



Petersham Cellar

WINE PORTFOLIO

CHURCH LANE, OFF PETERSHAM ROAD
RICHMOND, SURREY, TW10 7AB



*Petersham Cellar was founded by
Giovanni Mazzei from Castello di Fonterutoli,
in Tuscany and Lara Angelica Boglione from Petersham
Nurseries, London. At Petersham Cellar, we wish to share
our passion for Italian wines – revealing the culture,
tradition, research and innovation that goes
into each bottle. Every wine has its own unique story.
We have a growing interest in sustainable and organic
practices of winemaking. Many of our producers are
pioneers in the Italian landscape of natural
wine-making which results in top quality wines.
Petersham Cellar was created to promote an ever-evolving
selection of carefully sourced Italian wines that started
in Petersham Nurseries, Richmond.
Our portfolio has grown substantially over the past
seven years and we are very proud to present our collection.
The team is constantly discovering new, artisan producers to
add to the cellar and we look forward to sharing
these new wines with you over
the coming months.*



VIVI
LIO
ASIA
5

Label on a wine bottle in the foreground, partially obscured by a glass.

Label on a wine bottle in the foreground, partially obscured by a glass.

Concerto
MAZZEI

AGENO
2010

BRESSAN
Verduzzo
2011

ZISOLA
SICILIA

*Through a wide and constantly
evolving selection of authentic
wines, Petersham Cellar
endeavours to give you insight into
Italian viticulture its tradition,
passion, research and innovation.*

Our offers

Wine of the month.

A wine selected each month offered at 15% discount.

Subscriptions: a mixed case of 6 bottles carefully selected by the Petersham Cellar team and delivered to your door each month. Our team selects cases of 6 different bottles (red, white, or a mix of both) depending on the time of year every month to a value of £120.

To sign up to our monthly wine case, please contact info@petershamcellar.com or the Petersham Cellar's Team on 0208 940 5230.

Weekly Online Offers.

Every week, we offer temporary discounts on selected wines online, advertised via our newsletters and on our website.

Visit "Petersham Selections" on Petersham Cellar's website to see our current best offers.

En Primeur Releases.

Every year we offer wine "en primeur", a French term that is now applied internationally and refers to the release of wines to the market before they have been bottled. It is the first opportunity to buy the wine and because of this it is normally the cheapest way of purchasing, particularly those highly sought-after premium wines as they tend to increase in value with age.

Special Format Bottles.

Thanks to direct contacts with wineries and estates in Italy we can provide large format bottles of selected wines (e.g. Magnums, 3 Litres, Jeroboams).

Do not hesitate to contact us and send your enquiries via email at:

info@petershamcellar.com david@petershamcellar.com
arabella@petershamcellar.com or leo@petershamcellar.com

We can also provide samples and arrange for bespoke wine-tastings

Our memberships

Petersham Cellar offers a small, boutique wine club membership.

Social Membership

For only **£200** we are offering an annual social membership to Petersham Cellar where you can enjoy:

3 social events per year & bring a guest for free

1 bottle of Zisola extra virgin olive oil

10% off dining at La Goccia/The Petersham/Teahouse/Petersham Nurseries and purchase of wine and food products at Covent Garden/Richmond

Full Membership

For only **£750** we are offering an annual social membership to Petersham Cellar where you can enjoy:

3 social events per year and bring a guest

4 hand selected cases of wine delivered to your door each quarter - 6 bottle cases (each case full retail of £120)

1 wine lunch/dinner per year

2 bottles of Zisola Extra Virgin Olive Oil

10% off dining at La Goccia/The Petersham/Teahouse/Petersham Nurseries and purchase of wine and food products at Covent Garden/Richmond

If you are interested in becoming a member please contact us at: info@petershamcellar.com
or call us on: 0208 904 5230

Our events

Wine tastings, regional wine lunches, seasonal portfolio tastings, producer-led events, new released vintages and vertical library tastings.

Our events programme has expanded over the past few years from small wine tastings to more in-depth producer and sommelier led wine lunches. Attending one of our events is a great opportunity to taste some special wines from our portfolio, often these are small parcels and only available in limited supply.

These events are a great chance to discover our range of fine Italian wines, benefiting from especially discounted prices on wines tasted during the event.

Seats are limited so we do advise you to book in advance. We hope to see as many of you as possible at our upcoming events and we are always delighted to see new faces, so please feel free to bring friends and colleagues along.

Private tasting

Petersham Cellar is also available for private and bespoke tastings at Petersham Nurseries or at a location of your choice. It is an interesting alternative for a wide range of events such as corporate events or private celebrations and parties.

For further details and our event calendar please visit our page: petershamcellar.com/events
You can purchase your ticket for our wine-tastings and wine-lunches on our Eventbrite page: petersham-cellar. Or alternatively call us on 0208 940 5230 for any enquire about them.

How to place your order with us

If you would like to purchase wines from our portfolio, you can order them on our website: petershamcellar.com
over the phone: 0208 904 5230
or via email: orders@petershamcellar.com

Our website offers extensive information on each of the wines sold online. The Petersham Cellar Team are on hand to advise you about your wine choices over the phone or via email. The portfolio is extensive and we would be delighted to assist you with your wine selection. Our minimum online order is 6 bottles. We guarantee delivery within 3 working days to the UK mainland and we also ship to Europe.

Our delivery charge is £10.00 to the UK mainland unless your order is over £150.00 inc VAT, when it is for free

Orders can also be collected from Petersham Nurseries, free of delivery charge. Do not hesitate to contact us to place your order, if you want to arrange a specific delivery date or in case you would like some advice on your purchase.

* Deliveries to Ireland, Scotland and Islands have an extra cost depending on the exact delivery address

Start your Petersham Cellar experience

Discover our range of wines by ordering one of the below pre-mixed cases:

'Introduction to Petersham Cellar' pre-mixed case: 12 bottles for £195 - Free Delivery

2 x Prosecco Millesimato Brut, Villa Marcello
2 x Gavi Il Castello, Castello di Tassarolo
2 x Greco di Tufo Terre d'Uva, Benito Ferrara
2 x Nero d'Avola, Zisola
2 x Barbera Nizza Augusta, Isolabella della Croce
2x Donna Daria Fior d'Arancio Passito, La Montecchia

'Petersham Cellar Selection' pre-mixed case: 12 bottles for £300 - Free Delivery

2 x Prosecco E.G.O. Dosage Zero, Villa Marcello
2 x Vermentino Codice V, Tenuta Belguardo
2 x Verdicchio Misco Riserva, Tenuta di Tavignano
2 x Chianti Classico Castello Fonterutoli, Castello di Fonterutoli
2 x Pinot Nero Mazzon, Gottardi
2x Vin Santo, Terre a Mano

orders@petershamcellar.com
T: 0208 940 5230



Appetizer

Bagna Cauda with Winter Vegetables

Starters

Raw Shrimp Apparis Artichokes

Apple, Pomegranate & Parmesan Salad

Crispy Chicken with Golden Potato Purée

Caramelized Onion & Truffle

Fishes

Lobster with Kale

Trout with Citrus

Prawns

Crispy Fish

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LEGENDA

W - WHITE

R - RED

RS - ROSE'

SW - SWEET

SP - SPARKLING

NV - NON VINTAGE



CASTELLO FONTE
Gran Selezione
MAZZI

MAZZI



VILLA MARCELLO
PROSECCO

PIEDMONT

Located in north-west Italy, surrounded by the Alps, Piedmont means literally “foot of the Mountain” in Italian. This region has a cool and continental climate with a mild and long growing season and is known for its fog, which can sit in the hills at certain times of the year. The great Nebbiolo wines of Piedmont are named after the weather of the region at harvesting time, fog being nebbia in Italian. The richness and elegance of Piedmontese wines go perfectly with the rich and creamy cuisine typical of Piedmont, with meat and risotto at the heart of every menu, not to mention the most notable ingredient, the white truffle (tartufi bianchi). Piedmont has the highest percentage of quality wines in the whole of Italy. It is home to some of the most robust, long-lived wines of the world, many of which are specific to Piedmont and have not excelled anywhere else in the world. The wines of Barolo and Barbaresco are two of Italy’s best. Like fine Bordeaux and Burgundy, these Nebbiolo wines age very well.

The first inhabitants of Piedmont, later invaded by the Romans, were Celtic tribes, who are said to have brought viticulture to the region. Following the fall of the Roman Empire and a period of time where the region experienced several invasions, in 1046 Piedmont went under the territory and rule of the French Savoy family. This feudal family controlled the region almost unilaterally until the end of the Second World War with a brief interlude during Napoleon’s Empire.

APPELLATIONS

DOC: Barbera d’Alba; Colli Tortonesi; Dolcetto d’Alba; Grignolino del Monferrato; Langhe; Loazzolo; Monferrato; Nebbiolo d’Alba; Rubino di Cantavenna; Piemonte

DOCG: Barbaresco; Barbera d’Asti; Barbera Nizza Superiore; Barbera del Monferrato Superiore; Barolo; Dolcetto d’Ovada; Erbaluce di Caluso; Gavi; Gattinara; Moscato d’Asti; Roero

INDIGENOUS GRAPE VARIETIES

White: Arneis; Cortese; Erbaluce; Favorita; Moscato; Timorasso;
Red: Barbera; Dolcetto; Freisa; Grignolino; Nebbiolo; Pelaverga; Ruche’

*Petersham Cellar recommends
Travaglini, Castello di Gabiano, Massolino
Castello di Tassarolo, Isolabella della Croce,
Chiara Boschis*





PODERI ALDO CONTERNO

AZIENDA AGRICOLA
E. PIRA & FIGLI



CASTELLO DI GABIANO
MARCHESI CATTANEO ADORNO GIBIANINI

Poderi Aldo Conterno
Monforte d'Alba

Aldo Conterno is known as the “King of Barolo” in Italy. Most of his vineyards are located in Bussia, in the village of Monforte d’Alba, in the heart of Barolo. The farmhouse “Poderi Aldo Conterno”, where Aldo Conterno only vinifies his own grapes, extends over 25 hectares. Most of its land is located at an average altitude of 400 metres above the sea level, facing south to Southwest, and soil is predominantly composed of compact grey-brown colour sand layers and white and bluish calcareous marls.

BARBERA D’ALBA CONCA TRE PILE DOC, 2015
R – RICH, DEEP, TRY IT WITH SLOW COOKED PORK LOIN
£39.00

BAROLO BUSSIA DOCG, 2014
R – VIOLET AND CHERRY FLAVOURS, TANNIC, A GREAT MATCH WITH VENISON AND MUSHROOMS
£85.00

BAROLO CICALA DOCG, 2014
R – POWERFUL, SILKY TANNINS, IT Pairs WELL WITH A FILLET OF FASSONA PIEMONTESE
£130.00

E.Pira & Chiara Boschis
Barolo

Chiara Boschis and the Pira family have been friends for a long time when Chiara took over the family estate and the label E.Pira. The Pira’s are an old family of viticulturists who by the end of the 8th century, beginning of the 9th, were already wine-producers. Today Chiara Boschis is one of the few female winemakers in the Langhe, who successfully integrates unquestionable confidence, determination, patience and charm. Among all the wine producers of the region, Chiara stands out of the crowd by making a good, environmentally sustainable, and unique wine. She has gained respect and great recognition through an unwavering dedication to producing great wine.

DOLCETTO D’ALBA DOC, 2017
R – DELICATE, SAVOURY, MATCH IT WITH SOFT CHEESES
£22.00

BAROLO CANNUBI DOCG, 2015
R – AN EXTREMELY REFINED BAROLO, SUBTLE AND VIBRANT
£70.00

BARBERA D’ALBA SUPERIORE DOC, 2017
R – CRUNCHY FRUIT, FRESH ACIDITY, TRY IT WITH RAGU’ PASTA OR LASAGNA
£28.00

Castello di Gabiano
Monferrato

Castello di Gabiano, located in the Monferrato area in Piedmont, boasts a lengthy history. In fact in the 8th century, a document signed by Carlo Magno already testify the presence of a “Cortem magnam nominam Gabianam”. Today Giacomo Cattaneo Adorno, the last Marquis of Gabiano and his wife Emanuela, produce a number of DOC and DOCG wines. Their vineyards are located entirely in the commune of Gabiano, at an average height of 300 meters. This site faces the winds coming from the Alps, which create a great temperature change between day and night. Such difference in temperature lead to intense and typical aromas. The wine aging occurs in the cellars under the Castle, dating back to the 1200 and since that period destined to the wine storage. At Castello di Gabiano they produce very elegant wines, some of which have been given their own appellation.

CASTELLO, PIEMONTE CHARDONNAY DOC, 2014
W – RICH, ROUND, BALSAMIC HINT, PAIR IT WITH ROASTED CHICKEN OR MONKFISH
£35.00

IL RUVO, GRIGNOLINO DEL MONFERRATO DOC, 2018
R – LIGHT BODIED, FLORAL, GENTLE TANNINS
£17.00

GAVIUS, MONFERRATO ROSSO DOC, 2016
R – BARBERA & PINOT NOIR BLEND, FRESH FRUIT FLAVOURS
£18.50

RUBINO DI CANTAVENNA DOC, 2016
R – BALANCED FRUIT, GENTLE OAK, FINELY STRUCTURED, PAIR IT WITH BEEF FILLET
£23.00

ADORNES, BARBERA D’ASTI SUPERIORE DOCG, 2013
R – OAKED, RICH, FRESH FRUIT FLAVOURS
£35.00

ADORNES, BARBERA D’ASTI SUPERIORE DOCG, 2011
R – GENEROUS NOSE OF BLACKBERRY AND LICORICE, A PERFECT MATCH WITH LAMB CUTLETS
£55.00

ADORNES, BARBERA D’ASTI SUPERIORE DOCG, 2004
R – DRIED FRUITS AND SPICES, A PERFECT MATCH WITH VENISON OR EXTRA MATURE CHEESES
£65.00



Pio Cesare
Alba

The Pio Cesare winery was founded in 1881, by Cesare Pio. He was a successful entrepreneur and was inspired to produce a small and select quantity of wines from the hills of Barolo and Barbaresco for himself, his family, friends, and customers too. Cesare Pio was dedicated to the terroir of the Piedmont region and to producing wines of the highest quality. His son, Giuseppe Pio, the second generation, carried on his father's passion and invested in expansion of the cellars and the trade, making Pio Cesare a benchmark brand for the wines of the region. In 1940, Giuseppe Pio's only child, Rosy, married Giuseppe Boffa. It was at that time when Italy began to struggle during the Second World War. Thanks to Giuseppe's and Rosy's efforts, the Pio Cesare brand gained fame and prominence both domestically and internationally, becoming one of the most respected names among Italian wine producers, with a special focus on its renowned Barolo.

BARBERA D'ALBA DOC, 2018
R - RIPE FLAVOURS OF BLACK FRUITS, ROUND,
REFRESHING ACIDITY
£21.00

NEBBIOLO D'ALBA DOC, 2018
R - SILKY TANNINS, MEDIUM STRUCTURE, GREAT
DRINKABILITY
£30.00

BARBARESCO DOCG, 2015
R - WILD BERRIES, REFINED TANNINS, ELEGANT
£55.00

BAROLO DOCG, 2015
R - FIRM STRUCTURE, GREAT BALANCE, ROUND
£55.00

BAROLO ORNATO DOCG, 2014
R - SINGLE VINEYARD, FINELY TEXTURED, VELVETY
TANNINS
£85.00



Olek Bondonio
Barbaresco

At the beginning of the 2000's Olek Bondonio began making wine in the old farmhouse 'La Berchiarella' that has been in the family for over 200 years. Every summer he used to visit the farmhouse, learning from observing with great interest the vineyard workers. After conquering Italy as a snowboarder, his curiosity led him to change career and he turned to viticulture. Olek is lucky enough to work with some of the very best sites in Piemonte and does everything he can to make sure each wine mirrors this extraordinary place. He vinifies in his own particular way always in respect of traditions.

'GIULIETTA' PELAVERGA, LANGHE DOC, 2016
R - FLOWERS AND WILD BERRIES, EARTHY NOTES
£35.00

BARBARESCO RONCAGLIETTE DOCG, 2015
R - ENERGETIC, PURE FRUIT, GOOSE OR VENISON
WOULD BE A TERRIFIC MATCH
£59.00



Castello di Tassarolo
Tassarolo

This estate is run by Massimiliana Spinola and Henry Finzi-Constantine, Castello di Tassarolo is situated in the commune of Tassarolo in the heart of Gavi production area, and consists of 20 hectares of vineyards that surrounds the winery. Vines cultivated on the estate are Cortese, Barbera and some Cabernet Sauvignon. The Spinola family, who has inhabited the castle in Tassarolo since 250 AD, has been making wine from these vines since the year 1367. In 2006 Henry and Massimiliana began developing biodynamic methods of viticulture that guarantees the maximum respect for nature and the environment. Henry has also been a passionate student of Rudolf Steiner's philosophies for over 20 years, and applies these methods to his work in the vines. Massimiliana works closely with their enologist Vincenzo to craft the wines in the cellar. They attribute much of their success in this endeavor to the health of the soil and grapes.

SPINOLA, GAVI DOCG, 2019
W - ORGANIC, CRISP, CITRUS NOTES
£19.00

IL CASTELLO, GAVI DOCG 2019
W - GREAT MINERALITY, PERFECT WITH FRIED
APPETISERS OR LIGHT RISOTTOS
£25.00



Isolabella della Croce
Loazzolo

At an altitude of 500 metres, in the hills dividing the Belbo and Bormida valleys in Asti's Alta Langa zone, a three-kilometre-long range forms the amphitheatre of Borgo Isolabella. The estate consists of eleven hectares of vines nestled among the woods, perched on magnificently exposed and steep slopes. The hills of the amphitheatre are riddled with subterranean streams that provide a vital reserve of water for the vines. The roots manage to penetrate below the many layers of rock to absorb precious saline and mineral elements that further add to the wine's bouquet. The vineyards at Borgo Isolabella are ensconced in dozens of hectares of forests, whose refreshing presence protects the vines from the torrid summer heat. In addition, the night-time temperatures can drop by as much as 15 °C, which gives the vines an additional reprieve, thereby improving the quality of the fruit.

SAUVIGNON, PIEMONTE DOC, 2018
W - HERABCEOUS NOTES AND TROPICAL FLAVOURS, FRESH, TRY IT WITH RAW FISH OR MUSSELS
£19.00

SOLUM CHARDONNAY, MONFERRATO BIANCO DOC, 2017
W - MEDIUM BODIED, GOOD STRUCTURE, CREAMY
£23.00

AUGUSTA BARBERA SUPERIORE NIZZA DOCG, 2016
R - PRONOUNCED BLACK FRUIT FLAVOURS, SAVOURY, PERFECT PAIRED WITH RED MEAT
£29.00

SUPERLODO, 2015
R - DARK FRUIT FLAVOURS, LICORICE, HINT OF TOBACCO, GOES WELL WITH ROASTED PORK
£30.00

PINOT NERO BRICCO DEL FALCO 2016,
R - RICH, RIPE FLAVOURS
£35.00

VALDISERRE, MOSCATO D'ASTI DOC
W SP - LOW ALCOHOL, LIGHTLY SWEET, GOOD ACIDITY, A KILLER WITH SPICY HARD GORGONZOLA
£16.00

SOLIO LATE HARVEST LOAZZOLO DOC, 2007
SW - REFINED SWEET MOSCATO AGED IN OAK, NOBLE ROT, DRIED TROPICAL FRUIT FLAVOURS
£22.00



Claudio Mariotto
Colli Tortonesi

In the 1990s, with the help of his brother Mauro and mother Piera, Claudio continued the family tradition and passion for the land and wine handed down to him by his forefathers. The choice of focusing on Barbera and Timorasso is a message that tells how Claudio wanted since the beginning to express the character of the Colli Tortonesi terroir. Claudio Mariotto selects the most suitable grape varieties to grow on top of his hilly plots. Claudio Mariotto is a passionate believer in the expression of terroir, and although his approach to agriculture may be conventional, he is keen to adopt eco-friendly methods where possible. He has for example reduced negative impact on the environment by installing photovoltaic panels on his farm roofs in order to generate his own electricity. As a result, the Vini Buoini d'Italia (Italian Good Wine Guide) awarded him with the EcoFriendly Prize 2013. Claudio Mariotto was also selected to feature in the Slow Wine Guide 2013.

