

# GINO

D'ACAMPO

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• MY RESTAURANT •

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WINE LIST

## • PROSECCO •

Prosecco is native to the north east of Italy, produced from grapes called glera in the Venetian hills around the town of Treviso. Prosecco DOC production spans the regions of Veneto & Friuli-Venezia Giulia. Prosecco Conegliano Valdobbiadene Superiore D.O.C.G. can only be made in the province of Treviso in the hills between Conegliano & Valdobbiadene but it's the juice from the grapes harvested on the famous Cartizze hill that contribute to what is widely recognised as the Grand cru of Prosecco.

	125ml	Bottle
<b>PROSECCO 'SPAGOROSSO' DOC FRIZZANTE BRUT - Domenico de Bertiol, Veneto</b> <i>Semi-sparkling</i>	-	£26.50
<b>PROSECCO 'PRIMO' DOC BRUT - Cavit, Veneto</b>	£7.25	£29.00
<b>PROSECCO 'VILLA TERESA' DOC EXTRA DRY  - Tonon, Veneto</b>	£7.75	£31.50
<b>PROSECCO 'CERADELLO' DOC BRUT  - Adria Vini, Veneto</b>	£8.25	£33.00
<b>PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE 'RIVE DI REFRONTOLO' DOCG BRUT - Andreola, Veneto</b>	-	£34.00
<b>PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE DOCG BRUT</b> <i>Terre di San Venanzio, Veneto</i>	£8.75	£36.00
<b>PROSECCO CONEGLIANO VALDOBBIADENE 'MILLESIMATO' 2017 SUPERIORE DOCG DRY - Andreola, Veneto</b>	£8.95	£36.75
<b>PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG BRUT</b> <i>Terre di San Venanzio, Veneto</i>	£9.25	£39.00
<b>PROSECCO CONEGLIANO VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG DRY</b> <i>Domenico de Bertiol, Veneto</i>	-	£42.00

## • FRANCIACORTA •

Just an hour east of Milan, Franciacorta - our best kept sparkling wine secret, is a region home to over 100 wineries making incredible sparkling wine in the metodo classic. Satèn & Millesimato reign supreme here & can more than compete against France's Champagne or Crémant.

	125ml	Bottle	Magnum
<b>FERGHETTINA BRUT - Ferghettina, Lombardia</b> <i>90% Chardonnay, 10% Pinot Nero</i>	£9.75	£44.00	-
<b>FERGHETTINA ROSÉ BRUT 2015 - Ferghettina, Lombardia</b> <i>100% Pinot Nero</i>	£9.95	£46.00	£92.00
<b>MILLEDI BRUT 2014 - Ferghettina, Lombardia</b> <i>100% Chardonnay</i>	-	£46.00	£92.00

## • ROSÉ & SPUMANTE •

	125ml	Bottle
<b>BRACHETTO ROSÉ SWEET - Alasia, Piemonte</b> <i>100% Brachetto</i>	£6.85	£26.50
<b>LUNETTA ROSÉ SPUMANTE BRUT - Cavit, Trentino</b> <i>A blend of Chardonnay, Merlot &amp; Teroldego.</i>	£8.25	£32.50

## • CHAMPAGNE •

	Bottle	Magnum
<b>LALLIER BRUT NV - Aÿ, France</b> <i>65% Pinot Noir, 35% Chardonnay</i>	£49.95	-
<b>VEUVE CLICQUOT BRUT NV - Reims, France</b> <i>50% Pinot Noir, 25% Chardonnay, 25% Pinot Meunier</i>	£68.50	-
<b>LAURENT-PERRIER CUVÉE ROSÉ NV - Tours sur Marne, France</b> <i>100% Pinot Noir</i>	£88.00	£176.00
<b>DOM PERIGNON BRUT 2009 - Épernay, France</b> <i>50% Pinot Noir, 50% Chardonnay</i>	£174.00	-
<b>CRISTAL BRUT 2009 - Reims, France</b> <i>60% Pinot Noir, 40% Chardonnay</i>	£250.00	-

