

# TABLE @ VALLEBONA

## WINE LIST



Please note that a discretionary service charge will apply. Menu selection and offer are subject to change.

TABLE @  
**VALLEBONA**

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**CLASSIC ITALIAN COCKTAILS**

by the glass

**Bellini, £12**

Prosecco and peach purée. Classic Venice Cocktail

**Campari Soda, Piemonte £12**

Iconic Italian classic "aperitivo" first created in 1932 and is considered the first pre-mixed drink in the world and has always been presented in its signature bottle that was designed in the 30s by Fortunato Depero.

**Aperitivo Spritz, Piemonte £13.50**

Made by infusing spirit with orange peel, rhubarb and gentian, this is light and fresh.

**Negroni, Piemonte £13.50**

Barrel aged made with a combination of vermouth rosso, dry gin and bitters. Smooth and rich it offers notes of bittersweet herbs, aromatic gin and zesty orange.

**KRAFT GIN**

**Berto Gin, £12**

A deep inhale treats you to a deep piney spruce like scent, with a strong backbone of citrus, followed by hints of flowers, bay bay, lemon and just a hint of licorice.

**Hawkridge London Dry Gin £14**

Its complex and well-balanced flavour comes through beautiful forward notes of rich citrus, fragrant herbs and honey and a lasting floral hint.

**NON ALCOHOLIC**

**Crodino, Traditional Italian Mocktail £12**

**Jukes Non Alcoholic Wine £12**

**CRAFT BEER 330ml**

**Italian Lager £7**

## **SPARKLING**

### **(S2) Serafini & Vidotto, Bollicine Rose, 75cl, Veneto, £42**

A fresh sparkling rose with a dry finish, persistence of soft fruit and flower scents accompanied by a fresh creamy mouth feel.

### **(S8) Prosecco Valdobbiandene Superiore, Veneto, £44**

A light, delicate sparkling wine, with aromas and flavours of honeysuckle, pears and apples. The bubbles are fine and persistent, offering a soft and luxurious mouthfeel.

### **(S5) Bellavista Franciacorta Cuvee Brut, 75cl, Lombardia, £88**

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

### **(S7) Bellavista Franciacorta Rose` Vintage 2018, Lombardia, £130**

This rosé is a delicate pink with persistent bubbles. The nose opens with intense white peach notes that mellow into wild strawberries, golden apple, rosehip and a hint of toast. On the palate, the wine is dry with well balanced, fresh acidity. An elegant background of blackcurrant and sweet almond flavours lingers on the finish.

## **WHITE WINE**

### **(W38) Verdicchio Classico Sartarelli, Marche, £39**

Fresh fruit aromas such as white peach and floral notes on the nose. On the palate it shows typicity with citrus fruit, stone fruit and a slight bitter almond aftertaste.

### **(W11) Gavi di Gavi Guido Matteo, Piedmont, £43**

A refreshing white with zesty lemon and melon notes with a hint of fresh herbs and almond.

### **(W24) Soave Classico, Pieropan, Veneto, £45**

The grapes for this single vineyard wine are grown in the 'Montegrande' vineyard, a hillside vineyard facing south/southeast with volcanic soil and superb exposure. Vines are on average 30 years old, producing a ripe, full style of Soave Classico.

### **(W12) I Frati, Ca dei Frati, Lugana, £54**

Pale golden in colour, this wine opens with aromas of stone fruits and a touch of vanilla spice from the oak ageing. The palate has rich peach characters, with a creamy, honeyed texture lifted by stony minerality.

### **(W25) Terlaner Classico, Cantina Terlan, Alto Adige, £56**

Brilliant pale yellow colour with green nuances. On the nose green apple and white peach combine with fine nuances of lemon balm and mint to create the typical aroma of the classic Terlan. On the palate the peach is very strong, too, lending the Terlan its lively but at the same time very mellow character.