'DERTHONA' TIMORASSO, COLLI TORTONESI DOC, 2018
W - VIBRANT ACIDTY, ALMONDY, GREAT WITH RAW FISH
£25.00

ROAGNA

Roagna
Barbaresco

The Roagna wine-estate has long roots in the commune of Barbaresco, having been started very early in the twentieth century by Vincenzo Roagna. Vincenzo passed on the reigns to his son Giovanni Roagna, who in his turn saw his son Alfredo succeed him as the head of the estate. Today the property is run by Luca Roagna, the fifth generation of the family. Luca was born in 1980, and succeeded to winemaking for the property soon after his graduation from oenological school in 2001. The style of the estate's wines has been carefully passed down through all five generations of Roagna family, with the wines made in a very traditional and classic style. These are deep, complex and structured wines that are built to age and handsomely reward cellaring.

SOLEA LANGHE DOC, 2016
W - AN EXPERIMENTAL BLEND OF CHARDONNAY AND NEBBIOLO, RICH, FINELY TEXTURED, LONG LASTING AFTERTASTE
£70.00



MASSOLINO



GIACOMO FENOCCHIO

Produttori del Barbaresco

Barbaresco

The Produttori del Barbaresco has a long and distinguished history as great wines have always been produced there. In 1894, Domizio Cavazza –headmaster of the Royal Oenological School of Alba and a Barbaresco resident, created the first cooperative called the “Cantine Sociali”. In conjunction with nine other Barbaresco vineyard owners, wine was produced in the local castle that he owned. The growers carried on the work initiated by Domizio Cavazza, producing only Barbaresco wine and enhancing both the wine and the village reputations.

BARBARESCO DOCG, 2015

R - STRUCTURED YET SUBTLE, A GREAT BARBARESCO FROM ONE OF THE MOST HISTORICAL PRODUCER IN THE AREA

£37.00

Marchesi di Gresy

Barbaresco

Marchesi di Gresy has a long history in the region of Barbaresco. In the early 70's a renaissance took place as the family moved from simply selling quality fruits to building its reputation as a leading wine producer. The acquisition of the famous Martinenga vineyard, known for producing some of the best Nebbiolo in Barbaresco, also helped to establish the winery as part of the exclusive wines of Piedmont. Alberto di Gresy has chosen three sub-zones at Martinenga to produce three different Barbarescos, each one known for its identity, great class, elegance and the ability to conquer any sensitive palates all over the world.

BARBARESCO MARTINENGA DOCG, 2014

R - IMPRESSIVE QUALITY, SINGLE CRU, REFINED TANNINS, TRY IT WITH GAME

£65.00

BARBARESCO MARTINENGA DOCG, 2009

R - DRINKING VINTAGE, SUPERBBLY REFINED

£70.00

BARBERA D'ASTI MONTE COLOMBO DOCG, 2012

R - EXTREMELY ELEGANT, SAVOURY, LONG LASTING AFTERTASTE

£40.00

Massolino

Serralunga d'Alba

Since 1896, the Massolino family has been making wine with passion in its land of origin, preserving the typical characteristics of the grape varieties present in this land. In respect of tradition, this philosophy also makes room for innovation. They are strongly convinced that there is a deep and tangible link between the vines, hills and winemakers, which they intend to respect.

BAROLO PARAFADA DOCG, 2015

R - IMPRESSIVE STRUCTURE, SILKY TANNINS, INTENSE

£79.00

BAROLO MARGHERIA DOCG, 2015

R - GREAT FINESSE AND POWER, INCREDIBLE LENGTH, PAIR IT WITH GAME

£79.00

Giacomo Fenocchio

Monforte d'Alba

The Fenocchio estate was founded in 1864, has twelve hectares of vineyards located in the heart of the Barolo production area where they produce and age important wines. For over five generations, they have kept the traditions handed down from father to son. Before the Second World War, the wine was mostly sold at local markets: either in bulk or in demijohns. It is only in the early 1960s, and as their ambition grew, that they extended the estate. Wines have not changed over time: the style is a classic one, without substantial variations, faithful to venerable traditions.

ARNEIS DOCG, 2019

W - ALMOND AND HERBACEOUS HINTS, GREAT DRINKABILITY

£19.00

BAROLO DOCG, 2015

R - ROUND AND VIBRANT, RIPE TANNINS

£40.00



Travaglini
Gattinara

Located in the heart of Gattinara, Travaglini was established in the 1920s by Clemente Travaglini. Cinzia Travaglini, Clemente's great-granddaughter, manages day-to-day operations at the winery. Throughout the years, Travaglini has established itself in Gattinara as the most esteemed producer of traditional wines from Nebbiolo grape, cultivated in small quantities. Their wines perfectly represent the full range of expressions Nebbiolo wine can achieve.

GATTINARA SELEZIONE DOCG, 2016

R - AMAZING NEBBIOLO FROM THE NORTHEAST PART OF PIEDMONT, GREAT WITH LAMB

£30.00

GATTINARA TRE VIGNE DOCG, 2013

R - FINESSE AND CONCENTRATION, LONG AGEING POTENTIAL GREAT EXPRESSION OF THE NEBBIOLO GRAPE

£37.50

IL SOGNO, 2012

SW R - RARE SWEET WINE MADE WITH NEBBIOLO, APPASSIMENTO TECNQUE

£80.00

Poderi Roccanera
Cossano Belbo

Poderi Roccanera' is a small wine-estate located between Asti and Alba which produces wines using predominantly Barbera and Moscato grapes, which are typical of this area. Everything is handled by Alessandro Negro who manages the different stages of production from the vineyard to the cellar and acting as an export manager too, despite the little production of this family owned estate. Here is Poderi Roccanera's secret: to cultivate grapes in such a special area pursuing quality in respect of the environment. Great grapes and great soils contribute to the quality of their wines too

MOSCATO D'ASTI DOC, 2019

SP - LOW ALCOHOL, FRESH TROPICAL FLAVOURS, GREAT AS APERITIF WITH SPICY GORGONZOLA CHEESE OR WITH PASTRY

£15.00

BARBERA D'ALBA SUPERIORE DOCG, 2018

R - RIPE FRUIT FLAVOURS, GREAT MINERALITY, AMAZING DRINKABILITY

£23.00

Rossi Contini
Ovada

On the way to Liguria, using the ancient salt way, you find Ovada, a tiny village located on a crucial route connecting Piedmont to Liguria. The 'Rossi Contini' winery started in 1989, when Annalisa Rossi Contini bought the first vineyard in Ovada on the hill of San Lorenzo, considered by winemakers as an authentic "cru" for Dolcetto and characterized by the presence of the legendary "white lands", Marne di Cèsole. The wines have an incredible aging potential and also generous fruit characteristics.

DOLCETTO DI OVADA VIGNETO NINAN DOCG, 2015

R - MINERAL, TANNIC, STRUCTURED, TRY IT WITH ROASTS MEATS AND MUSHROOMS

£27.50

DOLCETTO DI OVADA VIGNETO NINAN DOCG, 2010

R - LICORICE AND CHERRIES, VELVETY TANNINS

£30.00

Cravanzola
Castellinaldo d'Alba

It was 1930 when Carlo Annibale Cravanzola started his business in Castellinaldo, farming vineyards and bottling his wine. Today, the new generations are carrying on his work with the same passion. The Cravanzola estate is located in Castellinaldo d'Alba, in Roero, an area of hills and valleys located in southern Piedmont, to the left of the River Tanaro and just a few kilometres from the town of Alba. Cravanzola vineyards are all in prime sites of the area, suitable for the growing of different varieties, which capable each year of producing distinctive wines. The 'San Pietro' vineyard is on a steep hillside planted with Nebbiolo, Arneis and Barbera which benefit from great conditions.

SAN PIETRO NEBBIOLO D'ALBA DOC, 2016

R - NOTES OF BLACK FRUITS AND WILD BERRIES, GENTLE OAK, RIPE TANNINS

£25.00

Parusso

Parusso Barolo

The Parusso wine-estate dates back to 1901 when Gaspare Parusso bought his first vineyard, a plot in the Mariondino 'cru'. In 1925, the family bought the Rovella farmhouse in Bussia where they've established their cellars, although the first wines under the Parusso label were not released until 1971. Today, the estate extends over 22 hectares of vineyards throughout the Barolo region. These include plots in several of the Barolo 'crus', including Le Coste, Mariondino and Mosconi, as well as Bussia. The wines crafted at Parusso have the reputation of combining approachability on release with the extremely long ageing potential typical of the appellation.

BAROLO, BAROLO DOCG, 2016

R - REFINED TANNINS, PERFECT BALANCE, LONG AND CLEAN FINISH, PAIR IT WITH MATURED CHEESES OR TRUFFLE

£39.00

BAROLO MARIONDINO, BAROLO DOCG, 2016

R - BRIGHT COLOUR, RIPE CHERRY AND MINT FLAVOURS, SERVE WITH ROASTED GAME

£52.00

BAROLO BUSSIA, BAROLO DOCG, 2016

R - FIRMLY TANNING, AROMAS OF WILD BERRIES AND ROSES, HINT OF SPICES

£79.00

BAROLO MOSCONI, BAROLO DOCG, 2016

R - GREATLY STRUCTURED, NOTES OF TOBACCO, LONG AGEING POTENTIAL, TRY IT WITH MEAT TARTARE AND TRUFFLE

£79.00

NEBBIOLO LANGHE DOC, 2018

R - FLORAL AND WILD BERRIES NOTES, SMOOTH TANNINS

£25.00

SAUVIGNON, LANGHE BIANCO DOC, 2018

W - 100% SAUVIGNON, EXOTIC FRUITS AND VEGETAL AROMAS, PERFECT AS AN APERITIF AND GREAT WITH SEAFOOD

£20.00

**The prices quoted are per bottle and inclusive of VAT*



PIEDMONT: VINES WITH THE MOUNT MONVISO ON THE BACKGROUND

LIGURIA

Liguria is a small coastal region renowned for its stunning landscape, running along Italy's Mediterranean coast between the French border and Tuscany. The best-known wine among the DOCs is Cinque Terre, produced along the Riviera between Manarola and Volterra. Although there are 100 varieties grown in this region, Liguria's main grape is the local white grape Pigato, whose name is thought to derive from its spots (called pighe in Italian) that appear on mature grapes. This variety gives wines a fragrant nose reminiscent of the Ligurian landscape, such as wild flowers, pinewood and sea-salt aromas enhanced by an underlying minerality. Vermentino seems to be the most renowned white wine of the region. The famous reds come in the form of Rossese, a variety that creates subtle, fruity and spicy wines, and in the form of Ormeasco, similar to the Piedmontese Dolcetto.

Further inland, the hillsides surprisingly offer less vertical altitudes, the soil is therefore dense and compact. Viticulture plays an essential role in the prevention of soil erosion and landslides. Despite the inhospitable environment, vines have been grown in this area for over 25 centuries, since their first introduction by Etruscans and Greeks. In Roman times, the most famous area to emerge was Cinque Terre, located in the far east of the region.

APPELLATIONS

DOC: Cinque Terre; Colli di Luni; Ormeasco di Pornassio; Riviera Ligure di Ponente; Rossese di Dolceacqua

INDIGENOUS GRAPE VARIETIES

White: Albarola, Pigato, Vermentino
Red: Dolcetto, Rossese





Cantine Lunae
La Spezia

Cantine Lunae finds its origin in the ancient history of the lands of Ortonovo and Castelnuovo Magra, little villages on the borders of Tuscany and Liguria. In 1966 Paolo Bosoni started taking care of the farm inherited from his father. Thanks to the whole family enthusiasm, the wine estate has undertaken an evolutionary process and developed a philosophy of intermingling work and art, wine and passion, origins and modernity.

VERMENTINO COLLI DI LUNI DOC, 2019 W
AROMATIC, LIGHT AND CRISP, WONDERFUL PAIRED WITH
GARDEN FRITTI OR WHITE FISH

£19.00

Maria Donata Bianchi
Diano Marina

The Agricultural Farm “Maria Donata Bianchi” is a small family run winery in western Liguria. The wines this estate produce are made exclusively using the grapes grown in their vineyards in Diano Arentino and Diano Castello. The first wine was bottled by the estate in 1977. A great love for the earth along with traditional values have resulted in a production process that represents the respectful transformation of the grapes into wine.

PIGATO, RVIERA LIGURE DI PONENTE DOC, 2019 W
FLORAL NOTES, GOOD ACIDITY AND MINERALITY, MATCH
IT WITH ZUCCHINI & PEAS RISOTTO

£28.00



LOMBARDY

Lombardy, on the eastside of Piedmont, is the largest, most densely populated region in Italy. Its main city is Milan. Lombardy shares its northern border with Switzerland, and the Po River makes up most of the southern border. The region's best wines are mostly made in the northeast side of the Alps. There are a few noteworthy DOCs in Lombardy such as the Valtellina DOC, lying in the north of the region. The Nebbiolos produced there are of remarkable finesse. Franciacorta DOCG, on the eastside of Milan, makes very refined, bottle-fermented sparkling wines from Chardonnay, Pinot Gris, Pinot Blanc, and Pinot Noir. It is one of Italy's youngest wine regions with some good still wines labelled as Curtefranca DOC. Oltrepo Pavese DOC, south of Milan, has the largest production in Lombardy. Oltrepo Pavese produces still, sparkling and liquouroso wines from Pinot Noir, Bonarda, Barbera Pinot Gris, Cortese, Moscato and Riesling grapes.

Vines have been cultivated around the shores of Lake Garda for centuries. The lakes of the region, of glacial origin, positively influence the climate of these cooler areas. The vineyards of Valtellina, which are planted on steep slopes at high altitude, and those of Franciacorta, whose vines grow on the hills just south of Lake Iseo, are a good example of how beneficial the influence of these lakes is in mitigating the cool climate of Lombardy.

APPELLATIONS

DOC: Curtefranca; Garda; Oltrepo' Pavese; Valtellina

DOCG: Franciacorta; Valtellina Superiore

INDIGENOUS GRAPES VARIETIES

White: Garganega; Trebbiano, Pinot Bianco; Pinot Grigio

Red: Barbera; Croatina; Nebbiolo; Pinot Nero

*Petersham Cellar recommends
1701, Bellavista, Monte Rossa*





Cà del Bosco
Franciacorta

Maurizio Zanella founded the winery in 1968. He devoted himself to make sure his amazing sparkling wines of Franciacorta stand out. In 1995, his dream came true and these sparkling wines were awarded DOCG status. Maurizio has worked tirelessly to ensure that Franciacorta symbolised a specific type of sparkling wine that should not to be confused with “méthode champenoise” or “spumante”. Hugh Johnson who stated that Maurizio Zanella is “one of Italy’s best sparkling winemakers” has recognised and appreciated many times the excellence of Cà del Bosco.

CUVÉE PRESTIGE, FRANCIACORTA DOCG, SP (NV)
ROUND, CONCENTRATED, RIPE STONE FRUITS FLAVOURS
£48.00

DOSAGE ZERO, FRANCIACORTA DOCG, 2015 SP
GREAT VINTAGE, FINE BUBBLES, AMAZING LENGTH
£65.00

ANNAMARIA CLEMENTI, FRANCIACORTA DOCG, 2008 SP
COMPLEX, VERY FINE BUBBLES, RICH TEXTURE
£99.00

1701
Franciacorta

On the top of Santa Giulia hill, beside the eponymous cluniac church, the glorious eighteenth century Villa Palazzo Cazzago is home to ‘1701’ winery. The villa is part of ancient land belonging to the noble families Bettoni and Cazzago. The land includes approximately 15 hectares of hillside in Cazzago San Martino, Franciacorta. The name 1701 was chosen to recall the first vinification of the “brolo” (private garden), a 4 hectare vineyard framed by XI century walls. ‘1701’ is a 10 ha organic certified winery. As members of Renaissance des Appellations they follow biodynamic farming methods - an approach which excludes any chemical intervention. It is ultimately a philosophy of life, about working closely with the vine, understanding and respecting its life cycle until the point when bottled it can fully express its vitality and character and above all the authenticity of its terroir.

BRUT NATURE, FRANCIACORTA DOCG, SP (NV)
ORGANIC, WITH A REFINED TEXTURE AND REMARKABLE COMPLEXITY
£30.00

SATIEN BRUT, FRANCIACORTA DOCG, SP (NV)
CLEAN, DELICATE, PERSISTENT AND FINE BUBBLES
£35.00

Bellavista
Franciacorta

Businessman Vittorio Moretti set up Bellavista in Franciacorta in 1977. The early vineyards, of exceptional quality, are still cultivated on the Bellavista hill, on top of which they benefit from the magnificent views stretching from the Po plain to Lake Iseo and to the Alps beyond. The Bellavista vines are in a very good position which enables vintage consistency, year in, year out. The soil is treated with respect and understanding. Harvesting, pressing, tank fermentation, bottling and corking, remuage and dégorgement are all carried out by hand. Bellavista wines are a tribute to great traditional wines, a harmonious blend of excellence that starts with the hard work in the vineyards and ends with a stunning taste.

CHARDONNAY CONVENTO SS. ANNUNCIATA,
CURTEFRANCA DOC, 2015 W
OAKED CHARDONNAY, DEEP, SUPERB STRUCTURE
£45.00

SATEN VINTAGE, FRANCIACORTA DOCG, 2015 SP
TOP CLASSIC METHOD SPARKLING WINE, OYSTERS OR LOBSTER A RECOMMENDED MATCH
£45.00

Monterossa
Franciacorta

Monte Rossa wine estate was founded in 1972 by Paolo Rabotti and his wife Paola who decided to focus on the refined and iconic classic method sparkling wines made in the area, as opposed to still wines. Together with the Berlucchi family, the Rabotti family has contributed to the now internationally famed Franciacorta famous all over the world. Today, Monte Rossa makes about 500,000 bottles per year, with an interesting offer of nine prestigious labels. The building of a new cellar in 2002 allowed their production to improve further, marrying technology to tradition.

PR BLANC DE BLANCS BRUT, FRANCIACORTA DOCG, SP (NV)
CITRUS NOTES, DRY, AGED ON LEES FOR 24 MONTHS
£35.00

COUPE’ PAS DOSE’ BRUT, FRANCIACORTA DOCG, SP
REFINED TEXTURE, FINE BUBBLES, CREAMY
£40.00

FLAMINGO ROSE’ BRUT, FRANCIACORTA DOCG, SP
FINE BUBBLES, RASPBERRY AND FLORAL HINTS
£40.00

TRENTINO-ALTO ADIGE

Almost completely covered by mountains, Trentino-Alto Adige combines Italian and German traditions. In the northern part of the region, in Bolzano, a German speaking area, wines are named in both Italian and German. Vineyards are generally cultivated in the heights, and benefit from a cool climate and a gritty, stony soil. Imported from France hundreds of years ago, Chardonnay is the most important variety in the southern part of the region. It is in fact used to produce the sparkling Spumante Trento DOC. There are twelve DOCs. Trentino Alto Adige, the most important Alto Adige DOC, is divided between Santa Maddalena, Trentino, and Teroldego Rotaliano. Teroldego produces the region's best red wine, with delicate aromas of red fruit and a long ageing potential in its best examples.

Trentino-Alto Adige was firstly occupied by Celts, then Etruscans, and later the Roman Empire. The Romans built roads, cities, and aqueducts, as well as planting vines. However, with the fall of the Empire, winemaking ceased in the region and reappeared only hundreds of years later. The region's ethnic groups mixed over the years, with a strong presence of German and Italian cultures. After World War II, fast industrialization and development of tourist routes in the region propelled Trentino-Alto Adige's wine economy, the growth of which saw the emergence of passionate winegrowers. Though the region only produces a tiny percentage of Italy's total amount of wine, the quality remains high.

APPELLATIONS

IGT: Vallagarina; Vigneti delle Dolomiti

DOC: Alto-Adige/Sudtirol; Lago di Caldaro; Teroldego Rotaliano; Santa Maddalena; Terlano/Terlaner; Trento; Trentino; Valdadige

GRAPES VARIETIES

White: Muller Thurgau; Pinot Bianco; Gewurtztraminer; Sauvignon Blanc; Sylvaner

Red: Lagrein; Schiava; Pinot Nero; Teroldego

*Petersham Cellar recommends
Tenuta San Leonardo, Foradori, Manincor,
Pojer e Sandri, Ferrari, Klaus Lentsch,
Cantina Terlano*



Tenuta San Leonardo *Campi Sarni*

The Tenuta San Leonardo is a magical spot that has hosted many important events. Today, Carlo Guerrieri Gonzaga runs the estate and has dedicated his time, energy, and attention to Tenuta San Leonardo for the last fifty years. Nothing escapes his benevolent supervision, whether it involves management of the vineyard, winemaking process, harvest, or communication of his wines to his loyal friends and customers.