## • WHITE WINE •

NORTH	175ml	250ml	Bottle
<b>PINOT GRIGIO - Mirabello, Veneto</b> 100% Pinot Grigio. Fresh, delicate & dry with crisp acidity.	£6.65	£8.75	£26.25
<b>CHARDONNAY - Terrazze della Luna, Trentino</b> 100% Chardonnay. Fresh, fruity & dry. Apple & apricot.	£6.85	£9.00	£27.00
<b>SAUVIGNON BLANC - Il Cascinone, Piemonte</b> 100% Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus.	£7.85	£9.95	£28.50
<b>GEWÜRZTRAMINER - Terrazze della Luna, Trentino</b> 100% Gewürztraminer. Aromatic, off-dry. Spice, ginger & lychee.	£8.15	£10.15	£30.00
<b>FRIULANO - Visintini, Friuli-Venezia Giulia</b>  100% Friulano. Good acidity with green apple & hints of almond.	£8.65	£10.75	£31.50
<b>GAVI DI GAVI - Alasia, Piemonte</b> 100% Cortese. Zesty & dry. White peach, pear & citrus.	£8.85	£11.50	£34.00
<b>SOAVE - Prà, Veneto</b> 100% Garganega. Light with honeysuckle, elderflower & subtle spice.	£9.15	£12.00	£35.00
<b>CHARDONNAY MASO TORESELLA - Cavit, Trentino</b> 100% Chardonnay. Structured, oaked & dry. Vanilla, peach & candied citrus.	-	-	£42.75

CENTRAL	175ml	250ml	Bottle
<b>VERDICCHIO CLASSICO - Monte Schiavo, Marche</b> 100% Verdicchio. Mineral & dry. Ripe stone fruit & lemony finish.	£7.85	£9.95	£28.75
<b>PECORINO - Contesa, Abruzzo</b> 100% Pecorino. Dry & floral with peach & citrus.	£8.15	£10.25	£30.50
<b>BIANCHELLO DEL METAURO - Crespaia, Marche</b>  100% Bianchetto. Complex & rich with racy acidity & flavours of peach, plum & nectarine	£8.35	£10.50	£31.00

SOUTH & THE ISLANDS	175ml	250ml	Bottle
<b>GRILLO - Ca' di Ponti, Sicilia</b> 100% Grillo. Floral & dry. Spice, stone fruit & citrus peel.	£5.25	£7.25	£19.95
<b>CATARRATTO DA VERO - Adria Vini, Sicilia</b>  100% Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish.	£6.00	£8.25	£23.50
<b>FALANGHINA - Ripa delle Ghiande, Campania</b> 100% Falanghina. Citrus & stone fruit with a zesty freshness.	£9.15	£11.75	£34.50
<b>GRECO DI TUFO - Villa Raiano, Campania</b> 100% Greco. Floral aromas with crisp green apple on the palate.	£9.95	£12.75	£37.50

## • ROSÉ WINE •

NORTH	175ml	250ml	Bottle
<b>PINOT GRIGIO ROSÉ - Piattini, Lombardia</b> 100% Pinot Grigio. Delicate, pale & dry. Cherry & raspberry.	£6.65	£8.65	£24.00
<b>VILLA TERESA ROSÉ - Tonon, Veneto</b>  70% Merlot, 30% Raboso. Pale pink with notes of strawberry & rose petal.	£7.00	£9.00	£26.00

CENTRAL	175ml	250ml	Bottle
<b>AMORE ROSÉ - Barberani, Umbria</b>  100% Sangiovese. Provence-style with notes of strawberry & cranberry.	-	-	£30.75

SOUTH & THE ISLANDS	175ml	250ml	Bottle
<b>NEGROAMARO ROSÉ - Versante, Puglia</b> 100% Negroamaro. Floral, fruity & dry. Raspberry & blood orange.	£7.50	£9.75	£28.50