### **(W36) Villa Bucci, Verdicchio Classico Superiore, Marche, £60**

Deep straw yellow in colour, this wine has a layered bouquet with notes of Golden Delicious apples, almonds and Mediterranean herbs. The palate is complex with a silky texture and good body. A refreshing mineral edge contrasts with the ripe, round flavours of wildflower and honey.

### **(W37) Winkl Sauvignon, Cantina Terlan, Alto Adige, £62**

This wine is straw yellow in colour with green hues. On the nose, it has fresh and fragrant aromas of jasmine, basil and grapefruit, tomato leaf and laurel. The palate is fresh and mineral, with hints of aromatic herbs such as oregano and mint.

**(W39) Etna Bianco Superiore DOC, Barone di Villagrande, £65**

Pale yellow on release with deepening hue with age. An elegant and complex nose with delicate yet ripe yellow fruit, flowers, almonds and waxy, mineral notes. The palate is concentrated, balanced and extremely elegant while showing natural acidity and minerality typical for carricante.

**(W35) Vigna di Gabi, Donnafugata, Chardonnay, Sicilia, £68**

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

**(W19) Pinot Grigio Livio Felluga, Friuli Venezia Giulia, £82**

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.

**(W18) La Rocca, Pieropan, Veneto, £82**

Golden yellow in the glass, with intense, concentrated perfumes that follow through to the palate. Classic La Rocca aromas of almond essence and honey lead to an elegant and beautifully balanced palate.

**(W33) Vie di Romans Chardonnay, Friuli, £100**

Light golden with a subtle, elegant nose of summer flowers, acacia blossom and hints of honeysuckle. The wine is lightly spiced, with the judicious oak ageing bringing notes of vanilla and cinnamon. The lovely character is buttery, honeyed and floral, all lifted on the finish by a lively freshness characteristic of this area of Italy.

**(W10) Timoraso, Vigne Marina Coppi, Piedmont, £96**

The Fausto has a pale yellow colour with aromas of hawthorn blossom, pear and apple leaf. Its distinct mineral backbone is rounded out by lovely warmth and fresh acidity in equal measure. Well structured, it has an attractive, persistent finish.

**(W8) Dessimis Pinot Grigio, Vie di Romans, Friuli, £100**

Light golden in colour with a subtle, elegant nose of summer flowers, acacia blossom and hints of honeysuckle. The wine is lightly spiced, with the judicious oak ageing bringing notes of vanilla and cinnamon. It shows lovely buttery, honeyed and floral characters, all lifted on the finish by a lively freshness that is characteristic of this area of Italy.

**(W7) Collezione Privata, Isole e Olena, Chardonnay, Tuscany, £140**

In the glass, this wine has an inviting golden colour. It entices with rich aromas of toasted almonds with buttery notes. On the palate, there is great balance between rich, ripe fruit, creamy brioche and complex minerality. Full-bodied, the palate extends through to a long finish.

**(W21) Chardonnay, Ronco del Gnemiz, Friuli, £140**

A textured and rounded Chardonnay that is an excellent regional example of the grape. Clean, pure and brimming with exotic fruit and lemon balm with buttery notes on the finish. A slight minerality ensures freshness and balances the very well integrated hints of oak.

**(W3) Alois Lageder, Lowengang Chardonnay, Alto Adige, £140**

A medium bodied elegant white wine with aromas and flavours of peaches, melons and pineapples. The flavours are concentrated and the texture is smooth.

**RED WINE**

**(R49) Valpolicella Allegrini, Veneto, £42**

Deep ruby in colour with a youthful rim, it is more aromatic than previous vintages, with a lovely cherry pie perfume. On the palate it has perfectly balanced fresh and baked cherry fruit characters, well moderated acidity which lifts the ripe fruit and great length with a touch of spice on the finish.

**(R51) Salice Salentino, Vigneti del Salento "Zolla", Puglia, £45**

This wine is ruby red in colour. On the nose, it has intense aromas of cherry, plum and pomegranate with sweet spice and Mediterranean herbs. This wine has good structure with supple fruit on the palate and bright acidity on the finish.