TERRE DI SAN LEONARDO, VIGNETI DELLE DOLOMITI IGT, 2015 R

*THE SECOND WINE OF THE ESTATE, A MUST TRY BEFORE
APPROACHING THE SAN LEONARDO*

£19.00

VILLA GRESTITI, VIGNETI DELLE DOLOMITI IGT, 2013 R

*RICH AND OAKED MERLOT, BLACK FRUIT FLAVOURS WITH
A PLEASANT BALSAMIC NOTE*

£31.00

VETTE DI SAN LEONARDO, VIGNETI DELLE DOLOMITI IGT, 2018 W

*AN AMAZING SAUVIGNON BLANC WITH RIPE FLAVOURS,
LINGERING AFTERTASTE*

£19.00

RIESLING, VIGNETI DELLE DOLOMITI IGT, 2015 W

RICH, HERBACEOUS NOTES, GREAT STRUCTURE

£38.00

SAN LEONARDO, VIGNETI DELLE DOLOMITI IGT, 2014 R

*EXTREMELY SEDUCTIVE, PHENOMENAL BLEND OF
INTERNATIONAL GRAPE VARIETIES, ELEGANCE & POWER
BOTTLED TOGETHER*

£65.00

SAN LEONARDO, VIGNETI DELLE DOLOMITI IGT, 2013 R

AMAZING VINTAGE OF THIS ICONIC ITALIAN WINE

£75.00



Cantina Terlano *Terlano*

Terlano is a wine-growing village located halfway between the towns of Merano and Bolzano, in the South Tyrol, where the Adige River runs through the wide valley. Cantina Terlano is a cooperative, with Georg Höller as Chairman and Hansjörg Hafner as deputy. Founded in 1893, the Cantina Terlano winery is now one of the leading wine growers' cooperatives in South Tyrol with a current membership of 143 growers cultivating a total of 165 hectares.

PINOT BIANCO VORBERG RISERVA, ALTO ADIGE DOC, 2018 W

*REFINED CHARACTER, EXCEPTIONAL FINESSE, MEDIUM
BODIED, TRY IT ALSO WITH WHITE MEATS*

£35.00

TERLANER RARITY, ALTO ADIGE DOC, 1991 W

*AUSTERE AND CONCENTRATED, GREAT TENSION AND
DELICACY, LONG LASTING FINISH*

£210.00

LAGREIN GRIES, ALTO ADIGE DOC, 2017 R

*FRESH RED FRUITS FLAVOURS, LIGHT BODIED, PERFECT
WITH CHARCUTERIE*

£27.50

PINOT BIANCO, ALTO ADIGE DOC, 2019 W

LIGHT BODIED, ELEGANT, PERFECT WITH SOFT CHEESES

£18.50

PINOT GRIGIO, ALTO ADIGE DOC, 2019 W

*SLIGHTLY AROMATIC, MINERAL, GREAT WITH PASTA
DISHES*

£19.00

GEWURTZTRAMINER, ALTO ADIGE DOC, 2018 W

*TONES OF TROPICAL FRUITS, GOOD ACIDITY, TRY WITH
CURRY OR SPICED VEGETERIAN DUMPLINGS*

£20.00

SAUVIGNON QUARZ, ALTO ADIGE DOC, 2018 W

*PRONOUNCED NOSE, RICH STRUCTURE, EVOLVING
AFTERTASTE*

£48.00



Ferrari
Trento

The legend of Ferrari began with a man, Giulio Ferrari, whose dream was to create an Italian wine inspired by the very finest French Champagne. In 1952 Bruno Lunelli, the owner of Trento's best-known wine bar, took over the winery and Giulio continued to work there until his death. Today, the third generation of Lunelli family runs the company and continues to be the lifeblood of the Ferrari brand. Their goal is to preserve the prestige of the leading producer of Metodo Classico sparkling wines in Italy, also ranking as one of the top ten in the world.

MAXIMUM BRUT ROSÈ, TRENTO DOC, NV RS SP
RASPBERRY AND HINTS OF ROSES, PERFECT FOR A CLASSY APERITIF

£29.00

PERLÈ, TRENTO DOC, 2015 SP
BLANC DE BLANCS, REFINED MOUSSE, RIPE FLAVOURS

£37.00

PERLÈ NERO, TRENTO DOC, 2010 SP
100% PINOT NOIR, FINELY TEXTURED, GREAT LENGTH

£57.00

RISERVA DEL FONDATORE, TRENTO DOC, 2008 SP
FIRM STRUCTURE, DEEP, TOASTED NOTES

£75.00

Klaus Lentsch
Appiano

Klaus Lentsch winery was founded in 2008 by the winemaker Klaus Lentsch. For Klaus the dream to possess his own winery was fulfilled with the purchase of the 'Hemberg' farm at Campodazzo. He started his career producing only three wines in the assortment and a lot has happened since then. In the middle of the vineyards of St. Pauls Klaus found in 2013 his permanent home. For him, an enthusiast of wine, the pursuit of quality begins in the vineyard, directly with the soil. Perfection and attention to detail continue in the cellar.

LAGREIN RISERVA AMPERG, ALTO ADIGE DOC, 2017 R

WILD BERRIES AROMAS, LOW TANNINS, DELICATE

£25.00

GRUNER VELTLINER EICHBERG, ALTO ADIGE DOC, 2017 W

PRONOUNCED NOSE OF FRUITS AND SPICES, CLEAN CRISP FINISH

£27.00

Andriano
Valle dell'Adige

Cantina Andriano was founded in 1893 and was the first cooperative in Alto Adige. The vineyards are unique in the area because they are protected by Mount Gantkofel, a mountain composed of dolomite rock and calcareous stone. In September 2008, since both are located in the same small DOC of Terlano, Cantina Andriano has merged with the cooperative of Cantina Terlano. The Andriano wines however are kept completely separate, as they have their distinct aspects, terroir and history.

MULLER THURGAU, ALTO ADIGE DOC, 2019 W
AROMATIC, LIGHT BODIED, WELL BALANCED

£17.00

Girlan
Valle dell'Adige

Cantina Girlan was founded in 1923 by 23 vintners congregating at this historic country estate in the village of Girlan, in the region of Alto Adige. Girlan is a small village of about 2,000 inhabitants, located at an altitude of 448 metres and surrounded by gently rolling hills where wine has been growing for centuries. In fact viticulture was first mentioned in historical documents dating back to A.D.1085. The vineyards are located at altitudes from 250m to 550 metres, in different soil types that form an ideal environment for growing local and international varieties. These wines stand out thanks to a mineral, fresh, and clear structure, particularly the Pinot Noirs.

PINOT NERO PATRICIA, ALTO ADIGE DOC 2018 R
LIGHT BODIED, PRONOUNCED FLORAL AROMAS

£24.00

PINOT NERO RISERVA TRATTMAN, ALTO ADIGE DOC, 2017 R
DEEP STRUCTURE, FRUIT AND OAK IN PERFECT BALANCE, PAIR IT WITH GAME

£42.50



Pojer e Sandri



Manincor
Caldaro

The estate's historical buildings date from 1608, and built by Hieronymus Manincor. The emperor had endowed him with land beside the Lake of Kaltern for his services to Austria. Today the land and properties are administered by Count Michael Goëss-Enzenberg and include vineyards, extensive fruit orchards and several splendid manor houses. The Enzenberg family's connection with wine-growing can be traced back to 1698. When Count Michael Goëss-Enzenberg took over Manincor from his uncle in 1991 the estate's grape production was in high demand, though it had no winery of its own and the grapes from its top sites were sold to the Kaltern and Terlan Wine-growers' Cooperative Cellars. This soon changed. The aim was to produce top quality grapes and transform them into superlative wines in an immediately recognisable Manincor style.

TERLANER 'RESERVE DELLA CONTESSA', TERLANER DOC, 2019 W
REGIONAL BLEND, GREAT CHARACTER, FINELY TEXTURED
£27.00

PINOT NERO 'MASON', ALTO ADIGE DOC, 2018 R
DELICATE, SOFT TANNINS, PURE WILD BERRIES AROMAS
£40.00

PINOT NERO 'MASON DI MASON', ALTO ADIGE DOC, 2016 R
FINELY TEXTURED, REFINED TANNINS, LINGERING AFTERTASTE, MATCH IT WITH GOOSE OR DEER
£75.00

Elisabetta Foradori
Valle dell'Adige

Elisabetta Foradori has devoted the 26 hectares estate to the cultivation of 80% of Teroldego, 15% of Manzoni Bianco and 5% of Nosiola. The production reaches 150,000 bottles per year on average. Her vineyards are surrounded by the Dolomites mountains which delineate a landscape of extraordinary beauty. The Dolomites' World Heritage Site is a must-see. The Foradori vineyards are cultivated following biodynamic viticulture rules, without chemicals, and according to the Marie Thun calendar. Her wines are of incomparable delicacy and finesse, a true expression of their terroir.

TEROLDEGO, VIGNETI DELLE DOLOMITI IGT, 2017 R - SOFT TANNINS, FRESH RED BERRIES FLAVOURS
£27.00

MOREI, VIGNETI DELLE DOLOMITI IGT, 2017 R
LOW ALCOHOL, AGED IN AMPHORA, BLACKBERRY FLAVOURS, SAVOURY
£38.00

SGARZON, VIGNETI DELLE DOLOMITI IGT, 2017 R
AGED IN AMPHORA, LIGHTER THAN MOREI, EXPRESSIVE
£38.00

MANZONI BIANCO, VIGNETI DELLE DOLOMITI, 2018 W - LIGHT BODIED, APPLE NOTES AND FLINTY CHARACTER
£27.00

GRANATO, VIGNETI DELLE DOLOMITI, 2016 R
FORADORI'S TOP WINE, GREAT CONCENTRATION
£50.00

Pojer e Sandri
Valle dell'Adige

Pojer & Sandri is a company established in 1975 by young Fiorentino Sandri, who had inherited a parcel of vineyards in the village of Faedo, in the Alps, and his friend and winemaker Mario Pojer. 40 years ago Mario graduated from the San Michele Agricultural Institute and formed a partnership with Fiorentino. They are with no doubts a benchmark for the region. It may sound like a fairy tale but behind it all there is talent, tenacity and research.

ZERO INFINITO, TRENINO IGT SP (NV)
UNFILTERED, LOW ALCOHOL, REFRESHING APPLE AND PEAR HINTS, PERFECT AS APERITIF
£25.00

ESSENTIA, VIGNETI DELLE DOLOMITI IGT, 2015 SW
GENEROUS BOUQUET OF DRIED FLOWERS, HINTS OF TROPICAL FRUITS
£29.00

BIANCO FAYE, VIGNETI DELLE DOLOMITI IGT, 2015 W
MEDIUM BODIED, FINELY TEXTURED, PAIR IT WITH GRILLED SCALLOP OR CUTTLEFISH
£37.50

ROSSO FAYE, VIGNETI DELLE DOLOMITI IGT, 2015 R
RICH, BLEND OF REGIONAL AND INTERNATIONAL GRAPE VARIETIES, GREAT DEPTH AND FRESHNESS
£45.00

ROSE' METODO CLASSICO, VIGNETI DELLE DOLOMITI IGT, 2013 RS SP - 50% CHARDONNAY AND 50% PINOT NOIR, 24 MONTHS ON LEES, CREAMY AND DELICATE
£35.00

Gottardi
Neumarkt/Egna

The vineyard estate 'Gottardi' is famous for its South Tyrolean Pinot Noir. In the year 1986, the Gottardi family from Innsbruck, originally with roots in Trentino, bought a piece of land in the Mazzon hill. In 1995, the first wine was produced in their own cellars. Since then Bruno and Alexander Gottardi have succeeded in acquiring a well-respected name as wine producers. Since his father Bruno's passing, Alexander is now controlling the fate of the estate. At the "Blauburgundertage" ('Pinot Noir Days' a yearly fair in Trentino Alto Adige region), the Gottardi wines have on a number of occasions been on the podium with the three best Pinot Noir wines in Italy.

PINOT NERO MAZZON, TRENINO ALTO ADIGE DOC, 2014 R
PURE RED FRUITS FLAVOURS WITH HINT OF WILD HERBS, IT PAIRS WELL WITH WITH SOFT CHEESE, VEAL AND POULTRY
£30.00

VENDEMMIA
2011

TRAVAGLINI



GATTINARA

PROTEZIONE DI ORIGINE CONTROLLATA
E GARANTITA

TRAVAGLINI GIANCARLO - GATTINARA
PRODOTTO IN ITALIA

Dolomiti - Italia

2013

MOREI
TEROLDEGO

VIGNETI DELLE DOLOMITI
INDICAZIONE GEOGRAFICA TIPICA



FORADORI

CASTELLO FONTERUTOLI



Chianti Classico
GRAN SELEZIONE

2011

MAZZEI
1430

GIUGLIANO
MENTINO

MAZZEI

VENETO

Veneto is known as the home of Prosecco, Soave and Amarone della Valpolicella, but these are not its only treasures. The region has gained fame and is said to be the Italian Bordeaux thanks to the many good red blends. The Veneto region can be roughly split into four main geographical areas, distinguished by their topography and geology. First Lake Garda in the northwest, at the foot of the Alps; then Valpolicella and Soave, the two main central areas, near the town of Verona. The Colli Euganei area and its volcanic soils precede on the north eastern side the Treviso and Conegliano area where Prosecco is produced. Even the historical canal city of Venice has its own DOC (Venezia). Visitors of Veneto area not only enjoy wine but the beauty of the picturesque city of Venice as well, holding centre stage in this wonderful region.

The importance of winemaking in this region has been emphasised by the creation in 1885 of the very first vine growing and oenology school in Italy. Veneto was also the first region to constitute the first strada del vino or “wine road”. This first wine-touring road features special road signs providing information on vines and wines produced. The Valdobbiadene and Conegliano DOC zones are spread over a series of hilly vineyards.

APPELLATIONS

IGT: Colli Trevigiani; Vigneti delle Dolomiti; Veneto

DOC: Bardolino; Lugana; Prosecco; Colli Euganei; Soave; Valpolicella; Venezia

DOCG: Amarone della Valpolicella; Conegliano Valdobbiadene Prosecco;

Colli Asolani Prosecco; Fior d’Arancio; Recioto di Soave; Soave Superiore

INDIGENOUS GRAPES VARIETIES

White: Garganega, Glera; Manzoni; Pinot Bianco; Trebbiano di Soave

Red: Corvina, Molinara, Rondinella; Merlot, Cabernet Franc; Raboso

Petersham Cellar recommends

Pieropan, Villa Marcello, Romano dal Forno,

La Montecchia, Marion, Tamellini





Marion
Valpolicella

The Marion wine-estate was once owned by the Conte Marioni. A splendid 15th century villa in the valley of Marcellise. It was then bought in 1986 by the Campedelli family. Stefano, together with his wife Nicoletta Fornasa and brother Marco, started bottling wines in 1995. Along the way his wines have been fine-tuned by consultants Celestino Gaspari and since 2006 by Damiano Peroni. The estate lies just outside the Classico zone on predominantly chalk soils, giving wines of purity. Now the property has 22 ha producing a total of 70,000 bts/annum.

VALPOLICELLA SUPERIORE DOC, 2015 R
RICH, SMOOTH, REFINED TANNINS, EVOLVING AFTERTASTE
£35.00

AMARONE DELLA VALPOLICELLA DOCG, 2013 R
STUNNING NOSE, GREAT CONCENTRATION AND DEPTH
£65.00

Villa Marcello
Treviso

The Tiepolo family originally built Villa Marcello in the heart of an immense oak wood at the end of the 17th century as a shooting padiglione. The estate is currently run by Alessandra and Andriana Marcello and represents 50 hectares of vineyards in the commune of Treviso and some neighbouring areas. All the wines produced are the result of passion, careful grape selection and vinification method. The estate maintains a perfect balance between traditional and modern techniques.

PROSECCO MILLESIMATO TREVISO DOC 2019 SP
VINTAGE PROSECCO, APPLE AND STONE FRUITS FLAVOURS
£17.00

PROSECCO E.G.O DOSAGE ZERO, TREVISO DOC 2018 SP
NEARLY ZERO SUGAR RESIDUAL, 15% CHARDONNAY, LONG LASTING AFTERTASTE
£18.50

ANDRIANA SPUMANTE ROSATO,
PINOT GRIGIO DELLE VENEZIE DOC 2017 RS SP
RED BERRIES AND HERBS, SAVOURY, GREAT FOR APERITIF
£18.50

PINOT BIANCO TENIMENTO DEL BARSE', 2017 W
GREEN APPLE, PEAR, LIGHT FLORAL NOTES
£14.50

Anselmi
Monteforte d'Alpone

The Anselmi winery is located in Monteforte d'Alpone, a little town perched on the hills of Verona. The property extends on 70 hectares and is situated on the highest slopes of the hills between Monteforte and Soave. The main grape variety is the Garganega. The Anselmi production focuses on white wines with "San Vincenzo", two cru wines "Capitel Foscario" and "Capitel Croce", a sweet dessert wine "I Capitelli", and a red Cabernet Sauvignon "Realda".

CAPITEL FOSCARINO, VENETO IGT, 2018 W
MEDIUM BODIED, STONE FRUITS FLAVOURS, REMARKABLE STRUCTURE
£22.00

I CAPITELLI, VENETO IGT, 2015 SW
SAUTERNES LIKE, DELICIOUSLY REFINED
£27.00

Pieropan
Soave

Four generations have worked at the Pieropan family estate since its foundation in 1890, each contributing in a different way depending on their generation, their knowledge and their entrepreneurial spirit. Viticulture and vinification began with Leonildo, a doctor in the small town of Soave, who, driven by his understanding of biology and chemistry began working in the family vineyards and cellars. A strong belief in the importance of the vine, an unceasing pursuit of quality, and innovative winemaking processes are the key characteristics of the Pieropan identity. Pieropan's Soaves stand as a reference for those who appreciate the iconic white wine of Veneto.

SOAVE CLASSICO DOC, 2018 W
LIGHT AND FRESH, WHITE FLOWERS
£18.00

CALVARINO, SOAVE DOC, 2017 W
EXPRESSIVE, ALMOND BLOSSOM, TRY IT WITH RAW FISH
£25.00

LA ROCCA, SOAVE DOC, 2016 W
LIGHTLY OAKED, GREAT TENSION AND COMPLEXITY
£30.00

Allegrini



Allegrini Fumane

The Allegrini family has lived in Fumane for generations. Located 18 km from Verona and in the heart of Classic Valpolicella, since the 16th century they have been among the protagonists of the history of this land. The family estate stretches over more than 100 hectares. This extraordinary property, accompanied by a strong entrepreneurial instinct, has developed important and innovative wine making techniques such as: the enhancement of Corvina's purity, the refinement of the grape drying stage, the introduction of a new style of Ripasso, and the use of Bordeaux's grapes in the plain zone.

AMARONE DELLA VALPOLICELLA CLASSICO DOCG, 2013 R

RICH STRUCTURE, RED CHERRIES, SPICES

£70.00

Tamellini Soave

The Tamellini family has been cultivating vineyards in the hills around Soave for four generations now. The brothers Gaetano and Pio Francesco decided to bottle wine towards the end of the nineties and so they started their own production of wines. They wanted to create something different, a unique Soave on the market. Since then Gaetano takes care of the growth and production of the vineyards and Pio instead transforms the grapes in the prestigious wines made at the Tamellini estate. The Garganega, Soave's grape variety, and the non-use of barriques or large barrels has characterised the particularity of their wine production right from the start.

