicate mixture of brioche, honey and flint.

Chardonnay, Vie di Romans 75cl, £59

Lightly spiced, with the judicious oak ageing bringing notes of vanilla and cinnamon. It shows lovely buttery, honeyed and floral characters.

VENETO

WHITE

Cantina di Monteforte, Soave superiore 75cl, £30

This wine opens with a fresh, scented nose bursting with stone fruits and the charactersitic almond notes. Honeyed, waxy and complex on the palate.

Monte Carbonara SoaveClassico 75cl, £45

From a very black, volcanic vineyard, a Soave breed, frankly mineral and "fiery". At sight it shows off a bright straw yellow dress with residual greenish reflections. The nose is typical and characteristic for its volcanic, fumé and sulphurous tempering, with counterpoints of aromatic herbs and citrus fruits.

Pieropan, La Rocca` Soave Classico 75cl, £51

Garganega at its finest; intense, concentrated and balanced.

RED

Valpolicella Allegrini 75cl, Veneto, £32.50

Classic Valpolicella from a legendary producer. Brilliant cherry perfumes, fresh black pepper and aromatic herbs.

Palazzo della Torre, Allegrini, 75cl, £36

Elegant and well balanced, with a good structure and aroma. It offers light hints of raisins, sophisticated notes of vanilla, black pepper, cloves and cinnamon. It has a long, velvety finish and soft tannins.

La Grola, Allegrini, 75cl, £46

La Grola is a full bodied, intense and elegant wine. Dark, ruby red in colour, it has aromas of wild berries, juniper, tobacco and coffee essence. The high plant density and resulting low yields give this wine its unique concentration.

Alpha Zeta Amarone 75cl, £49

Deep and intense with dried cherries, plums, spiced autumn fruit compote and hints of chocolate.

Amarone Allegrini 75cl, £85

Mature aromas of fruit and spices with great depth and structure and refined tannins

CENTRAL ITALIAN WINES - CENTRO ITALIA

Central Italy produces cuisine that is most familiar to British customers with rich pasta dishes, meat sauces, olive oil, and internationally renowned cheeses. The region has a diverse landscape, with Tuscany at the forefront. Tuscany's famous wines include Chianti Classico, Brunello di Montalcino, Vino Nobile di Montepulciano, San Gimignano whites, and Bolgeri and Maremma reds. Tuscany is the site of Italy's wine revolution, featuring wines blended with international varieties such as Cabernet Sauvignon. Other renowned central Italian wines include Sagrantino from Umbria, Montepulciano from Abruzzo, and the white Verdicchio from Le Marche. Generally speaking, central Italian wines are robust and hold up to the many flavors of central Italian cuisine.

MARCHE

WHITE

Verdicchio Classico Superiore, Villa Bucci 75cl, £40

The ripe golden apple flavors are balanced by subtle almond notes for a nuanced complexity.

ABRUZZO

RED

Chicibio

Montepulciano d'Abruzzo 75cl, £29

Packed with juicy fruit characters of red berries and plum with hints of vanilla, the palate is full bodied with subtle tannins.

TOSCANA

RED

Chianti Ruffina Selvapiana 75cl, £34

Ripe blackberry, red cherry and a touch of spice before the lifted, floral finish.

San Polo Rosso di Montalcino 75cl, £41

A fragrant, intense wine. Fresh berries and a trace of Morello cherry mingle with hints of blackberries, black cherries and vanilla.

Chianti Fontodi 75cl, £45

Ruby red colour and silky-smooth texture. Deep juicy fruit flavors with notes of sour cherry, plums, leather and tobacco.

Sughere di Frassinello 75cl, £47

50% Sangiovese, and 25% each of Cabernet Sauvignon and Merlot, this is a top-quality Tuscan red that won't burn a hole in your pocket (baby brother of Rocca Di Frassinello).

Vino Nobile di Montepulciano Boscarelli 75cl, £51

Radiant ruby in colour, this wine is complex, with attractive aromas of red and black fruits, flowers, spices and lots of minerality. On the palate it displays an exuberant freshness which successfully softens the acidity of the tannins.

Vigneto Bucerchiale, Chianti Ruffina Riserva 75cl, £51

A great Tuscan wine full of ripe raspberry and spicy cherry fruit, with a touch of herbs and violets on the palate, robust tannins and a long, fine finish.