**(R20) Selvapiana, Chianti Rufina, Tuscany, £46**

The wine is deep ruby red in colour, with perfumes of sour cherry and plums leading to notes of leather and tobacco. It has great depth of flavour, with juicy fruit and supple tannins, giving way to a silky-smooth texture. It has a great structure and finishes with a fine mineral note.

**(R2) Adrian Lagrein Rubeno, Alto Adige, £48**

Garnet red with violet hues, the Rubeno displays delicious berry aromas on the nose with nuances of violets and dried and fresh flowers.

**(R8) Barco Reale di Carmignano, Capezzana, Tuscany £48**

This wine is deep ruby red in colour. The intense and fruity nose displays aromas of red plum and cherry with subtle hints of oak from barrel ageing. Rounded and ripe on the palate, it shows a perfect balance of fruit and well-integrated tannins. There is a hint of spiced berries on the long, elegant finish.

**(R59) Giovanni Rosso, Barbera d'Alba, Piemonte £49**

A bright nose full of plums, raspberries and blueberries with some delicate wisteria hints. This is an very easy drinking Barbera with a vibrant acidity and fleshy and juicy fruit. A great all rounder.

**(R22) Dolcetto d'Alba Vajra, Piemonte £52**

It is a vibrant deep purple in colour. The nose opens with notes of black cherry, blueberry, violet, liquorice and fresh thyme. The palate is bursting with blueberries and fresh plums, with a refreshing acidity that makes it a great accompaniment to food. It has a very refined tannic texture with a touch of menthol. The finish is elegant with a lovely almond note.

**(R35) Palazzo della Torre, Allegrini, Veneto, £56**

On the nose, this wine reveals distinct notes of berries, aromatic herbs, spices and vanilla. The textured palate is underpinned by sweet, polished tannins that linger on the long and intriguing finish.

**(R46) Turmhof Pinot Noir, Tiefenbrunner, Alto-Adige, £59**

A very particular finesse, the result of a perfect combination of vine and soil, rightfully entered into the local tradition, which maximizes the territorial expressiveness not only of this wine, but of all those signed Tiefenbrunner.

**(R42) Rosso di Montalcino San Polo, Tuscany, £68**

The grapes were hand picked into 17 kilo boxes. After gentle pressing, fermentation took place in temperature-controlled stainless steel tanks, with maceration on the skins lasting around 14-16 days at 28-30°C. The wine was then aged for 12 months in medium-toasted, second-use French oak barriques (Allier) followed by a month of bottle ageing.

**(R23) Edizione 20' Cinque Autoctoni, Fantini Farnese, 2022, Abruzzo, £75**

Deep ruby red in colour, with intense and persistent aromas of cherry and blackcurrant, with notes of herbs, cinnamon, cloves, cocoa and liquorice and a touch of minerality. The palate reveals a balanced structure with a lifted, elegant freshness. Soft, supple tannins lead to a long finish.

**(R47) 'Uvaggio' Coste della Sesia Rosso, Proprietà Sperino 2019, Piedmont, £78**

Vibrant ruby red in colour, this wine has a spicy nose. The palate is fresh and juicy, packed with attractive red fruits. It has a great texture thanks to the supple, approachable tannins and well-balanced acidity. More savoury and mineral notes come through on the long finish.

**(R29) Gattinara Selezione, Travagnini, Piedmont, £78**

Deep ruby-red colour with garnet reflections. On the nose it has a charming and structured bouquet recalling red fruit, blackberry, plum and liquorice with hints of vanilla, cream and leather. On the palate it is full-bodied, dry and deep flavour with a fruity accent underlined by a slight sapidity.

**(R53) Vigneto Bucerchiale, Chianti Rufina Riserva, Tuscany, £78**

Tremendous depth of colour with great intensity on the nose and a powerful, fruit packed palate, unusual for the Chianti Rufina zone which is usually characterised by its leaner, elegant wines.