SOAVE DOC, 2018 W

FLORAL AND STONE FRUITS FLAVOURS, DELICATE

£18.00

SOAVE CLASSICO LE BINE DE COSTIOLA DOCG, 2017

W - YELLOW FRUITS, DELICATE, TRY IT WITH SEAFOOD
RISOTTO

£25.00

SPUMANTE METODO CLASSICO MILLESIMATO, 2010 SP

VINTAGE, 'CHAMPENOISE' SPARKLING MADE WITH
GARGANEGA GRAPE, REMARKABLE COMPLEXITY

£27.50

Monte Dall'Ora Valpolicella

When Alessandra and Carlo Venturini first discovered Monte dall'Ora it was love at first sight. They decided to restore these ancient vineyards, located in Castellroto, in the hills outside Verona. The vineyards are planted on a base of limestone soil and form a natural amphitheatre facing southeast. The Venturinis are fervent supporters of biodynamic principles. They encourage the growth of biodiversity by planting herbs such as rosemary and lavender in the summer (whose fragrant blooms are attractive to bees) and sowing cereals in the winter (whose roots infiltrate and aerate the soil).

SASETI, VALPOLICELLA CLASSICO DOCG, 2018 R

FRESH AND SOFT WITH RED FRUITS FLAVOURS AND
HERBACEOUS NOTES

£19.00

STROPA, AMARONE DELLA VALPOLICELLA DOCG,

2010 R - CONCENTRATED, ELEGANT, TRY WITH LIVER
OR OX CHEEKS

£90.00

La Montecchia Colli Euganei

The Capodilista family arrived in Veneto following Charles The Great in the ninth century A.C. At this time they obtained the title of Counts and a large amount of land with these distinguished titles. Today, Giordano, who is part of the 22nd generation of the Capodilista family, runs the estate and oversees the production of its wines. With its vineyards bordering the Regional Park of Euganean Hills, just a few kilometres away from Padova, La Montecchia is in an interesting spot of enological and turistic relevance.

PINOT BIANCO, COLLI EUGANEI DOC, 2018 W

LIGHT BODIED WITH WHITE FLOWERS AND APPLE HINTS

£15.00

CABERNET FRANC 'GODIMONDO', VENETO IGT, 2018

R - MEDIUM TANNINS, BLACK FRUITS, A GOOD MATCH
WITH CHARCUTERIE

£16.00

MERLOT, COLLI EUGANEI DOC, 2015 R

LOW TANNINS, MEDIUM BODIED, GENTLE OAK

£22.00

CARMENERE "PROGETTO RECUPERO", COLLI EUGANEI DOC, 2016 R

FLORAL NOTES, SPICES, A GOOD MATCH WITH BEEF

£22.00

DONNA DARIA FIOR D'ARANCIO DOCG, 2016

SW DRIED APRICOTS, CINNAMON, ORANGE PEEL

£25.00

Azienda Agricola
Dal Forno Romano



Romano dal Forno
Valpolicella

Internationally renowned, the impressive Dal Forno Estate lies on the foothills of Monti Lessini and produces some of the most highly awarded wines of the region. This business is a family one since Romano and his wife Loretta work with their three sons Michele, Marco and Luca, as well as Uncle Cesare and cousin Matteo. Everyone plays a specific role in this enterprise. As Romano said: "Whoever is born in the countryside remains attached to it forever."

VALPOLICELLA SUPERIORE DOC, 2015 R
ICONIC WINE, LONG AGEING POTENTIAL, OUTSTANDING
£85.00

Monteforce
Colli Euganei

Alfonso Soranzo makes wines from vineyards surrounding his home and cantina in the tiny hamlet of Zovon di Vò, in Colli Euganei. Like many great vineyards in the Veneto, this region was previously an area of significant volcanic activity and the remaining fossilised soils are perfect for growing its indigenous grapes. Alfonso cultivates his 4.5 hectares of vines organically, undertaking all the vineyard work himself. The wines are fermented on the skins with wild yeasts, resting on their lees in concrete vats until bottling. It is a humble, straight-forward operation that yields both honest and delicious wines.

CABERNET FRANC, 2018 R
VIOLET AND BLACK FRUITS FLAVOURS, EARTHY AND SAVOURY NOTES, GREAT WITH SALAMI OR PORK
£22.50



FRIULI-VENEZIA GIULIA

Situated in the mountainous northeast corner of Italy, Friuli-Venezia Giulia is known predominantly for its white wines. Slovenia borders the region to the east, which explains why the wines have clear Slavic and Germanic influences. Indeed Tocai Friulano, the region's most popular variety bears a Slavic name (Tocai) and may therefore find its roots in Eastern Europe. Other widely planted white varieties are Sauvignon Blanc, Pinot Grigio, Pinot Bianco, and indigenous varieties like Malvasia and Vitovska. Popular red varieties include Schioppettino, Refosco, Merlot, Cabernet Sauvignon, and Cabernet Franc. Friuli-Venezia Giulia has a reputation of placing quality before quantity, and has earned its place as one of the top wine regions of Italy.

Friuli-Venezia Giulia first began making wine with the arrival of the Romans. In addition to their vineyards, the Romans also built roads, aqueducts, and towns, turning the region into a hub of activity. As one of the most eastern outposts of Italian influence, the decline of the Roman Empire spelled disaster for the Friuli-Venezia Giulia winemakers. Quickly overrun by eastern marauders, viticulture came to an abrupt stop. In the eighteenth century, with the establishment of the port of Trieste and a trading regime, the region once again came to prosper. Winemaking expanded rapidly, and an industrial economy developed in later centuries. Today, though Trieste has lost its significance as a major European port, the wines of Friuli-Venezia Giulia have continued to excel, and play a major role in the Italian and international markets.

APPELLATIONS

IGT: Venezia Giulia

DOC: Colli Orientali del Friuli; Carso; Collio; Friuli-Grave; Friuli-Isonzo;

DOCG: Lison; Picolit; Ramandolo; Rosazzo

INDIGENOUS GRAPES VARIETIES

White: Friulano, Picolit, Pinot Grigio; Ribolla Gialla; Malvasia Istriana;

Verduzzo

Rwd: Cabernet Franc; Merlot; Pinot Nero; Pignolo; Refosco; Schioppettino

*Petersham Cellar recommends
Livio Felluga, Bressan, Vie di Romans, Vistorta,
Radikon, Zidarich,*





Vie di Romans

Friuli Isonzo

Gianfranco Gallo has managed the estate since 1978 and introduced radical and far-reaching viticultural programmes. He has devoted painstaking attention to winemaking practices to build his own reputation. These initiatives have given the stamp of unique personality to the wines of Vie di Romans over the last 20 years. 1978 saw the first bottling and label on the market, and soon Vie di Romans obtained a position of relevance in the region.

PINOT GRIGIO DESSIMIS, FRIULI-ISONZO DOC, 2016 W
FULL BODIED, PEACH AND TROPICAL FRUITS FLAVOURS
£37.00

CHARDONNAY, FRIULI-ISONZO DOC 2018 W
UNOAKED, CREAMY, PERFECT WITH FISH AND WHITE MEATS
£37.00

Jermann

Friuli Isonzo

In 1881, Anton Jermann first left the Austrian wine-growing region of Burgenland and then the vines of Slovenia to finally settle in Friuli Venezia Giulia where he continued his wine production business. Since the 1970s Silvio Jermann's combined genius and imagination has brought his winery to unprecedented success in wine circles, both in Italy and worldwide. Today the Jermann estate extends over 150 hectares of which 130 are dedicated to vines and 20 hectares are given over to seed and horticultural crops.

VINNAE, VENEZIA GIULIA IGT, 2017 W
REGIONAL BLEND, CRISP, GOOD WITH SEAFOOD
£27.00

VINTAGE TUNINA, VENEZIA GIULIA IGT, 2017 W
GOLDEN COLOUR, REMARKABLE FINESSE, DISTINCT FLAVOURS OF HONEYSUCKLE AND WHITE FLOWERS
£50.00

PINOT NERO, VENEZIA GIULIA IGT, 2017 R
FRAGRANT, BLUEBERRIES AND NOTES OF CHERRIES
£25.00

Vistorta

Vistorta

The Vistorta estate, which cultivates 220 hectares of land around the historical villa, has been managed by Brandino Brandolini d'Adda since 1980. He graduated in Agricultural science from Texas A. & M. University, and gained his first winemaking experience in another family-owned estate, Chateau Greysac in Bordeaux. During the renovation of the Vistorta estate, Brandino chose to follow the French model, concentrating on one great red wine. The decision to use Merlot was not made by chance and perfectly suits to the Vistorta "terroir". Vistorta's clay soils and warm, well-ventilated summers are the never-failing elements that yield red wines of impressive quality.

FRIULANO, FRIULI-GRAVE DOC, 2018 W
GREEN APPLE, HERBACEOUS, ALMONDY AFTERTASTE,
£21.00

PINOT GRIGIO, FRIULI-GRAVE DOC, 2018 W
ACACIA BLOSSOMS, NOTES OF MELON, WILD HERBS
£15.00

SAUVIGNON, FRIULI-GRAVE DOC, 2018 W
CRISP, CITRUS NOTES, LIGHT BODIED
£16.00

MERLOT DI VISTORTA, FRIULI-GRAVE DOC, 2013 R
OAKED, WILD BERRIES, CHOCOLATE, ENJOY WITH BEEF
£33.00

MERLOT DI VISTORTA, FRIULI-GRAVE DOC, 2010 R
GREAT VINTAGE, VELVETY, LONG AFTERTASTE
£35.00

MERLOT DI VISTORTA, FRIULI-GRAVE DOC, 2009 R
DRIED FLOWERS, MUSHROOMS, TOBACCO, TRY WITH GAME
£38.00

MERLOT DI VISTORTA, FRIULI-GRAVE DOC, 2005 R
DRIED FLOWERS, MUSHROOMS, TOBACCO, TRY WITH GAME
£45.00



ZIDARICH



Livio Felluga

Rosazzo

The Felluga family tradition extends over five generations; seventy years ago the family's skills were transferred to Friuli by the eldest son of the fourth generation, Livio. It is Livio's great privilege to be regarded as the patriarch of viticulture and winemaking in the region. Today, the estate extends over more than 160 hectares in a hilly country, the Collio and Colli Orientali del Friuli, with 155 hectares of vines.

FRIULANO, COLLI ORIENTALI DEL FRIULI DOC, 2018 W

TYPICAL HERBACEOUS NOTES AND ALMONDY AFTERTASTE, DEVELOPING AFTERTASTE

£27.00

TERRE ALTE, ROSAZZO DOCG, 2016 W

TOP WINE OF THE ESTATE, INTENSE AND COMPLEX BLEND OF SAUVIGNON, PINOT BLANC AND FRIULANO

£62.00

Skerlj

Carso

Matej Skerlj farms just two hectares of vines across a collection of tiny parcels hidden amongst the woods of the Carso region, at the border with Slovenia. His family has been growing grapes here for three generations and in 1965 opened up the doors of their home as an osmizza, selling their wine and the wonderful prosciutto they make from local pigs. The plateau where the vineyards stretch is cooled by a breeze from the sea and the bora, a wind that flows from the mountains towards east. At some 250 metres above sea level, this rocky soil is a remarkable and harsh terroir. Also, vines are planted at a very high density over a thin layer of red dirt rich in iron. They push deep through the fossilised limestone below, and the wines, produced in only 4,000 bottles, impress with wonderful acidity and an often profound minerality.

MALVASIA, 2016 W -

SKIN CONTACT, CITRUS AND MEDITERRANEAN HERBS,

£40.00

Zidarich

Carso

Benjamin Zidarich is one of the producers who knows exactly and understands how real and natural viticulture should be done. This involves minimal intervention both in vineyard and cellar. He enables the preservation and vitality of the natural environment, whilst promoting local varieties. The Vitovska wine presented here is the wine which made him internationally famous.

VITOVSKA, VENEGIA GIULIA IGT, 2016 W

INDIGENOUS GRAPE VARIETY, REFRESHING MINERALITY, ALMONDY AFTERTASTE

£38.00

TERRANO, VENEZIA GIULIA IGT, 2015 R

JUICY, FLORAL AND EARTHY NOTES, SAVOURY

£33.00

Radikon

Oslavia

The Radikon winery is located in Oslavia, on the plateau that goes from the bridge on Isonzo river, near Gorizia, to San Floriano hill. Stanko Radikon was one of the natural wine world's true icons. His legendary work in the Oslavia region, in Italy's northeast, is now being carried out by his son Sasa. The wine is aged for three years in large wooden barrels and then for one more year in bottle. Because of the skin maceration, it is deeply and intensely colored.

RIBOLLA GIALLA, 2013 W

REFINED ORANGE WINE, 3 MONTHS SKIN CONTACT, NUTTY FLAVOURS

£37.50

SLATNIK, 2018 W

80% CHARDONNAY, 20% TOCAI, STONE FRUITS AND NUTTY AROMAS, LIGHTER THAN 'RIBOLLA GIALLA'

£39.50

Bressan

Farra d'Isonzo

Fulvio Bressan is a ninth generation winemaker from Farra di Isonzo, a village located in the heart of Collio and Isonzo DOCs, where some of the most prestigious wines of Friuli come from. By many connoisseurs Bressan is considered among one of the very best winemakers in the area. Fulvio practices organic farming and uses a combination of stainless steel and concrete vats to vinify his wines, together with 2000 litre Slovenian "botti", and old barriques for the austere 'Pignol' wine.

VERDUZZO FRIULANO, FRIULI-ISONZO DOC, 2015

W - NECTARINE AND APRICOT, WILD HERBS, ELEGANT
FULL BODIED, MATCH IT WITH GRILLED SALMON

£39.50

PIGNOL, VENEZIA GIULIA IGT, 2004 R

TANNIC, BLACK FRUITS, LICORICE, GREAT STRUCTURE

£80.00

PINOT NERO, VENEZIA GIULIA IGT, 2012 R

EARTHY NOTES, FULL BODIED, HAVE IT WITH GOOSE

£45.00



EMILIA ROMAGNA

Emilia-Romagna is a rich, fertile region of northern Italy and one of the country's most prolific wine regions. Today, about 15% of the wine produced in Emilia-Romagna falls under the region's 22 DOC titles, as well as a small fraction under its two DOCGs, Albana di Romagna and Colli Bolognesi Classico Pignoletto. The most known Emilian wine is perhaps Lambrusco, a sparkling red made from grapes grown on high trellised vines in four DOC zones in the Modena, and Reggio Emilia provinces. There are three DOC zones for Lambrusco: Lambrusco di Sorbara, Lambrusco Grasparossa di Castelvetro and Lambrusco Salamino di Santa Croce. With regards to white wines, Albana and Trebbiano are the key grapes in vineyards around the hills below Imola, Cesena and the historic Rimini.

Emilia-Romagna's viticultural heritage dates back as far as the seventh century BC, ranking it among one of the oldest wine regions in Italy. Vines were introduced by the Etruscans and later adopted by the Romans, who used the Via Aemilia road (after which the region is named) to carry wine between its cities. The vine varieties used here for many centuries were of the *Vitis labrusca* species rather than the *Vitis vinifera* used around the world today; Emilia-Romagna's famous Lambrusco varieties are derived from the *Vitis labrusca* species.

APPELLATIONS

IGT: Emilia; Rubicone; Ravenna

DOC: Colli Piacentini; Gutturnio; Lambrusco di Sorbara; Modena

DOCG: Albana di Romagna; Colli Bolognesi Pignoletto

INDIGENOUS GRAPE VARIETIES

White: Albana; Pignoletto, Ortrugo, Malvasia; Trebbiano

Red: Barbera; Bonarda; Lambrusco; Sangiovese;





La Stoppa Piacenza

La Stoppa is an historical estate with its vineyards stretching down the slopes of Val Trebbiola, not far from the river Trebbia, in the province of Piacenza (Emilia). Today, Elena Pantaleoni (a mentor to Arianna Occhipinti when she was a student) is a focused, intelligent and passionate woman, who has transformed the property. The key feature is organic farming whilst also using traditional winemaking methods. Together with the oenologist Giulio Armani, they now lead the winery with success.

MALVASIA VIGNA DEL VOLTA, EMILIA PASSITO
IGT, 2012 SW

NUTTY AROMAS, DATES, CARAMEL

£35.00

AGENO, EMILIA IGT, 2017 W

*ORANGE WINE, FULL BODIED, APRICOT NOTES, TRY IT
WITH PUMPKIN RAVIOLI*

£37.50

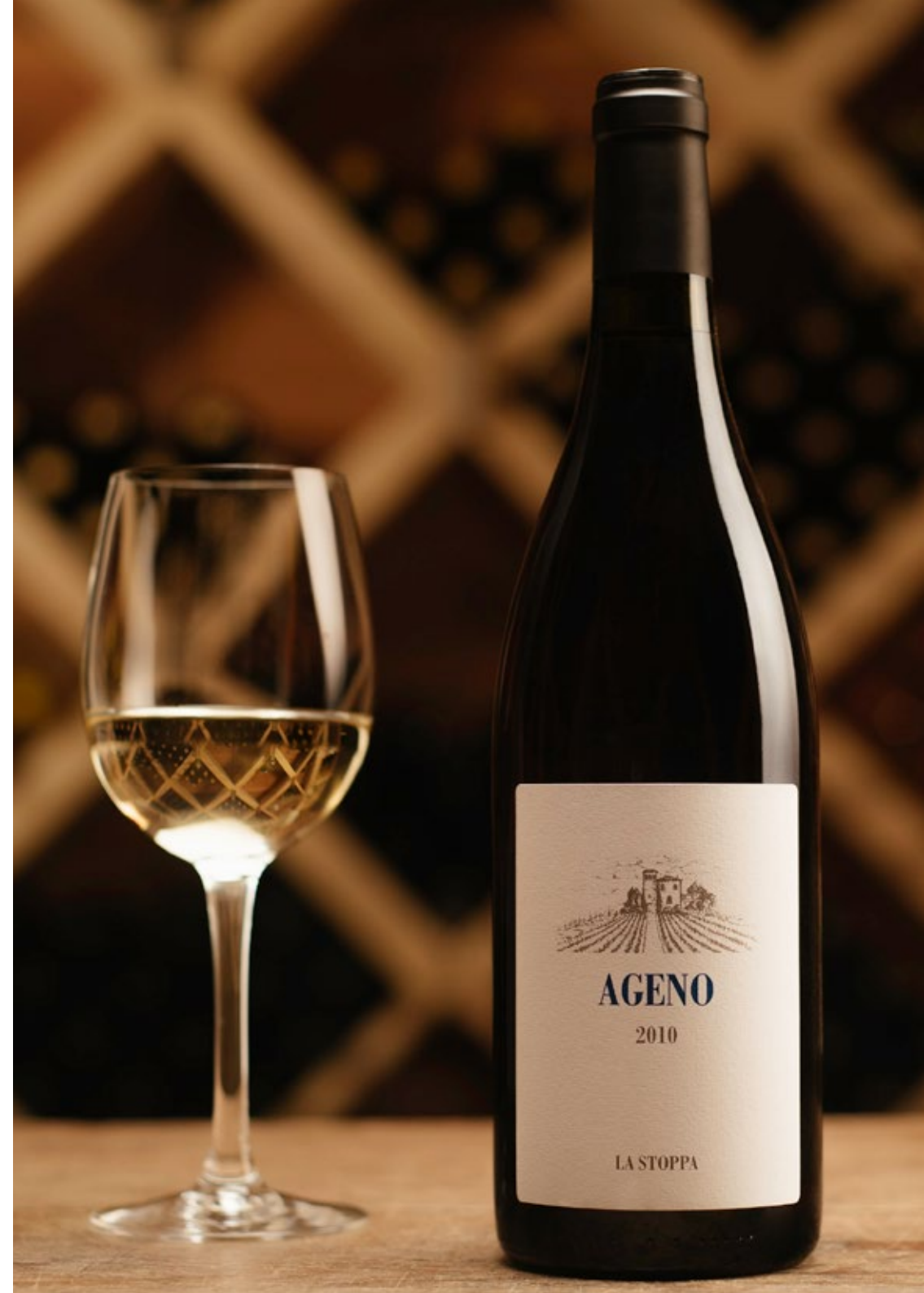
Denavolo Piacenza

Giulio Armani is a quiet, introspective theorist and scholar, well-appointed in his sharp, Italian dress. Behind his smile, though, you can see his mind is not as reserved: always asking, testing, proving. This exuberance comes through in the highly-energetic yet contemplative wines Giulio crafts at Denavolo, named for the mountain on which it lies. On this stunning slope in Emilia-Romagna, he diversified from his red wine labors in La Stoppa, where he had been making wine since he was a boy. The aim was to experiment, explore and answer the questions: Why has the world assumed wines from red and white grapes are made differently? Perhaps this is a fashion of the old days that has clung tightly in the current era and is now stifling the potential of great white wine? It is a joy to hear and taste the results. To reach the potential, Giulio is still experimenting: oak versus tank, parcel selection versus whole vineyard, long versus short maceration.