Caparzo Brunello di Montalcino Rio Cassero 75cl, £64

An Italian classic from the beloved Sangiovese grape.

Rocca di Frassinello 75cl, £70

A velvety mouthfeel and generous finish.

Brunello di Montalcino 'Fossacolle' 75cl, £71

An elegant expression of Sangiovese. Sleek and powerful all at once. Subtly herbaceous with dusty tannins and sour cherry.

Sondraia, Bolgheri Superiore, Poggio al Tesoro, 2017, 75cl, £80

Perfectly ripe grapes and painstaking work in the cellar yield a wine with intense fresh dark fruit notes complemented by smoky tobacco, herbs and sweet spices. These characteristics follow on to the palate which is silky smooth and profoundly elegant.

Brunello di Montalcino Conti Constanti, Toscana, 75cl, £107

Bright ruby red in colour, this wine has typical perfumes of morello cherry, cinnamon and spice. Silky tannins softened by cask and bottle aging and red berry fruit characters are supported by an attractive savoury character, with a hint of liquorice on the long finish.

Flaccianello del Pieve Fontodi, Toscana, 75cl, £152

This Sangiovese is bright, ruby red in colour. On the nose, aromas of ripe dark cherries, violets and plums, complemented by a hint of spice. The palate is typically rich and full complemented by racy acidity and characteristically fine, supple tannins.

SOUTHERN ITALY AND THE ISLANDS

Southern Italy and the nearby island cuisines are much brighter in flavor than their northern counterparts. Produce in this region is amplified by volcanic soil, producing the country's best fruits (figs, peaches, oranges, lemons) and cheeses (Mozzarella di Bufala, ricotta, Pecorino). With access to the warmth of the Mediterranean Sea, seafood is plentiful. Wines of southern Italy match the flavors of the region, such as Fiano and Greco di Tufo, with mineral notes reflecting the volcanic soil. Grapes of this region are Primitivo and Negromaro. In the Islands, Sicily has produced some wonderful wines from their native grapes, such as the red Nero d'Avola and the white Grillo. Sicily also produces a delicious dessert wine, Passito di Pantelleria.

PUGLIA

RED

Vigneti del Salento Zolla Salice Salentino 75cl, £32.50

This rich, velvety wine has intense and complex perfumes of red cherries and blackberries, with some spice and leathery notes.

Caiaffa Negroamaro 75cl, £34.90

Soft and inviting with mature, Mediterranean character.

SARDEGNA

WHITE

Marmorra, Vermentino di Sardegna 75cl, £31.80

A rich bouquet with a hint of bitter almond, wet stone and citrus fruits. The finish is long and refreshing.

Vermentino di Sardegna Corda 75cl, £36

The nose is fragrant and intense with aromas of peach and tropical fruit which continue on the palate. The finish is long and lingering.

RED

Cannonau Marmorra 75cl, £31.80

Ruby red in colour, it has a rich bouquet and classic powerful flavor with a well-balanced palate.

Cannonau di Sardegna Corda 75cl, £43

A Sardinian classic. Brambly fruit flavors are matched with a light smokiness.

SICILIA

WHITE

Tornatore Etna Bianco 75cl, £38.50

Light straw yellow with intense green reflections. Pleasant hints of grapefruit, white peach and herbs, with extraordinary minerality that will tempt you to a second glass.

Vigna di Gabri, Donnafugata, 2019, 75cl, £47

Classic white peach aromas combine with floral notes of elderflower and wild flowers. This is a fine and elegant white, with an intriguing personality and surprising longevity.

RED

Tornatore Etna Rosso 75cl, £38.50

Nerello Mascalese (Pinot Noir of Etna) is reminiscent of the essence of Burgundy but with the heart of Mount Etna. Elegant but rich, the morello cherry, black cherry and the tannins are well balanced.

Bonera Nero d'Avola-Cabernet Franc, Mandrarossa, 75cl, £36

On the nose this wine has aromas of plums, dried fruit and almonds. The palate is full bodied and intense, with a good structure and soft tannins. The finish is long.

A discretionary service charge of 12.5% will be added to your bill.
All our service charge goes to our team.

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