Ripe raspberry and spicy cherry fruit, with a touch of herbs and violets on the palate, robust tannins and the long, fine finish which is the hallmark of the Selvapiana wines.

**(R34) Monticol Riserva, Pinot Noir, Alto Adige, £80**

Intense ruby to garnet red color. The Pinot Noir presents itself as a multifaceted wine on the nose, where the delicate primary fruit aromas of wild strawberries and blackberries blend with restrained aromas of tobacco and flint, and notes of white field mushrooms. Well balanced with a mineral elegance that makes it dance on the palate. This red wine has a long and exciting finish.

**(R5) Amarone Alpha Zeta, Veneto, £84**

Deep coloured and perfumed, with aromas of rich fruit cake, dried cherries and plums which give way to a modern, rounded palate.

**(R7) Barbaresco Produttori del Barbaresco, Piedmont, £94**

The palate is beautiful; silky, rounded and textured with red and black fruits, perfume and liquorice notes. The tannins are ripe and firm with a balancing acidity and lingering notes of dried cherries.

**(R28) Fossacolle, Brunello di Montalcino, Tuscany, £120**

This wine is intense ruby red in colour, with aromas of ripe and dried red berry fruits and blood orange. It shows wonderful complexity on the palate, with a core of fruit and spicy notes. The

tannins are noteworthy, silky and persistent. This is a wine with great balance, elegance and complexity which will continue to develop its flavours in the bottle.

**(R61) Amarone, Le Salette, Veneto, £120**

Dark ruby red. Red jam, dried flowers, mint, tobacco and sweet spices, with hints of balsamic and mineral notes. Warm and savoury with supporting tannins and freshness.

**(R11) Barolo Massolino, Piedmont, £130**

Bright ruby-garnet in colour with an intense nose, perfumes of dark fruit and a touch of cloves with a savoury, herbal note. On the palate it is full-bodied yet elegant, with plenty of robust but ripe tannins supporting the dark, dried plum and autumn compote fruit character and balancing the acidity. Long and fine, with perfumes of roses and violets on the finish.

**(R12) Brunello di Montalcino Constanti 2017, Tuscany, £150**

Nicely layered and concentrated, with an immediate delivery of black fruit, spice and potting soil. This vintage shows a savory personality more than it shows a sweet one, and the tannins are quite soft and velvety. This is an open-knit Brunello from a hot and dry vintage to drink in the medium-term.

**(R43) Sondaia, Bolgheri Superiore Poggio al Tesoro, Tuscany, £176**

Intense ruby red. Concentrated ripe, red fruit characters with an exuberant blackcurrant compote note, further emphasised by cinnamon and nutmeg notes. Plush, warm and full, with velvety, ripe tannins giving structure to the ripe, plummy fruit on the palate with touch of rosemary and eucalyptus on the finish.

**(R25) Flaccianello Della Pieve 2019, Tuscany, £250**

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. This wine has wonderful structure and the palate is typically rich and full complemented by racy acidity and characteristically fine, supple tannins. The finish is flavourful and persistent.

**(R9) Barolo `Bricco delle Viole`, G.D. Vajra 2018, Piedmont, £200**

On the nose, there is an incredible bouquet of purple flowers, raspberries and redcurrants, which interlace with hints of rose, rhubarb, toffee apple and incense. As the wine opens, the palate is noble but complex. Refined acidity combined with a profound tannin profile promises a long ageing potential.

**(R36) Barolo `Parafada`, Massolino, 2017, Piedmont, £200**

This Barolo is deep garnet red in colour with bright hues. The bouquet is intense and complex, with red fruit aromas and floral and spicy notes. On the palate, this wine shows the elegance and charm that is typical of the Nebbiolo grape, with flavours that are robust, rich and yet still elegant.

**(R6) Barbaresco `Currà`, Bruno Rocca 2019, Piedmont, £220**

Ruby red in the glass, this wine delights with notes of red fruits, like currant and raspberry, and floral notes of rose and geranium. The tannins provide a silky mouthfeel and the finish is long and pleasant.