DINAVOLINO BIANCO, EMILIA IGT, 2018 W

ORANGE WINE, SLIGHTLY TANNIC, GOOD ACIDITY

£23.00



TUSCANY

One of Italy's most preferred by wine connoisseurs, the region of Tuscany is probably only rivalled for its prestige by Piedmont, in the north. Tuscany contains a number of very fine DOC and DOCG appellations within its geographical borders, and is also home to the Super Tuscans. By far the most relevant Tuscan appellation is Chianti Classico, where some incredible wines that compete at the highest level are produced. Many of these amazing Chiantis will age for over twenty years. Chianti shares Tuscany with Brunello di Montalcino DOCG and Vino Nobile di Montepulciano DOCG, both of which produce wines of great quality. Brunello is a local variety of the Sangiovese grape.

Tuscany was one of the original wine producing regions of Europe. The Etruscans, Tuscany's first settlers, traded wine with the Greeks and gave their name to the region. Later, Tuscany became a central part of Roman Empire, and winemaking continued to grow and prosper. Wineries go way back, with some family-owned estates tracing their property back to the early Medieval Age. In the sixteenth century, the Medici family of Florence turned Tuscany into a formidable economic and political force, which gave a major boost to its wine production. Phylloxera, a disastrous parasite, decimated the Tuscan vineyards in the late nineteenth century, and the region as a whole deteriorated somewhat during the mid twentieth. However, stricter laws and motivated wineries have led a resurgence starting from the 1980s, and now Tuscany dominates Central Italy's wine scene.

APPELLATIONS

IGT: Toscana; Colli della Toscana Centrale; Vermentino di Toscana
DOC: Barco Reale di Carmignano; Bolgheri; Chianti; Elba; Maremma Toscana; Rosso di Montalcino; Val d'Arno di Sopra DOC; Vin Santo del Chianti; Vin Santo del Carmignano
DOCG: Brunello di Montalcino; Chianti Classico; Chianti Classico Riserva; Carmignano; Morellino di Scansano; Vernaccia di San Gimignano; Vino Nobile di Montepulciano

INDIGENOUS GRAPE VARIETIES

White: Ansonica; Malvasia; Trebbiano, Vermentino; Vernaccia
Red: Canaiolo Nero; Colorino; Ciliegiolo; Malvasia Nera; Sangiovese

Petersham Cellar recommends

Terre a Mano, Castello di Fonterutoli, Sesti Tenuta di Trinoro, Tenuta Belguardo, Montenedoli, Tenuta di Biserno





Montenidoli
San Gimignano

Montenidoli, which translates “mountain of little nests”, is composed of 24 hectares of vineyards surrounded by 200 hectares of woodlands. Elisabetta Fagioli, a living metaphor of her land, owns the estate. She came to Montenidoli in 1965. Following her family traditions, she has respected the land by cultivating it exclusively with organic methods. Sulfur and copper are the only substances used to fight parasites, and only if there is an absolute necessity.

FIORE, VERNACCIA DI SAN GIMIGNANO DOCG, 2016 W
VERY ELEGANT, ORGANIC, TRY IT WITH SEAFOOD RISOTTO
£25.00

TRADIZIONALE, VERNACCIA DI SAN GIMIGNANO DOCG, 2018 W
AUTHENTIC VERNACCIA, MACERATED ON SKINS, MINERAL
£21.00

IL TEMPLARE, TOSCANA IGT, 2012 W
RICH BLEND OF VERNACCIA, TREBBIANO AND MALVASIA GRAPES, STONE FRUITS FLAVOURS, COMPLEXITY
£29.00

CANAIOLO ROSATO, TOSCANA IGT, 2019 Rs
PALE ROSE', CRUSHED FLOWERS, FLINTY CHARACTER
£22.50



Casanova di Neri
Montalcino

Founded in 1971 by Giovanni Neri, his great vision and passion enabled him to understand the huge potential of the Montalcino territory. In 1991 Casanova di Neri was passed on to his son Giacomo. This business is the result of a productive and philosophical evolution, a new vision of Brunello di Montalcino that interprets tradition in a different and innovative way. His profound commitment and respect of the land along with his deep conviction are the secrets to the production of such unique wines.

BRUNELLO DI MONTALCINO DOCG, 2015 R
SILKY TANNINS, RICH STRUCTURE, HINTS OF MARASHINO CHERRIES
£70.00

ROSSO DI MONTALCINO DOC, 2016 R
FRUITY BOUQUET, ELEGANT TANNINS, LONG FINISH
£25.00



Tenuta di Trinoro
Val d'Orcia

Tenuta di Trinoro lies in southern Tuscany in the Val d'Orcia, at 500 - 700 metres above sea level, facing southwest and is protected by two mountains, Cetona and Amiata, which flank the ten mile wide valley. This is an amazing property and the brainchild of Andrea Franchetti who created Trinoro from scratch and against all the odds. He produced trail-blazing wines, which turned heads from the very beginning.

TRINORO BIANCO, TOSCANA IGT, 2017 W
GOLDEN, RICH 100% SEMILLON, GOOD ACIDITY
£65.00

LE CUPOLE, TOSCANA IGT, 2015 R
INTENSE, VELVETY, ENJOY IT WITH ROASTS MEATS
£38.00

CAMPO DI TENAGLIA, TOSCANA IGT, 2014 R
SINGLE VINEYARD, LICORICE, PEPPER, DEEP STRUCTURE
£70.00

CAMPO DI CAMAGI, TOSCANA IGT, 2014 R
SINGLE VINEYARD, DARK FRUITS, SPICES, SAVOURY
£70.00



TENUTA DELL'ORNELLAIA

Tenuta dell'Ornellaia
Bolgheri

The Ornellaia Estate was created in 1981 by Marchese Lodovico Antinori and is located near the picturesque village of Bolgheri, on the unspoilt Tuscan coast, in the section of the Northern Maremma between Livorno and the island of Elba. The vineyards extend over two adjacent areas that are separated by Bolgheri's famed Cypress Avenue. There are 99 hectares of vineyards in all, with 41 surrounding the Tenuta and the remaining 58 in an area known as Bellaria, which is closer to the sea.

POGGIO ALLE GAZZE, TOSCANA IGT, 2017 W
EXTREMELY REFINED, CITRUS AND STONE FRUIT FLAVOURS, VANILLA HINT
£45.00

SERRE NUOVE, BOLGHERI DOC, 2017 R
SMALL BROTHER OF THE FAMOUS ORNELLAIA, CHARMING AND ELEGANT, APPROACHABLE ALSO YOUNG
£45.00

ORNELLAIA, BOLGHERI DOC, 2010 R
DARK WILD BERRIES, TOBACCO, SILKY TANNINS, REMARKABLE COMPLEXITY, IMPRESSIVE FINESSE
£195.00

TERRE A MANO



TENUTA SAN GUIDO

Terre a Mano

Carmignano

The Fattoria di Bacchereto Terre a Mano is owned and run by Rossella Bencini Tesi. Terre a Mano is the historical name of the agricultural estate beautifully situated on a hillside overlooking the village of Bacchereto, which falls within the Carmignano wine appellation, just west of Florence city toward Pisa. Carmignano is one of the four oldest wine appellations in the world, formally registered by the Grand Duke of Tuscany Cosimo III de' Medici in 1716.

CARMIGNANO DOCG, 2015 R

RIPE BLACK FRUITS, OAKED, TRY IT WITH WILD BOAR

£29.00

SASSOCARLO, TOSCANA IGT, 2017 W

RICH TEXTURE, ROUND, SAVOURY, TRY IT WITH SALMON OR MATURED CHEESES

£29.00

VIN SANTO DEL CARMIGNANO DOC, 2010 SW

UNIQUE EXPRESION OF THIS STYLE, SHERRY LIKE FLAVOURS, LIVELY ACIDITY

£39.00

Tenuta San Guido

Bolgheri

In the 1920s the Marquis Mario Incisa della Rocchetta dreamt of creating a 'thoroughbred' wine for himself, as well as for all the aristocracy at that time: the ideal one was Bordeaux. In the 1940s, having settled with his wife Clarice on the Tenuta San Guido on the Tyrrhenian coast, he cultivated several French grape varieties (cuttings he had recovered from the estate of the Dukes Salviati in Migliarino) and concluded that the Cabernet had "the bouquet (he) was looking for." The rest is history as he made one of the most famous supertuscans: "Sassicaia".

GUIDALBERTO, TOSCANA IGT, 2018 R

DEEP PURPLE COLOUR, UPLIFTED DARK FRUITS FLAVOURS, LICORICOE HINT,

£40.00

SASSICAIA, SASSICAIA DOC, 2017 R

FASCINATING AND ICONIC ITALIAN WINE, SUPERB VINTAGE, PRECISION AND ELEGANCE

£175.00



Campo di Sasso

Bibbona

In 1994, while looking for additional land to expand his Tenuta dell'Ornellaia vineyard, Marchese Lodovico Antinori discovered the property of Tenuta Campo di Sasso near Bibbona. What he found had so much potential that he was inspired to develop a quite different plan. With more hills and stones than anywhere near Bolgheri, this land appeared to be ideal to produce a new and different wine. In 2001, Lodovico and his brother, Marchese Piero Antinori, established Tenuta Campo di Sasso as an elite wine estate.

INSOGLIO DEL CINGHIALE, TOSCANA IGT, 2017 R

DARK FRUITS, WHITE PEPPER, RIPE TANNINS, PAIR IT WITH WILD BOAR

£30.00



POLIZIANO

Poliziano

Montepulciano

Dino Carletti, bought 22 hectares of land in the Comune of Montepulciano and was the first to plant special vineyards in the region. The name is a tribute to the humanist poet Angelo Ambrogini born in Montepulciano (1454-1494), who was known as "Il Poliziano". Today, it is Dino's son Federico who runs the estate. His passion for the art of wine making immediately took hold and inspired him to learn about the most advanced techniques of international viticulture and oenology.

VINO NOBILE DI MONTEPULCIANO DOC, 2015 R

CHERRY, PLUM, GOOD STRUCTURE, TRY IT WITH 'PICI ALL'AGLIONE' OR ROASTED MEATS

£30.00

VIGNA ASINONE, NOBILE DI MONTEPULCIANO DOCG, 2015 R

SINGLE VINEYARD, GREAT EXPRESSION OF SANGIOVESE

£49.00



Tenuta Sesti
Montalcino

Giuseppe Maria Sesti and his wife Sarah bought the abandoned ruins of the hamlet and the castle of Argiano. They cleared the land, restored the buildings, planted olive groves, and vineyards. Giuseppe's study of both Classic and Oral traditions brought him to re-evaluate the influence of the moon on the vines and in turn the making of wine itself. His prodigious knowledge of the moon's influence on living things brought a new way to manage his vineyard and he brought his winemaking technique to another level. Today with the help of his daughter Elisa he is crafting one of the best and possibly the smoothest Brunello di Montalcino. All their wines revolve around the concept of *finesse*.

ROSSO DI MONTALCINO DOC, 2017 R
VIOLET, RED FRUITS, VIBRANT ACIDITY, SOFT TANNINS
£30.00

BRUNELLO DI MONTALCINO DOCG, 2014 R
SILKY TEXTURE, BLACK PEPPER, REFINED TANNINS
£75.00

MONTELECCIO, TOSCANA IGT, 2018 R
LIGHT, FRESH NOTES OF CHERRY, GOOD ACIDITY
£21.00

Marchesi Antinori
San Casciano Val di Pesa

The Antinori family has been making wine for over six hundred years since Giovanni di Piero Antinori was part of the Arte Fiorentina dei Vinattieri in 1385. Throughout its long history – spanning 26 generations, the family has always personally managed the innovative business making, with sometimes-courageous choices, but always in an unwavering respect of tradition and land. Today Marchese Piero Antinori is director of the company, assisted by his three daughters, Albiera, Allegra and Alessia, who are truthfully involved in the business.

TIGNANELLO, 2017 R
ICONIC SUPERTUSCAN, EXCELLENT STRUCTURE, GREAT PERSISTENCY

£99.00

Tenuta Il Poggione
Montalcino

The story of Tenuta Il Poggione – the estate as we know it today – began at the end of the 19th century when Lavinio Franceschi, a landowner from Scandicci, recognized the area suitable for vine cultivation and winemaking revealing Sangiovese grapes' true potential. After more than a century, Lavinio Franceschi's work is still a fundamental point of reference for his successors, Leopoldo and Livia, who continue to develop the business with that same dedication and unflagging passion. They combine the ancient skills of winemaking crafts and tradition with the latest and most progressive techniques.

BRUNELLO DI MONTALCINO DOCG, 2015 R
DEEP STRUCTURE, VELVETY TANNINS, BALANCED
£45.00

Tenuta di Biserno
Bibbona

Tenuta di Biserno is set in western Tuscany, in the coastal area of the Upper Maremma. The estate lies among the hills of Bibbona. The 35 hectares of the Biserno estate are composed of a complex soil of silt, alluvial sand, and a high percentage of clay in certain areas. Combined with the Bolgheri conglomerate (the geological name for the soil indigenous to the Bolgheri-Bibbona area), this environment influences the taste of the wine, immediately recognisable on the palate.

IL PINO, TOSCANA IGT, 2016 R
BLACK CURRANT, CEDAR NOTES, HARMONIOUS FINISH
£52.00

BISERNO, TOSCANA IGT, 2012 R
FLESHY TEXTURE, VELVETY TANNINS, LONG AFTERTASTE
£111.00

LODOVICO, TOSCANA IGT, 2016 R
RIPE DARK FRUITS, COFFEE BEANS, RICH TEXTURE
£345.00

SOF, TOSCANA IGT, 2019 R
ELEGANT, FLORAL NOTES, CLEAN FINISH
£29.00



Petrolo
Colli Aretini

Petrolo remains one of the most talked about Tuscan wine estates. It is situated in the Colli Aretini, bordering on the Chianti hills, in an historic area delimited in 1716 by the Grand Duke of Tuscany Cosimo III de' Medici as one of Tuscany's top four wine producing zones. The Petrolo estate was part of the old medieval fiefdom of 'Galatrona', the old tower ('Torrione') which still remains on top of Roman foundations. Luca Sanjust runs the estate and the vibrancy and intensity of the fruit that he is getting in his wines has brought them some much deserved attention.

GALATRONA, VALDARNO DI SOPRA DOC, 2016
R - SINGLE VINEYARD 100% MERLOT WITH IMPRESSIVE
STRUCTURE AND BALANCE, TO HAVE WITH WILD BOAR
OR GAME

£99.00

Il Caggio (Mazzei)
Castellina in Chianti

Il Caggio is a medieval hamlet which sits within its own unique paradise, surrounded by rolling hills adorned with indigenous Sangiovese vines. The heavenly "clos" is what caught the Mazzei family's eye. It is from these 6.5 hectares at the heart of the 150 hectares belonging to the hamlet that the Mazzei family have produced an extraordinary wine. Il Caggio sits between 320 and 350 metres above sea level and has the perfect characteristics to produce a spectacular Sangiovese. The soil is mainly clay schist mixed with calcareous marl and alberese rock fragments, and the vineyard plots have 150-degree exposure South-East South-West. Combined with the Mediterranean microclimate, the terroir lends itself perfectly to the creation of a masterpiece.

IPSUS, CHIANTI CLASSICO GRAN SELEZIONE DOCG,
2015 R
DISTINCT POWER, SILKY TANNINS, ENDLESS AFTERTASTE
£300.00

Tenuta Belguardo (Mazzei)
Maremma

The Belguardo estate is located in the Maremma region of Tuscany, on the hills between Grosseto and Montiano, near the National Park "dell'Uccellina", about ten kilometres from the coast. Purchased by the Mazzei family in the 1990s, the estate covers a total of 70 hectares, 32 dedicated to specialized vineyards, making it one of the most important establishments in Maremma. Thanks to the perfect climate and soil conditions, the Belguardo estate has become a point of reference for the area and its wines have been widely lauded and well received in the world markets.

Rosè, TOSCANA IGT, 2019 Rs
PALE ROSE', DISTINCT RED BERRIES FLAVOURS

£16.00

VERMENTINO DI TOSCANA IGT, 2019 W
MEDIUM BODIED, FRESH YELLOW PEACH NOTES

£16.00

CODICE V, VERMENTINO DI TOSCANA IGT, 2018
W - MINREAL, EXPRESSIVE, GREAT PAIRED WITH FISH

£27.00

SERRATA, TOSCANA IGT, 2016 R
SMOOTH, RED FRUIT FLAVOURS, PERFECT WITH PASTA

£16.50

BRONZONE, MORELLINO DI SCANSANO DOCG,
2017 R
CHERRIES, DRY SPICES, TRY IT WITH MEATBALLS

£21.50

TENUTA BELGVARDO, MAREMMA TOSCANA DOC
2013 R
CAB.SAUV AND CAB.FRANC BLEND, FLAVOURFUL, TANNIC

£45.00

TIRRENICO, MAREMMA TOSCANA DOC, 2016 R
BORDEAUX BLEND, INTENSE AND ELEGANT

£25.00

BELGVARDO EXTRA-VIRGIN OLIVE OIL - 500 ML
RIPE FLAVOURS, WHITE PEPPER,
£20.00



CASTELLO DI
FONTERUTOLI

Castello di Fonterutoli (Mazzei)

Castellina in Chianti

Fonterutoli is located 5 km south of Castellina in Chianti (Siena), on the hills facing the Val d'Elsa, in the heart of the Chianti Classico. Owned by the Mazzei family since 1435, its original architecture has been preserved: a cluster of houses, the church of San Miniato and the villa, built at the end of the 1500s where the medieval castle once stood. Today, the estate boasts a total surface area of 650 hectares, 117 devoted to specialised vineyards, divided between five areas: Fonterutoli, Siepi, Badiola, Belvedere and Caggio, located between 230 and 500 meters above sea level and exposed south and southwest.

FONTERUTOLI CHIANTI CLASSICO DOCG, 2018 R
ELEGANT BODY, DARK BERRY, FRESH SPICE FLAVOURS
£22.00

SER LAPO CHIANTI CLASSICO RISERVA DOCG, 2016
R - *FRESH TANNINS, GOOD STRUCTURE, PAIR IT WITH PASTA AND GAME SAUCE OR RED MEATS*
£25.00

PHILIP, TOSCANA IGT, 2016 R
FULL BODIED, 100% CABERNET SAUVIGNON DEDICATED TO ILLUSTRIOUS ANCESTOR PHILIP MAZZEI (1730-1816)
£35.00

CASTELLO FONTERUTOLI CHIANTI CLASSICO GRAN SELEZIONE DOCG, 2017 R
STUNNING EXPRESSION OF THE SANGIOVESE GRAPE
£40.00

MIX 36, TOSCANA IGT, 2015 R
36 DIFFERENT SANGIOVESE BIOTYPES, GREAT COMPLEXITY AND FINESSE
£55.00

SIEPI, TOSCANA IGT, 2017 - 2016 R
ICONIC SUPER-TUSCAN, MERLOT AND SANGIOVESE BLEND, AMAZING STRUCTURE
£90.00

CONCERTO, TOSCANA IGT, 2016 R
SUPER-TUSCAN, NOTES OF UNDERBRUSH AND BLACK BERRIES, POWERFUL
£65.00

BADIOLA, TOSCANA IGT, 2017 R
AROMAS OF FRESH RED BERRY FLAVOURS,
£15.00

FONTERUTOLI EXTRA-VIRGIN OLIVE OIL,
CHIANTI CLASSICO DOP - 500 ML
,
£18.50

FONTERUTOLI 'CRU' EXTRA-VIRGIN OLIVE OIL
CHIANTI CLASSICO DOP - 250ML
,
£18.50



TUSCANY: VINES IN THE TENUTA CASTELLO DI FONTERUTOLI

MARCHE

Marche is a region on the eastern side of central Italy. It stretches over a triangle delimited by the Apennine Mountains to the west and the Adriatic Sea to the east. Thanks to the various climates created by the influences of the Apennines, the Adriatic and the region's rivers (the Metauro, Potenza, Tronto and Nera), wine producers cultivate in both warm and cool viticultural zones. Calcareous, clay and limestone-rich soils contribute to the distinctive terroir. Marche is best known as a white-wine region, although it is also home to some high quality reds. The principal white varieties here are the ubiquitous Trebbiano and Verdicchio, grapes that have been found in the Marches for over 600 years. The DOCGs Verdicchio dei Castelli di Jesi and Verdicchio di Matelica are the finest expressions of Verdicchio. Among the red wines of Marche, the finest are generally made from Montepulciano and Sangiovese, the dark-skinned varieties used in the intensely fragrant Rosso Conero Riserva.