## • RED WINE •

NORTH	175ml	250ml	Bottle
<b>BARBERA - Alasia, Piemonte</b> 100% Barbera. Blackberry, plum & black cherry.	£6.50	£8.50	£25.50
<b>MERLOT - Il Cascinone, Piemonte</b> 100% Merlot. Full-flavoured & dry. Dark berries, light spice, dark chocolate.	£7.50	£9.50	£27.75
<b>CASTELVECCHIO - Patrizi, Piemonte</b> 40% Nebbiolo, 40% Dolcetto, 20% Barbera. Medium-bodied. Violets & primrose. Plum & black cherry.	£7.75	£10.00	£30.00
<b>PINOT NERO - Castel del Lupo, Lombardia</b>  100% Pinot Nero. Bright, fresh & dry. Red berries, plum & gently floral.	£8.25	£10.75	£32.00
<b>VALPOLICELLA CLASSICO RIPASSO - Montigoli, Veneto</b> 70% Corvina, 15% Corvinone, 15% Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.	£9.25	£12.50	£36.00
<b>BAROLO - Alasia, Piemonte</b> 100% Nebbiolo. Rich with violets, plums & spicy notes.	-	-	£53.00
<b>AMARONE DELLA VALPOLICELLA - Riondo, Veneto</b> 60% Corvina, 35% Rondinella, 5% Corvinone. Cherry jam with notes of vanilla & coffee beans.	-	-	£59.00
CENTRAL	175ml	250ml	Bottle
<b>CHIANTI RISERVA - Roccialta, Toscana</b> 90% Sangiovese, 10% Canaiolo. Fruit-forward with plum & bramble fruit.	£7.75	£10.25	£30.00
<b>MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo</b> 100% Montepulciano. Rich & spicy, with wild plums & violets.	£8.00	£10.50	£30.50
<b>FORESCO - Barberani, Umbria</b>  70% Sangiovese, 20% Cabernet Sauvignon, 10% Merlot. Elegant & silky blend with intense fruit.	£9.00	£11.25	£33.75
SOUTH & THE ISLANDS	175ml	250ml	Bottle
<b>NERO D'AVOLA - Il Meridione, Sicilia</b> 100% Nero D'Avola. Black cherry & plum with a hint of spice.	£5.50	£7.75	£21.50
<b>SANGIOVESE - Ke Bontá, Puglia</b> 100% Sangiovese. Fresh, juicy & dry. Red berries, soft spice & tangy.	£6.00	£8.25	£23.50
<b>SHIRAZ - Ca' di Ponti, Sicilia</b> 100% Shiraz. Juicy & dry. Dark berries, brambles & spice.	£6.75	£8.75	£25.50
<b>NEGROAMARO - Nostrale, Puglia</b> 100% Negroamaro. Fruit-forward with cherry, juniper & balsamic notes.	£7.75	£10.25	£29.50
<b>CANNONAU - Isola's, Sardegna</b> 100% Cannonau. Medium-bodied with wild berries & hints of violet.	£8.50	£11.00	£32.00
<b>SUSUMANIELLO - Vallone, Puglia</b> 100% Susumaniello. Intense black fruit & subtle spice with ripe plum notes.	£8.75	£11.50	£33.00
<b>AGLIANICO DEL VULTURE - Cantine di Venosa, Basilicata</b> 100% Aglianico. Rich with intense berried fruit & well-integrated oak.	£9.50	£12.25	£35.00



**Organic Wines:** The EU organic logo indicates that this product can be legally qualified organic because it is in full conformity with the conditions and regulations for the organic farming sector established by the European Union. For processed products it means that at least 95% of the agricultural ingredients are organic.

## • MY ICONIC WINES •

The wine regions of Italy are a must for any wine lover & whilst filming on location, I have been fortunate enough to cook & enjoy my favourite dishes alongside truly iconic wines. Having visited the vineyards, my sommelier & I have selected a series of memorable wines that showcase the regional identity of my homeland. Salute.

### FRANCIACORTA

**FERGHETTINA SATÈN DOCG 2015 - Ferghettina, Lombardia** £48.00  
*100% Chardonnay.* Satèn is Italian for 'satin' referring to a blanc de blanc wine in the Champagne-style, creamy with less bubbles & softer ripe fruit.