Marche's winemaking heritage spans thousands of years and has been influenced by the Etruscans, Romans and Lombards. The presence of these varied cultures explains the breadth of viticultural tradition and wine styles in the region. Marche has a number of terroirs that are extremely well suited for the cultivation of vines, particularly among the rolling coastal hills, such as those around Ancona..

APPELLATIONS

IGT: Marche

DOC: Bianchetto del Metauro; Lacrima di Morro d'Alba; Colli Pesaresi
Rosso Piceno; Verdicchio dei Castelli di Jesi; Verdicchio di Matelica

DOCG: Conero; Offida; Verdicchio dei Castelli di Jesi Riserva; Verdicchio di Matelica Riserva; Vernaccia di Serrapetrona

INDIGENOUS GRAPES VARIETIES

White: Bianchetto; Pecorino; Passerina; Verdicchio

Red: Lacrima di Morro; Sangiovese; Montepulciano



Fattoria San Lorenzo

Ancona

This family owned company has been handed down from father to son for several generations, the grandfather of the current owner was also a good cooper, sorting the oak barrels and building those needed for their Verdicchio. His selection of clusters with very sparse grains, particularly rich in minerals, is now giving his best result in the “Vigna delle Oche” Verdicchio. All the vineyards are organically and biodynamically farmed, and all the agricultural operations are made by hand in order to preserve the surrounding plants, soil, and environment.

LE OCHE, VERDICCHIO DEI CASTELLID DI JESI
DOCG, 2018 W

GOLDEN COLOUR, CITRUS NOTES, PAIRS WELL WITH FISH
£18.50

DI GINO, VERDICCHIO DEI CASTELLI DI JESI DOC,
2018 W

APPLES, DELICATE HAZELNUT AROMA, CRISP
£14.00

CAMPO DELLE OCHE, VERDICCHIO DEI CASTELLI
DI JESI DOCG, 2015 W

SINGLE VINEYARD, CREAMY TEXTURE, LONG FINISH
£25.00

IL SAN LORENZO, MARCHE IGT 2006 W

*10 YEARS ON ITS LEES, AGED IN CONCRETE VATS, GREAT
COMPLEXITY*
£70.00

VIGNA PARADISO, LACRIMA DI MORRO D’ALBA
DOC, 2011 R

*RED FRUITS AND LAVENDER NOTES, LOW TANANINS, A
GOOD MATCH WITH CURED MEATS*
£25.00

Tenuta di Tavignano

Cingoli

Tenuta di Tavignano is an ancient estate in Italy’s Marche region. The estate’s old farmhouse and 30 hectares of vines were taken over in the early 1990’s by Beatrice Lucangeli and Stefano Aymerich di Lacaroni, members of two noble Marchesan families. Together they have implemented a total makeover at Tavignano by replanting the vineyards, completely renovating the 16th century farmhouse, and constructing a new underground winery. With this resurrection has come a substantial increase in the quality of the wines made at Tavignano, so much so that noted wine critic Robert Parker Jr. once remarked that Tavignano produced “one of the two finest Verdicchios I have ever tasted”.

MISCO, VERDICCHIO DEI CASTELLI DI JESI DOC,
2019 W

CITRUS NOTES, ALMOND BLOSSOM, FLINTY
£25.00

MISCO RISERVA, VERDICCHIO DEI CASTELLI DI JESI
DOCG, 2016 W

*RICH, ENTICING AROMAS OF FLOWERS AND YELLOW
FRUITS., GREAT PERSONALITY*
£30.00

MISCO RISERVA, VERDICCHIO DEI CASTELLI DI JESI
DOCG, 2013 W

DRIED FLOWERS, LONG AFTERTASTE, FLINTY CHARACTER
£35.00

La Distesa

Cupramontana

La Distesa, owned and managed by Corrado Dottori, was established with the desire to produce natural wines, the way nature had intended them to be created. Moving beyond the organic trend, maintaining respect to the soil and vines, the complexities of seasonal changes and natural evolution challenge natural winemaking. The vineyard of San Michele, where La Distesa’s cellar is located has been in the Dottori family for three generations. When at La Distesa began cultivating grapes naturally, they’ve created a fully biodiverse environment for the vines to grow. Fava beans, peas, and alfalfa seeds help cultivate natural nutrients for the vines. This biodiversity allows other plants to inhabit the vineyard such as wild mint and tulips. While is specialised in Verdicchio, La Distesa also grows Montepulciano, Sangiovese, and Trebbiano grapes.

GLI EREMI, MARCHE BIANCO IGT, 2017 W

SINGLE VINEYARD, TANGERINE, PEACH, HINTS OF SAGE
£33.00

NUR, MARCHE BIANCO IGT, 2017 W

CHAMOMILE, LIVELY CITRUS NOTES, SAVOURY
£29.00

NOCENZIO, MARCHE IGT, 2017 R

REFINED TANNINS, PLUM, HINTS OF COCOA BEANS
£28.00

LAZIO

Lazio is located in central Italy, bordering Tuscany to the north, Campania to the south, Abruzzo to the east and Umbria to the northeast. The region's reputation is mainly based on its white wines, the mainstays being Trebbiano, Grechetto and Malvasia. Although Lazio's red wines are not as high profile as others, they are beginning to make a name for themselves, especially those made from Sangiovese, Cesanese, Montepulciano, Merlot and Nero Buono di Coro. Canaiolo and Ciliegiole are also worth noting. The volcanic hills near the Lake of Bolsena provide an excellent soil for viticulture thanks to the fertile and porous (well-drained) land.

Like many Italian wine regions, Lazio's viticultural heritage dates back to its first inhabitants, the Etruscans, although Latins gave the area its original name Latium. Romans improved the region's trade and agriculture, but after the collapse of the Roman Empire the land was neglected. Only in the 1870s did this wine region flourish once again, when Rome became the capital of Italy.

APPELLATIONS

IGT: Lazio; Civitella d'Agliano

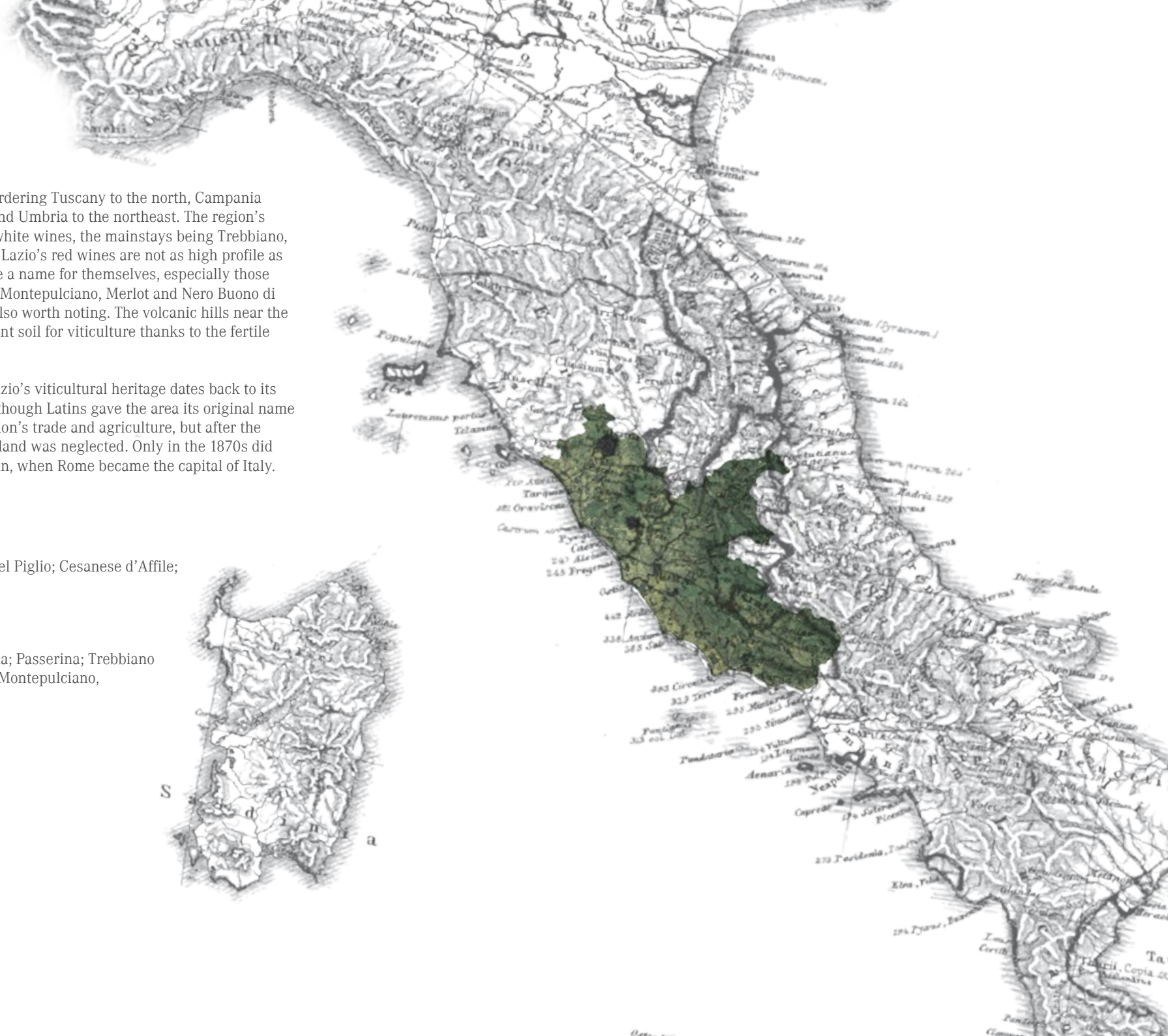
DOC: Castelli Romani; Cesanese del Piglio; Cesanese d'Affile;

DOCG: Frascati; Orvieto

INDIGENOUS GRAPES VARIETIES

White: Bellone, Grechetto; Malvasia; Passerina; Trebbiano

Red: Cesanese, Ciliegiole; Merlot; Montepulciano,





O C C H I P I N T I

Santa Benedetta

Monte Porzio Catone

The Santa Benedetta wine-estate produces wine in what used to be a convent some 300 years ago. Today, the Benedetti family manages the Santa Benedetta estate, which comprehends 10 hectares of vineyards and also olive trees. It is a paradise of solitude, tucked away behind woodland, but also just few miles from Rome. In the modern cellar the Benedetti family produces wines from the Malvasia, Bellone, and Trebbiano Toscano grapes.

COMPLEXUS FRASCATI DOC, 2019 W
APPLE AND CITRUS NOTES, MEDIUM BODIED

£17.50

Andrea Occhipinti

Bolsena

The small winery of Andrea Occhipinti is located in Gradoli, a commune set in the evocative landscape of the Lake Bolsena and the small villages surrounding it. Andrea fell in love with the vineyards of Gradoli while he was at the Agrarian University of Tuscia, so much so that they became the subject of his master thesis in 2004. Soon after graduating, Andrea was able to purchase few hectares of vineyards planted in the 1990s. They are set at 450 meters above sea level on the volcanic slopes of Lake Bolsena, the most extended volcanic lake in Europe. Situated just one hour north of Rome, the lake provides a unique microclimate together with the particular terroir. Andrea's objective is to preserve and promote the local indigenous varieties, Aleatico and Grechetto Rosso.

ROSSO ARCAICO, 2018 R

BRIGHT RUBY RED, NOTES OF SPICES, SAVOURY

£22.00

ALTER ALEA, LAZIO IGT, 2016 W

ORGANIC, EARTHY NOTES, ACACIA BLOSSOM

£20.00



ABRUZZO

Abruzzo is a predominantly mountainous region with a long coastline on the east, and it is home to different national parks and forests. Abruzzo is situated between the Adriatic sea and the Apennines and Maiella mountain ranges – including Gran Sasso, one of Italy’s highest peaks at more than 2895m. The star grape varieties of the area are the native red Montepulciano and white Trebbiano, with minor roles being played by a few international varieties such as Chardonnay, Cabernet Sauvignon and Merlot, and natives such as Sangiovese, Passerina, Pecorino and Cococciola.

Winemaking traditions in Abruzzo date back to the sixth century B.C. thanks to the Etruscans, who played a major role in introducing viticulture to the area. At that time, Abruzzo’s vineyards were generally focused around the Peligna valley in the province of L’Aquila. The legend says that when Hannibal made his epic journey over the Alps, his soldiers were given Abruzzo wine from Teramo. It is in the low hills of Teramo that can be found the most favourable growing conditions for viticulture in the region. In fact, some of the best wines come from the Teramo area, where a single DOCG exists for Montepulciano d’Abruzzo Colline Teramane, while some classic rosé wines – known as Cerasuolo – are now produced under their own DOC appellation.

APPELLATIONS

IGT: Colli Aprutini; Colline Pescaresi

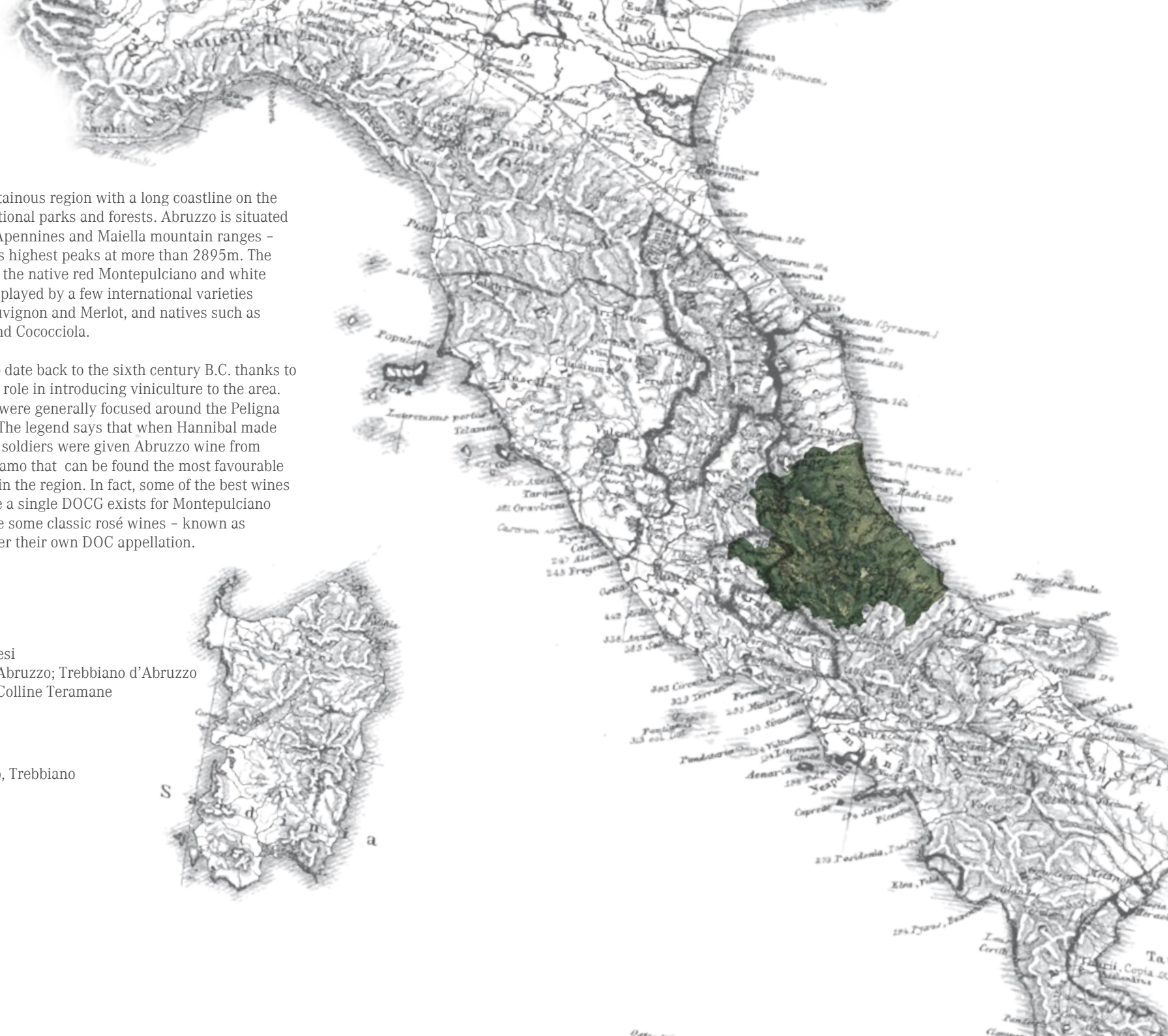
DOC: Cerasuolo; Montepulciano d’Abruzzo; Trebbiano d’Abruzzo

DOCG: Montepulciano d’Abruzzo Colline Teramane

INDIGENOUS GRAPE VARIETIES

W: Cococciola; Passerina, Pecorino, Trebbiano

R: Cerasuolo; Montepulciano





AZIENDA AGRICOLA
VALENTINI



Masciarelli
Chieti

Gianni Masciarelli who started the production of wine in 1981 established the Azienda Agricola Masciarelli in San Martino in 1978. Originally 2.5 hectares big, the Masciarelli winery spreads today over 320 hectares. The fields are covered with vineyards and scattered between 14 different towns in the 4 Abruzzo provinces of Chieti, Teramo, Pescara and L'Aquila. The heart of the winery is San Martino sulla Marrucina, a small village in Chieti province, located at 420 meters above sea level, 20 kilometres from the Adriatic sea and 20 kilometres from the peaks of the Majella mountain.

MARINA CVETIC, TREBBIANO D'ABRUZZO RISERVA
DOC, 2016 W
FULL BODIED, RIPE STONE FRUITS, VANILLA HINTS
£35.00

VILLA GEMMA BIANCO, COLLINE TEATINE IGT,
2019 W
HAWTHORN, FRESH HERBS, GREAT WITH SOFT CHEESES
£19.00

MONTEPULCIANO D'ABRUZZO DOC, 2017 R
CHERRIES AND PLUMS, MEDIUM BODIED, LOW TANNINS
£15.00

ISKRA, MONTEPULCIANO D'ABRUZZO COLLINE
TERAMANE DOCG, 2015 R
DARK FRUITS, UNDERBRUSH, TANNIC STRUCTURE
£33.00

Valentini
Loreto Aprutino

Widely regarded as Abruzzo's greatest winemaker, Edoardo Valentini produced and sold wine from 1956 until his death in 2006, at age 72. In half a century he became renowned among fans of fine Italian wines and today his Montepulciano, Cerasuolo and Trebbiano are served at diner tables as much as in tasting events, all over the world. His unique approach of handling vines – seen by some wine professionals as inferior – combined to his eccentric personality, contributed in the growing of his fame. However it was the excellence in bottle that really strengthened his reputation as one of Italy's great craftsmen of natural wines.

TREBBIANO D'ABRUZZO DOC, 2015 W
*ONE OF ITALY'S BEST WHITE WINES, EXTREMELY
AGEWORTHY AND REFINED*
£115.00

Emidio Pepe
Chieti

Emidio Pepe founded his winery in 1964, after working alongside his father and his grandfather which already back in 1889 where making wine at Casa Pepe. Before anyone else, he strongly believed in the great ageing potential of Trebbiano and Montepulciano d'Abruzzo and he dedicated all his energies to those two indigenous grape varieties, proving their incredible potential and showing it to the entire world. Attentive custodian of his terroir, he protected his soils and his wines from chemicals and he based all his empirical work on the authentic and genuine expressions of his wines. Today, under the proud gaze of Emidio and Rosa, the main guarantors of this tradition are Sofia and Daniela, together with the young granddaughters Chiara and Elisa. Sofia follows all the aspects related to the production, while Daniela follows in first person the administration and financial aspects of the winery. Chiara, Daniela's daughter follows the export markets and Elisa, soon to be eighteen, is starting to support and help the winery world.

TREBBIANO D'ABRUZZO RISERVA DOC, 2015 W
*ORGANIC, 2 YEARS CEMENT TANK AGEING, STUNNING
MINERAL PURITY*
£85.00

PECORINO DOC, 2012 W
ORGANIC, RICH AND COMPLEX, LONG ALMOND FINISH
£165.00

MONTEPULCIANO D'ABRUZZO DOC, 2015 R
*IMMEDIATE BEAUTY, GREAT COMPLEXITY, LONG AGEING
POTENTIAL*
£77.00

MONTEPULCIANO D'ABRUZZO DOC, 2013 R
RICH, EARTHY NOTES, GREAT WITH LAMB
£88.00

CAMPANIA

Campania is the ‘shin’ of Italy’s boot, with Naples as its capital. Campania’s success owes much to the varied climates and terroirs that host around 100,000 acres (46,800ha) of vines. This region, close to the sea, enjoys an abundance of sunshine with dry and hot summers and mild winters; all these components make it perfect for growing vines. Campania, like many Italian regions, is home to an impressive array of grape varieties. Its most important variety being Aglianico, a grape that is at the origin of the region’s two most famous and respected red wines: Taurasi and Aglianico del Taburno. Also vital to Campania’s vineyards are the white-wine varieties Fiano and Greco, which are championed by the region’s most respected white wines, Fiano di Avellino and Greco di Tufo. Another light-skinned grape of interest is Falanghina, which forms the backbone of Falerno del Massico and Galluccio wines.

With production dating back to the 12th century B.C, Campania is one of Italy’s oldest wine regions. Due to the considerable influence of ancient empires, including the Greeks, Romans and Byzantines. The area is also renowned for producing Falerno (Falernum), one of Italy’s most ancient wines

APPELLATION

IGT: Campania; Colli di Salerno

DOC: Capri; Ischia; Falanghina del Sannio; Irpinia

DOCG: Greco di Tufo; Fiano di Avellino; Taurasi; Aglianico del Taburno

INDIGENOUS GRAPES VARIETIES

White: Biancolella; Greco, Fiano; Falanghina

Red: Aglianico; Piediroso

*Petersham Cellar recommends
Benito Ferrara, Scala Fenicia, Colli di Lapio*





Cenatiempo
Ischia

Ischia is a volcanic island, just off the coast, near Naples, where white wines do show the typical 'struck flint' character of volcanic terroirs. Pasquale Cenatiempo's wines from the island are yet another demonstration of high quality wines made in Campania. He uses mostly Biancolella and Forastera, two grapes that are both widely grown on the island, and can be found only on other few islands of the Mediterranean Sea. Cenatiempo is one of the most historical wine cellar on the island of Ischia.

KALIMERA, ISCHIA DOC, 2017 W
ORGANIC, WHITE PEACH, MEDIUM BODIED
£28.00

Pietracupa
Avellino

Sabino Loffredo is a histrionic young vigneron from the south of Italy. He has taken over the family winery and used his talents as a gifted wine taster and dedicated wanderer to create one of the most extraordinary Italian wine business of recent years. Pietracupa wines represent Sabino's style and his idea of the wine world. Near Avellino, in the hinterland of the Campania region, the limited production focuses on varieties of grapes typical of the area: Fiano and Greco for the whites, and Aglianico for the red wines.

FIANO DI AVELLINO DOCG, 2018 W
JASMINE AND CITRUS NOTES, SMOKY HINT
£25.00

Benito Ferrara
Avellino

Benito Ferrara founded the A.A. Benito Ferrara in 1880 as a grape producing and transforming firm. Today Gabriella Ferrara, Benito's daughter, runs the company together with her husband Sergio Ambrosino. The Ferrara family produces tiny amounts of Greco di Tufo from their three hectares of vines in San Paolo di Tufo. Ferrara's vines are planted on steep slopes at 450-600 meters above sea level, south facing. They are rich in calcium, phosphorus, potassium and silicon.

TERRE D'UVA GRECO DI TUFO DOCG, 2018 W
LEMON AND ORANGE PEEL, ALMOND BLOSSOM, CRISP
£23.50

VIGNA CICOGNA GRECO DI TUFO DOCG, 2018 W
SINGLE VINEYARD, GREAT CONCENTRATION AND FINESSE, ENJOY IT WITH CALAMARI
£29.00

Antonio Caggiano
Taurasi

The rewarded Antonio Caggiano's wine estate is the benchmark for people who want to get to know and appreciate the great Irpinia wines. The founder Antonio Caggiano has been a passionate and enthusiastic photographer travelling all around the world for years: from the cold of the Arctic lands to the African desert, from the United States to South America. He eventually stopped travelling in order to create his winery in 1990. Antonio decided to found his company driven by an irrepressible desire to give voice to the history and traditions of Taurasi, his beloved region. Today it is one of the most spectacular wineries in Campania: you can walk astonished between tens of thousands of bottles arranged in recesses extracted from the stones walls.

VIGNA MACCHIA DE GOTI, TAURASI DOCG 2014 R
NOTES OF MATURE CHERRIES, TOBACCO, SILKY AND FIRM TANNIC STRUCTURE

£43.00



Azienda Agricola Boccella
Avellino

The Boccella wine estate lies in the village of San Eustachio just outside Castelfranci, in the province of Avellino. The area of production is exceptional for making great reds and sits at an altitude of 600m above sea level. Remarkably the Boccella family has been cultivating different Aglianico clones on ungrafted vines for over 50 years. The family owns just over three hectares of certified organic vineyards which are surrounded by a dense forest of oak and olive trees.

TAURASI RISERVA DOCG, 2007 R
ORGANIC, LICORICE, AUTHENTIC TAURASI

£55.00

Cantina Giardino
Irpinia

Antonio and Daniela De Gruttola of Cantina Giardino seek out plots with old vines and great aspects in Irpinia, high in the hills of Campania. They seek to champion and preserve the region's heirloom varietals. Vineyard work is done by hand, organically and a combination of great farming and low yields results in extremely healthy, tasty fruit. The wines are typically raised in large casks made from local woods and are bottled unfiltered, with no additions at all. The resulting wines are singular, vivid expressions of grape and place.

FIANO 'GAIA', CAMPANIA IGT, 2015 W
ORANGE WINE, 90 YEAR OLD VINES, VOLCANIC SOILS

£35.00

AGLIANICO 'LE FOLE', CAMPANIA IGT, 2015 R
ORGANIC, RIPE DARK FRUITS, AGED IN CHESTNUT CASKS

£28.00

Scala Fenicia
Capri

Scala Fenicia is a family owned wine estate located in Capri, along the ancient phoenician stairway that connects the harbour of Marina Grande to Anacapri. Vines are aged about 50 years and are cultivated in symbiosis with the natural environment, using the old 'pergola' training system. Along with this harmony, modern vinification vats are used in the small cellar, which was built in the basement of the main building. Minimal intervention methods in the vineyards and cellar are applied, the aim is in fact to bottle a wine which reflects the purest characteristics of this magnificent island. The white wine Capri DOC is a blend of Greco (50%), Bianconella (30%) and Falanghina (20%).

CAPRI DOC, 2016 W
CRISP, FRESH WILD FLOWERS AND CITRUS NOTES

£25.00

CAPRI DOC, 2013 W
OXIDATIVE HINT, HONESUCKLE, NECTARINE

£28.00

Colli di Lapio
Lapio

The Colli di Lapio estate is located in Arianello, a small district located in the higher area of the town of Lapio, at about 500mt above sea level. With its dry and breezy climate the place has ideal conditions for growing white wine grapes in the region. Lapio is also the birthplace of the Fiano DOCG wine appellation. Vineyards extend over 12 hectares and benefit from a wide temperature range especially in the summer: with cooling nights and hot temperatures during the day. The calcareous-clayey soils have also a good drainage. From the cultivation of prestigious Fiano and Aglianico grapes at Colli di Lapio they pursue quality of the wines and health of the fruit. They achieve this primarily with a hand selection of grapes, and with a rather meticulous winemaking approach.

FIANO DI AVELLINO DOCG, 2018 W
CRISPY CITRUS NOTES, FLINTY, LONG AFTERTASTE, ENJOY WITH MUSSELS

£25.00

PUGLIA

Puglia is a long and thin wine region in the far southeastern corner of the 'boot' of Italy. In terms of terroir, Puglia has a formidable array of natural tools to help encourage prolific vine growth. The hot Mediterranean climate, persistent sunshine and sea breezes make a near-perfect environment for viticulture. The most important Puglian red grapes are Negroamaro and Primitivo, while Verdeca is one of the few varieties among the whites that thrives in this hot, red-dominated region. Primitivo finds its home in the areas surrounding Manduria and Gioia del Colle, and creates robust, powerful wines. Negroamaro is more widespread and represents the majority of southern Puglia's DOCs.

Wine has always been part of life here. As in other regions of Italy, Puglia's farmers practised polyculture, and used to tend to a few rows of vines along with their olive trees and vegetables.

The region has a long history of co-operative winemaking, which in recent years has been instrumental in moving towards premium wines.

APPELLATIONS

IGT: Puglia; Salento

DOC: Aleatico di Puglia; Gioia del Colle; Primitivo di Manduria; Salice Salentino ; Castel del Monte

DOCG: Primitivo di Manduria Dolce Naturale

INDIGENOUS GRAPES VARIETIES

White: Bombino Bianco, Verdeca;

Red: Malvasia Nera, Montepulciano, Negroamaro; Primitivo

*Petersham Cellar recommends
Guttarolo, Duca carlo Guarini*





Tormaresca
Salento

In Southern Italy's historic Puglia region, winemaking has been a vital part of life for over 3,000 years. Tormaresca is leading Puglia's modern wine renaissance, creating wines of exceptional depth and character. The Antinori family, which has more than 625 years of winemaking history to its name, founded the Tormaresca winery in 1998, yielding wines that represent the perfect marriage between the traditional expression of Puglia's unique terroir with its stunning contrasts, and modern viticultural techniques.

TORCICODA, PRIMITIVO DEL SALENTO IGT, 2015
R - PLUM, VANILLA AND CHOCOLATE NOTES, ROUND
24.00

PIETRABIANCA, CASTEL DEL MONTE DOC, 2015
W - BLEND OF CHARDONNAY AND FIANO, NECTARINE,
GENTLE TOUCH OF OAK
26.00

Candido
Salento

It was in 1929 that Francesco Candido produced his first wine. This important date marks the start of a Salento-style oenological story, still alive today thanks to the hard work and passion of Alessandro and Giacomo, who represents the third generation of the Candido family. These two brothers have nurtured a sensible approach to farming their land while also setting in motion a programme of innovation and development in order to make a name for themselves at a competitive level both nationally and internationally.

DUCA DI ARAGONA, SALENTO IGT, 2016 R
INTENSE, COFFEE AND TOBACCO NOTES, TRY IT WITH
LAMB
£25.00

ALEATICO, SALICE SALENTINO DOC, 2013 SW
MORELLO CHERRY, CHESTNUT NOTES, LOUSCIOUS
£22.00

Cristiano Guttarolo
Gioia del Colle

Above the plain which often produce over-ripen grapes, here vines sit on a plateau of fossilised limestone, some four hundred meters above sea level and benefit from the unique climate in which they live. Cooler than usual in daytime thanks to a stiff wind from the sea, while the site's elevation offers a fluctuation of temperatures between day and night, allowing the grapes to ripen fully while retaining freshness and finesse. Vineyard work is excellent, organic and done entirely by hand. Cristiano eschews the use of additives based on his will to make the wines he likes to drink.

PRIMITIVO, MIRO, 2018 R
FRESH FRUIT FLAVOURS, SMOOTH TANNINS
£22.00

PRIMITIVO LAMIE DELLE VIGNE, 2016 R
UNFILTERED, CHERRY NOTES, TRY IT WITH CHARCUTERIE
£25.00

PRIMITIVO AMPHORA, 2016 R
UNFILTERED, AGED IN AMPHORA, EARTHY AND FLORAL
NOTES,
£35.00

Duca Guarini
Salento

The first member of the Guarini family to arrive in Terra d'Otranto was the German knight Ruggero Guarini, who arrived in Puglia in 1065 a.c. The Duca Carlo Guarini estate, which is now managed by Giovanni and his son Carlo, extends over 700 hectares of land, where vineyards, olive and fruit trees are planted. The winery is located in a splendid 18th century villa. The production is focused on wines made with native red grape varieties like Primitivo and Negroamaro. The estate produces also a particular white wine made with

TAERSIA NEGROAMARO BIANCO 2018 W
100% NEGROAMARO VINIFIED IN WHITE, LOW ALCOHOL,
DIFFERENT
£17.00

SAUVIGNON MURA', 2018 W
TROPICAL FRUITS FLAVOURS, HERBS, MEDIUM BODIED
£17.50

PRIMITIVO BURDI 2018 R
CLASSIC PRIMITIVO WITH BALANCED TANNINS, MEDIUM
BODIED, PAIR IT WITH PASTA DISHES OR MEAT
£15.00

PRIMITIVO VIGNE VECCHIE 2017 R
MADE GRAPES FROM OLDER VINES, CONCENTRATED,
LICORICE FLAVOURS AND LONG FINISH
£22.50



SICILY: VINES WITH THE ETNA ON THE BACKGROUND!

SICILY

Sicily is the largest island in the Mediterranean Sea. Blessed with consistently bright sunshine and moderate rainfall, this classic Mediterranean climate is ideally suited to the needs of the vines. Mount Etna, Europe's tallest active volcano at 10,930ft (3330m), dominates the island's eastern skyline and is responsible for the mineral-rich, dark soil which characterises the Etna DOC. Fifty miles (80km) south, the Iblei Mountains are another important place for Sicilian viticulture. The key grape varieties used in Sicily are a combination of indigenous varieties and newer, more fashionable imports. Nero d'Avola and Catarratto are the most important 'natives', occupying 16% and 32% of Sicily's vineyard area respectively. A large proportion of Catarratto is used to make Marsala, for which it is joined by the white varieties Grillo and Inzolia. Although less famous than Marsala, another sweet wine of significance to the island is Moscato di Pantelleria, the Moscato grape being here Muscat of Alexandria. Carricante is the main variety used to make the fantastic whites of Mount Etna. In terms of red grape varieties, the most common after Nero d'Avola is Grecanico, accompanied by small quantities of Alicante (Grenache), Perricone and Frappato, the latter being the key ingredient in Sicily's only DOCG wine Cerasuolo di Vittoria. Sibling varieties Nerello Mascalese and Nerello Cappuccio (also known as Nerello Mantellato) are also small players in terms of volume, but are of vital importance around Mount Etna, giving wines of unquestionable elegance.

Its roughly triangular shape led the island to be dubbed Trinacria (the triangle) during the Middle Ages, and is reflected in the triskelion (a motif with three protrusions) at the centre of the regional flag. For more than 2500 years Sicily has been a significant centre of viticulture in the Mediterranean, and its reputation has spread internationally in the past twenty years.

APPELLATIONS

IGT: Sicilia; Terre Siciliane; Avola

DOC: Etna; Noto; Marsala; Pantelleria; Sicilia; Vittoria

DOCG: Cerasuolo di Vittoria

INDIGENOUS GRAPES VARIETIES

White: Carricante; Catarratto; Grillo; Inzolia; Malvasia delle Lipari; Zibibbo

Red: Alicante; Frappato; Grecanico; Nerello Mascalese; Nerello Cappuccio;

Nero d'Avola; Perricone; Syrah

Petersham Cellar recommends

Passopisciaro, Graci, Zisola, Arianna Occhipinti,

Tenuta di Fessina, Marco de Bartoli



Arianna Occhipinti

Monti Iblei

“Vittoria, the wine, the vineyards and the stone walls that surround them; this is my land. The sun, rising early in the morning, warms the nearby Iblei Mountains. I love the grapes of this area, Frappato and Nero d’Avola. I identify with them; I admire their strength and ability to merge past and future. (...) I try to produce wine without using any chemicals, neither in the cellar nor in the vineyard, so that they may simply be the fruit of our land with their own characteristic and stories. My farm covers about 10 hectares of vineyards and 15 hectares of olive groves, cultivated entirely organically.” This is Arianna Occhipinti, a devoted vinegrower and winemaker crafting special wines in the south-eastern corner of Sicily.

SP68 BIANCO, SICILIA IGT, 2016 W

AROMATIC, ZESTY, SALINE, GREAT WITH FRIED SEAFOOD
£23.50

FRAPPATO, SICILIA IGT, 2017 R

WILD BERRIES AND EARTHY NOTES, AGED IN AMPHORA
£35.00

Pietradolce

Etna

Pietradolce is one of the most prestigious names of the new wing of Sicilian quality wine producers. Their philosophy reflects everything that modern winemaking is today: minimal vineyard intervention, exclusive use of local grape varieties (Nerello Mascalese, Cappuccio and Carricante) and the only use of “Alberello” training system. Pietradolce is located just at the feet of the Etna Volcano, with vineyards between 400 and 900 meters above sea level, the high altitude perfectly compensates the Sicilian hot summers helping wines reaching a remarkable vibrancy and finesse.

‘ARCHINERI’ ETNA BIANCO DOC, 2018 W

100 YRS OLD VINES, WHITE PEACH AND LIME NOTES
£33.00

ETNA ROSATO DOC, 2019 Rs

GENEROUS FRUITS FLAVOURS, MEDIUM BODIED, TRY IT WITH SHELLFISH

£19.00

ETNA Rosso DOC, 2018 R

DRIED FLOWERS AND CHERRY, GRAPHITE HINT ON FINISH
£21.00

ETNA Rosso DOC ‘CONTRADA RAMPANTE’ 2016 R

SINGLE VINEYARD, RICH, SILKY TANNINS, HAVE IT WITH PORK OR MATURED CHEESES
£35.00

Benanti

Etna

In 1988, Giuseppe Benanti revived the family’s old passion, with an extensive and selective study of the Etnean soils highly devoted to viticulture. He also investigated particular clones of indigenous vines and new oenological techniques to reproduce ancient fragrances using the most modern practices of vinification. Today the family owned wine estate is placed in a market range of high quality products and requests are strongly increasing. This is mainly due to the quality of the wines, known throughout Italy and abroad, and attested by many national and international awards.

ETNA BIANCO DOC, 2017 W

GREEN APPLE AND PEAR NOTES, REFRESHING MINERALITY, PAIR IT WITH SEAFOOD
£22.00

ROVITTELLO, ETNA Rosso DOC, 2014 R

AGED IN BARRIQUES, RED FRUITS, VANILLA AND CHESTNUT HINTS, HARMONIOUS
£48.00

Cos

Vittoria

COS is an exciting winery in the Vittoria region of Sicily. Located in the south east corner of the island, Vittoria is the home to the only Sicilian DOCG, Cerasuolo di Vittoria, which brings together the Nero d’Avola and Frappato varieties to make a really elegant, fresh, expressive red. COS was founded when three school friends from Vittoria, Giambattista Cilia, Giusto Occhipinti and Pinuccia Strano, decided to start vinifying grapes from their parents’ vineyards in 1980. COS has been run biodynamically for several years now. Giusto makes his own teas of nettles and other herbs and plants, and buys some of the biodynamic preparations. He has given a lot of thought to the advantages and disadvantages of different kinds of fermentation and storage containers. He did experiments and finally decided on the clay amphora of 440 litres. “Clay is like oak”, he says, “the wine breathes but the advantage with clay is that it gives no taste to the wine.”

FRAPPATO, SICILIA IGT, 2018 R

LOW TANNINS, LIGHT BODIED, WILD BERRIES AROMAS
£25.00



Graci
Etna

Alberto Aiello Graci has been making wine on Sicily's Mount Etna since 2004, the year he returned from his apprenticeship as a Milan banker. He works 18 hectares of vines, of which 15 hectares are Nerello Mascalese (Etna's top red grape), 1.5 hectares Carricante and 1 hectare Catarratto. 'Etna is a special place,' says Graci. He cites three reasons. First, it has the sun of Sicily but a climate moderated by altitude. Second, it has volcanic soils. Third, it has old ungrafted vineyards.

ETNA ROSSO DOC, 2017 R
SUCCULENT FRUIT, MATURE TANNINS, GREAT WITH STEAK OR LAMB

£25.00

CONTRADA ARCURIA, ETNA BIANCO DOC, 2015 W
100% CARRICANTE, WILD HERBS AND SALINE NOTES, FIRM CHARACTER

£48.00

Nino Barraco
Marsala

Nino took over his family's vineyards in 2004 and from the outset he has worked organically, focusing on the native grapes of his Western Sicily and single vineyard wines, letting the true potential of his land speak. The wines he crafts are aromatically intense, wonderfully deep and take you to Marsala; its dry, sturdy winds, golden light and the sense that the sea is never too far away. It is a barren stretch of coastline that produces broad, saline wines that are made to age.