**CUVÉE IMPERIALE BRUT DOCG NV - Berlucchi, Lombardia** £53.00  
*90% Chardonnay, 10% Pinot Nero.* The archetypal Franciacorta with aromas of yeast & crusty bread is emphatically fruit-forward on the palate with trademark acidity.

### WHITE WINE

**VERMENTINO DI GALLURA CHEREMI DOCG 2016 - Mura, Sardegna** £39.00  
*100% Vermentino.* The only DOCG on the island of Sardegna. Dry with good minerality, flavours of green apple & pear & a textured finish.

**LANGHE CHARDONNAY DOC 2017 - Marchesi di Grésy, Piemonte** £69.00  
*100% Chardonnay.* Honeyed style with intense vanilla & butter on the nose. Complex with subtle oak & excellent minerality. Perfectly balanced with a long finish.

### RED WINE

**CANNONAU RISERVA SÀBIU DOC 2015 - Deriu, Sardegna** £43.00  
*100% Cannonau.* Dry & full-bodied red. Aromas of blackberries, small red fruits & violet with hints of leather & spice. The length is persistent which is aided by elegant tannins.

**DOLCETTO D'ALBA MONTE ARIBALDO DOC 2017 - Marchesi di Grésy, Piemonte** £48.00  
*100% Dolcetto.* A juicy, richly fruity style of red with luscious red berry fruit & notes of mocha.

**NERO D'AVOLA SAIA 2015 - Feudo Maccari, Sicilia** £50.00  
*100% Nero d'Avola.* Expressive plummy fruit, coffee bean & violet notes. Silky-smooth tannins & mouth-watering acidity.

**SAN LORENZO BOLGHERI DOC 2017 - San Felice, Toscana** £53.00  
*60% Merlot, 40% Cabernet Sauvignon.* Bordeaux-style red. Rich & structured with layers of bramble & black cherry fruit. firm tannins & a twist of sour cherry acidity on the finish.

**BRUNELLO DI MONTALCINO CAMPOGIOVANNI DOCG 2013 - San Felice, Toscana** £71.00  
*100% Sangiovese Grosso.* Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.

**CHIANTI CLASSICO IL GRIGIO GRAN SELEZIONE 2014 - San Felice, Toscana** £80.00  
*80% Sangiovese, 10% Pugnitello, 10% Malvasia Nera.* Ripe, opulent & spicy nose with complex aromas of violets, cassis, tobacco & liquorice. Full-bodied with fine tannins.

**BAROLO BUSSIA DARDI LE ROSE DOCG 2015 - Poderi Colla, Piemonte** £85.00  
*100% Nebbiolo.* Aromas of leather, spice & dark berries. Complex palate with warm, plummy fruit & a herbal, spicy character. Balanced tannins & good acidity.

**GRATICCIAIA IGT 2013 - Vallone, Puglia** £96.00  
*100% Negroamaro.* Black cherry & cassis, with tobacco & chocolatey notes. A generous palate features strawberry & blackcurrant flavours layered with hints of spice.

**AMARONE DELLA VALPOLICELLA MORANDINA 2013 - Prá, Veneto** £99.00  
*40% Corvina, 30% Corvinone, 30% Rondinella.* Spicy nose with aromas of wild cherry, plums & dried herbs. Firm, ripe tannins on the palate, bitter cherry, spice, cacao & liquorice notes.

**BARBARESCO GAIUN DOCG 2014 - Marchesi di Grésy, Piemonte** £132.00  
*100% Nebbiolo.* From one of Langhe's best vineyards, vanilla & lavender aromas lead to a palate of cedar, spice & cherry.

**SASSICAIA DOC 2014 - Tenuta San Guido, Toscana** £250.00  
*85% Cabernet Sauvignon, 15% Cabernet Franc.* The first single wine to be granted its own DOC & now one of the world's most sought after bottlings – this is Super Tuscan heaven.

# • WINE REGIONS OF ITALY •



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