CATARRATTO, TERRE SICILIANE IGT, 2017 W
3 DAYS SKIN MACERATION, SALTY TOUCH, REFRESHING ACIDITY

£28.00

Passopisciario
Etna

Passopisciario is situated 1,000 metres above sea level on the northern slopes of Mount Etna, a volcano from which a steady plume of smoke is a constant reminder that it is very much alive. Andrea Franchetti acquired Passopisciario ("Fisherman's Path"), an ancient vineyard and winery, in the town of Castiglione, in year 2000. He planted 40 acres of vines on the north side of Etna, at an elevation that peaks at just over 1,000 m. His arrival on Etna helped to initiate the renaissance of viticulture on the mountain and an international discovery of the wines of Etna. At Passopisciario, he focuses on the native grape Nerello Mascalese and its various expressions of terroir and altitudes through a series of crus, called 'Contrada'.

PASSOROSSO, ETNA ROSSO DOC, 2015 R
EARTHY, WILD BERRIES, ENJOY IT WITH LAMB OR ROASTED PORK

£42.50

PASSOBIANCO, TERRE SICILIANE IGT, 2017 W
UNOAKED CHARDONNAY, RICH, COMPLEX

£38.00

If you are interested in the 'single vineyard' wines from the 'Passopisciario' estate please send your enquire to the Petersham Cellar Team at info@petershamcellar.com

Girolamo Russo
Etna

The Girolamo Russo estate was founded in 2005 by Giuseppe Russo, in memory of his late father. The Russos have 26 hectares of land in and around Passopisciario, with 15 hectares of vineyards surrounded by olive and hazelnut groves. The vineyards are high up, between 650 and 780 metres above sea level. Many of the free-standing bush vines are over 80 years old, surviving in harmony with Etna's black, mineral-rich volcanic soil. Giuseppe works the vineyards organically and makes the wines himself. He vinifies each parcel separately, seeking out their individual identities in a series of wines that reflect the diverse character of their terroirs.

A' RINA, ETNA ROSSO DOC, 2016 R
ORGANIC, PURE FRUIT, VELVETY TANNIC STRUCTURE

£30.00



Donnafugata

Marsala e Pantelleria

The estate's means 'fugitive woman' or 'woman in flight' and refers to Maria Carolina, sister of Maria-Antoinette and Queen of Naples and Sicily. In 1799 she fled the invading Republican French troops and found shelter in the country estates of a noble. These same estates are now home to the Rallo's family, who adopted the evocative name Donnafugata for their new winery. "Donnafugata appears to be one of those wineries - as all the best ones are - that never stands still, but continually evolves".

BEN RYÈ, PASSITO DI PANTELLERIA DOC, 2016 R, SW
CANDIED ORANGE, TROPICAL FLAVOURS, HONEY

£68.00

Tenuta di Fessina

Randazzo

Founded in 2007 by winemaker Silvia Maestrelli, her husband Roberto Silva, and winemaker Federico Curtaz, the Fessina Estate is located in the small village of Rovittello, about eight miles east of Randazzo, a small, picturesque village in the heart of Castiglione di Sicilia. The estate lies in the shadows of Mt. Etna, Europe's largest active volcano, which adds to the mystique of this incredible property.

A' PUDDÀRA, ETNA BIANCO DOC, 2017 W
SAGE AND CITRUS NOTES, DUSTY MINERALITY,
ENJOY WITH OYSTERS OR TURBOT

£39.00

IL MUSMECI, ETNA ROSSO DOC 2012 R
FLORAL AND EARTHY NOTES, POWERFUL, A GOOD MATCH
WITH ROASTED LAMB

£38.00

Marco de Bartoli

Marsala e Pantelleria

Marco de Bartoli seems to have single-handedly restored the good name of Marsala. The 20ha family owned winery, close to the Sicilian town of Marsala is now also producing a range of sweet passito, fine dry white and excellent sparkling wines. In 1978 Marco De Bartoli chose the lonely route to quality, deciding to grow and vinify the fruit himself in-house. Today, his children: Renato, Sebastiano and Giuseppina have now succeeded their father, continuing along the path of quality, but their campaign is to further promote Sicily's indigenous grape varieties, notably local Grillo, Zibibbo, Catarratto and red Pignatello, through dry still and sparkling wines (the latter called 'Terzavia' in reference to the three ways in which Grillo can be vinified: oxidative, still white and sparkling!).

TERZAVIA BRUT NATURE, NV W SP
CLASSIC METHOD SPARKLING, YEASTY, FRESH, A GOOD
MATCH WITH RAW SCALLOPS OR FRIED GREEN PEPPERS
£33.00

PIETRANERA, TERRE SICILIANE IGT, 2018 W
TROPICAL FRUITS FLAVOURS, VIBRANT, SALTY TOUCH
£29.00

INTEGER, TERRE SICILIANE IGT, 2015 W
100% GRILLO ORGANICALLY FARMED, DRY, COMPLEX
£35.00

BUKKURAM SOLE D'AGOSTO, PASSITO DI
PANTELLERIA DOC, 2017 W SW
GREAT STRUCTURE AND FINESSE, HAVE IT WITH BLUE
STILTON OR ALMOND TART
£55.00

VIGNA LA MICCIA, MARSALA SUPERIORE 5 ANNI,
W SW - OUTSTANDING SWEET MARSALA, CIGAR AND
WALNUT, LIVELY ACIDY
£35.00

VECCHIO SAMPERI, W
PERPETUAL WINE AGED 40 YEARS IN SOLERA SYSTEM
DRY, TOASTED AND OXIDISED NOTES, ENJOY IT WITH
AGED CHEESES
£55.00



Zisola (Mazzei)

Noto

Zisola Estate is owned by the renowned Tuscan Mazzei family, as they saw the huge potential it had for winemaking: the soil and climate is ideal. The Estate is located in southeastern Sicily, the home of Nero d'Avola, about 1 km outside the magnificent town of Noto, renowned for its Baroque architecture. Here, in this alluring spot, with a long history and a rich culture, like all of Sicily, the Mazzeis found unexpressed potential and pioneered an ambitious project with considerable added value. The Zisola estate comprises approximately 50 hectares, 21 of which have been returned to their original use of vine-growing interspersed with olive, citrus and almond trees. Situated at approximately 130 metres above sea level, the gently sloping vineyards have a west south-west exposure.

NERO D'AVOLA, NOTO Rosso DOC, 2018 R

SPICES, RED FRUITS AND ORANGE PEEL HINTS

£20.00

DOPPIOZETA, NOTO Rosso DOC, 2015 R

DRIED RED FRUITS, BLACK PEPPER, TRY IT WITH LAMB

£42.00

EFFE EMME, TERRE SICILIANE IGT, 2014 R

100% PETIT VERDOT, DISTINCT DARK FRUITS FLAVOUR,

BALSAMIC, TANNIC

£42.00

ACHILLES, TERRE SICILIANE IGT, 2016 R

100% SIRAH, FULL BODIED, VELVETY TANNINS

£40.00

AZISA, SICILIA DOC, 2019 W

BALANCED, CLEAN BLEND OF GRILLO AND CATARATTO

GRAPES, BRIGHT ACIDITY

£18.50



SARDINIA

Sardinia, 150 miles (240km) off the west coast of mainland Italy, is the second-largest island of the Mediterranean Sea. Covering roughly 9,300 square miles, it is almost three times the size of Corsica. Most of Sardinian vineyards, as well as most of the DOCs, are found on the western side of the island. They shape the west coast, running from south to north: Carignano del Sulcis, Vernaccia di Oristano, Malvasia di Bosa and Alghero. The exception to this westerly bias is Vermentino di Gallura, whose catchment area covers the island's north-eastern corner.

Different empires and kingdoms have conquered the island over the centuries and this can be seen in its place names, architecture, languages and dialects, and its unique range of wine grapes. Sardinia's terroir is full of promise for the hopeful winegrower. The cultivable soils and bedrocks vary from granite, limestone and sandstone to mineral-rich clays and free-draining sands and gravels.

APPELLATIONS

IGT: Isola dei Nuraghi; Romangia; Valle del Tirso

DOC: Cannonau di Sardegna; Carignano del Sulcis; Malvasia di Bosa; Monica di Cagliari; Moscato di Sardegna; Nuragus di Cagliari; Vermentino di Sardegna; Vernaccia di Oristano

DOCG: Vermentino di Gallura

INDIGENOUS GRAPE VARIETIES

White: Malvasia; Vernaccia; Vermentino

Red: Cannonau; Carignano; Garnaccia; Monica

*Petersham Cellar recommends
Passopisciaro, Graci, Zisola, Arianna Occhipinti,
Tenuta di Fessina, Marco de Bartoli*





Santadi
Sulcis

The Santadi Winery was created in 1960, when a group of grape growers, coordinated by ETFAS -the Land Reform Board of Sardinia- joined forces to set up a cooperative winemaking and marketing business. Santadi is located in southwest Sardinia, in the heart of the Sulcis district. Thanks to the oenologist Giacomo Tachis's guidance, the quality of the Santadi wines skyrocketed, securing them a breakthrough in the main markets and recognition for their outstanding quality and strong identity.

TERRE BRUNE, CARIGNANO DEL SULCIS DOC,
2014 R
PRUNES AND JUNIPER NOTES, REFINED TANNINS

£45.00

Tenute Dettori
Romangia

The Tenute Dettori farm lies in the province of Sassari, in north Sardinia at 250 meters above the sea level. Alessandro Dettori has been working tirelessly on his family's 45 acres of vineyards and transformed their grapes into powerful and exemplary expressions of the two great grape varieties of Sardinia, Cannonau and Vermentino. Some of Dettori's vines are over a century old. No products of chemical synthesis are used either in the vineyard or in the cellar.

RENOSU BIANCO W
*HINT OF GRAPEFRUIT, MEDITERRANEAN HERBS,
PLEASANT FINISH*

£19.50

DETTORI BIANCO, ROMANGIA IGT, 2015 W
MEDIUM BODIED, CITRUS AND WHITE PEACH NOTES

£25.00

TUDERI, ROMANGIA IGT, 2012 R
RICH, MORELLO CHERRY, FLORAL AND EARTHY NOTES

£25.00

Agricola Punica
Barrua

Agricola Punica is a joint venture between Sebastiano Rosa, Sardinian winery Cantina di Santadi, Tenuta San Guido, Santadi President Antonello Pilloni and the legendary Tuscan consulting oenologist Giacomo Tachis. Mr. Tachis is the one who initiated this new project in Sardinia and convinced all the others to produce a fantastic Carignano. The Southwest corner of Sardinia, where most of Agricola Punica's vineyards are, is a near perfect environment for the Carignano grape. Winters are mild and summers are hot and dry. Due to the fierce sirocco, an African wind blowing across the Sardinian Sea, Agricola Punica is in one the hottest regions in Italy. Thanks to the great amount of light, this region is perfect for Carignano based wines!

MONTESU, ISOLA DEI NURAGHI IGT, 2017 R
*FRESH BLEND OF CARIGNANO AND INTERNATIONAL
GRAPE VARIETIES*

£19.50

BARRUA, ISOLA DEI NURAGHI IGT, 2015 R
BLACK CHERRY, MYRTLE, VELVETY TANNINS

£35.00

Cantine Poderosa
Sassari

Cantina Poderosa farm covers 6 hectares, and it's located in the most favorable area of Mejlogu, in the north of the island, in the province of Sassari. The territory of Mejlogu is mainly volcanic and the conical shaped hills make it an interesting spot from a geological point of view. The soils are amongst the most fertile of the island. The estate is run by three viticulturists animated by a profound respect for production in the name of a historical-cultural continuity. The limited dimensions of the production allow to best cure the quality of the wines.

VERMENTINO LUNADU, IGT, 2015 R
SAVOURY, GOOD STRUCTURE, MEDITERRANEAN HERBS

£22.00

LIERRA CAGNULARI, IGT, 2011 R
BLACKCURRANT, MEATY, INTENSE, BALANCED

£25.00



SIEPI

2013

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA

MAZZEI
1858

FINE WINES

BRUNELLO DI MONTALCINO

CASANOVA DI NERI, BRUNELLO DI MONTALCINO CERRETTALTO 2010 R	£425.00
BIONDI SANTI, BRUNELLO DI MONTALCINO 2013 R	£120.00
IL PARADISO DI MANFREDI, BRUNELLO DI MONTALCINO 2011 R	£90.00
VALDICAVA, BRUNELLO DI MONTALCINO 2012 R	£99.00

SUPERTUSCANS

CASTELLO DEI RAMPOLLA, VIGNA D'ALCEO 2011 R	£135.00
CASTELLO DEI RAMPOLLA, VIGNA D'ALCEO 2001 R	£143.00
PETROLO, GALATRONA 2015 R	£99.00
TENUTA DI TRINORO, PALAZZI 2013 R	£140.00
TENUTA DI TRINORO, TENUTA DI TRINORO 2011 R	£170.00
TENUTA SAN GUIDO, SASSICAIA 2010 R	£160.00
TENUTA DI BISERNO, LODOVICO 2008 R	£250.00
PRINCIPE CORSINI, FICO 2015 R	£160.00

BAROLO

CAVALLOTTO, BAROLO CANNUBI BOSCHIS 2013 R	£65.00
FERDINANDO PRINCIPIANO, BAROLO BOSCARETO 2012 R	£68.00
BRUNA GRIMALDI, BAROLO BADARINA 2012 R	£68.00
PALLADINO, BAROLO ORNATO 2013 R	£50.00

PINOT NOIR

HOFSTATTER, PINOT NERO RISERVA ST. BARTHENAU 2015 R	£69.00
POJER E SANDRI, PINOT NERO RISERVA RODEL PIANEZZI 2015 R	£69.00
FRANZ HAAS, PINOT NERO RISERVA SCHWEIZER 2015 R	£43.00

CENTRAL ITALY

PAOLO BEA, SAGRANTINO PAGLIARO 2010 R	£75.00
EMIDIO PEPE, MONTEPULCIANO D'ABRUZZO 2011 R	£100.00
EMIDIO PEPE, MONTEPULCIANO D'ABRUZZO 1997 R	£250.00
MASCIARELLI, MONTEPULCIANO D'ABRUZZO RISERVA VILLA GEMMA 2015 W	£60.00

WHITE WINES

CASTELLO DELLA SALA, CERVARO DELLA SALA 2016 W	£70.00
RADIKON, RIBOLLA GIALLA 2009 W	£44.00
EMIDIO PEPE, TREBBIANO D'ABRUZZO 2009 W	£165.00
TENUTA DI TRINORO, SEMILLION 2017 W	£65.00
FORADORI, NOSIOLA 2018 W	£40.00

CHAMPAGNE

DE VENOGNE, BLANC DE NOIRS NV SP	£75.00
DE VENOGNE, BLANC DE BLANCS NV SP	£75.00
DE VENOGNE, CORDON BLEU BRUT NV SP	£40.00
LOUIS ROEDERER, BRUT NATURE ROSE' PHILIPPE STARCK NV SP	£85.00

OTHER FORMATS

HALVES

CASTELLO DI FONTERUTOLI (MAZZEI) CHIANTI CLASSICO 2016 R	£11.00
CASTELLO DI FONTERUTOLI (MAZZEI) CHIANTI CLASSICO 2014 R	£12.00
CASTELLO DI FONTERUTOLI (MAZZEI) SER LAPO CHIANTI CLASSICO RISERVA 2013 R	£13.00
CASTELLO DI FONTERUTOLI (MAZZEI) CHIANTI CLASSICO GRAN SELEZIONE 2008 R	£25.00
TENUTA SAN GUIDO, SASSICAIA 2013 R	£99.00
PIEROPAN SOAVE CLASSICO 2018 W	£11.00
POJER E SANDRI, MULLER THURGAU PALAI 2018 W	£13.50

MAGNUMS - 1.5L

CASTELLO DI FONTERUTOLI (MAZZEI) CHIANTI CLASSICO 2016 R	£45.00
CASTELLO DI FONTERUTOLI (MAZZEI) SIEPI 2015 R	£220.00
CASTELLO DI FONTERUTOLI (MAZZEI) CONCERTO 2015 R	£130.00
CASTELLO DI FONTERUTOLI (MAZZEI) MIX 36, TOSCANA IGT, 2013 R	£145.00
ZISOLA (MAZZEI) DOPPIOZETA 2013 R	£85.00
IL CAGGIO, (MAZZEI) IPSUS, CHIANTI CLASSICO GRAN SELEZIONE, 2015 R	£495.00
MARCHESI ANTINORI, TIGNANELLO, TOSCANA IGT, 2004 R	£435.00
TENUTA BELGUARDO (MAZZEI) VERMENTINO, 2016 R	£33.00

3 LITRES

CASTELLO DI FONTERUTOLI (MAZZEI) SIEPI 2007 R	£450.00
CASTELLO DI FONTERUTOLI (MAZZEI) SIEPI 2015 R	£400.00
TENUTA BELGUARDO (MAZZEI), TENUTA BELGUARDO 2013 R	£185.00

TENUTA BELGUARDO (MAZZEI), TENUTA BELGUARDO 2010 R	£195.00
IL CAGGIO (MAZZEI), IPSUS 2015 R	£975.00
MARCHESI ANTINORI TIGNANELLO 1997 R	£975.00
ROMANO DAL FORNO VALPOLICELLA SUPERIORE 2005 R	£500.00

6 LITRES

CASTELLO DI FONTERUTOLI (MAZZEI), CHIANTI CLASSICO 2015 R	£265.00
MONTEVERTINE, PERGOLE TORTE 2013 R	£1475.00
MONTEVERTINE, PERGOLE TORTE 2004 R	£1675.00

MAZZEI FAMILY LIBRARY

CASTELLO DI FONTERUTOLI (MAZZEI), SIEPI 2015 R	£95.00
CASTELLO DI FONTERUTOLI (MAZZEI), SIEPI 2012 R	£99.00
CASTELLO DI FONTERUTOLI (MAZZEI), SIEPI 2007 R	£115.00
CASTELLO DI FONTERUTOLI (MAZZEI), SIEPI 2003 R	£145.00
CASTELLO DI FONTERUTOLI (MAZZEI), CHIANTI CLASSICO GRAN SELEZIONE 2010 R	£50.00
CASTELLO DI FONTERUTOLI (MAZZEI) CHIANTI CLASSICO GRAN SELEZIONE 2008 R	£50.00
CASTELLO DI FONTERUTOLI (MAZZEI), CHIANTI CLASSICO GRAN SELEZIONE 2006 R	£54.00
CASTELLO DI FONTERUTOLI (MAZZEI), MIX 36, TOSCANA IGT, 2011 R	£69.00
ZISOLA (MAZZEI), ACHILLES, TERRE SICILIANE IGT, 2015 R	£45.00
TENUTA BELGUARDO (MAZZEI), TENUTA BELGUARDO, TOSCANA IGT, 2007 R	£70.00
IL CAGGIO (MAZZEI), IPSUS CHIANTI CLASSICO GRAN SELEZIONE 2015 R	£245.00



Notes

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Lined area for notes on page 131, consisting of 20 horizontal dotted lines.

Start your Petersham Cellar experience

Discover our range of wines by ordering one of the below pre-mixed cases:

**'Introduction to Petersham Cellar' pre-mixed case:
12 bottles for £195 - Free Delivery**

2 x Prosecco Millesimato Brut, Villa Marcello
2 x Gavi Il Castello, Castello di Tassarolo
2 x Greco di Tufo Terre d'Uva, Benito Ferrara
2 x Nero d'Avola, Zisola
2 x Barbera Nizza Augusta, Isolabella della Croce
2x Donna Daria Fior d'Arancio Passito, La Montecchia

**'Petersham Cellar Selection' pre-mixed case:
12 bottles for £300 - Free Delivery**

2 x Prosecco E.G.O. Dosage Zero, Villa Marcello
2 x Vermentino Codice V, Tenuta Belguardo
2 x Verdicchio Misco Riserva, Tenuta di Tavignano
2 x Chianti Classico Castello Fonterutoli, Castello di Fonterutoli
2 x Pinot Nero Mazzon, Gottardi
2x Vin Santo, Terre a Mano

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Petersham Cellar

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