



CAPRICCI WINE LIST

AT CAPRICCI YOU CAN CHOOSE FROM A LARGE SELECTION OF WINE TO SUIT YOUR TASTE, BELOW IS OUR WINE LIST FOCUSING ON THE MOST POPULAR WINES FROM THE SHELF AS WELL AS A SOME HAND SELECTED MORE PRESTIGIOUS WINES. IN THE LIST WE HAVE INCLUDED SOME PERSONAL RECOMMENDATIONS OF WINES TO DRINK BY THE BOTTLE HERE AT CAPRICCI. PLEASE DON'T HESITATE TO ASK OUR STAFF FOR ANY ADVICE OR INFORMATION ON THE WINES OR FOR SPECIAL TAKE AWAY PRICES.

OUR NATURAL WINES

Wines produced from Natural viticulture, as genuine expression of different Regions of the Italian territories, with a limited use of synthetic pesticides, insecticides, copper and sulfur. They are produced by spontaneous fermentation, without corrections or clarifications and bottled unfiltered and with the least possible amount or zero sulfites.

**** The BUBBLES ****

Prosecco Sottoriva Col Fondo, Malibrán (Veneto).....£36,00

Col Fondo, (Sur-lie) literally means "on the yeasts". This Prosecco has no added sulfites and it's characterized by a fine perlage and intense and complex notes of ripe fruit, bread crust and yeasts.

Prosecco Colfondo 2014, Casa Belfi, Albino Armani (Veneto)£33,00

The naturalness of this wine is confirmed by the analyses with a zero residue of chemical products. It has a yellow colour, and a fine and persistent perlage. It shows floral and fruity accents, accompanied by notes of citrus, yeast and bread crust. It has a full body, perfectly balanced by a good acidity.

**** The WHITES ****

Vermentino Marittimo, 2015 Antonio Camillo (Tuscany).....£29,00

Freshness is the main feature of this Tuscan wine, thanks to an acidity, which is unusual for a wine from this Region, the Maremma, on the lower part of the province of Grosseto. On the noses white fruits and minerality while the mouth is tasty and refreshing.



Verdicchio di Matelica, 2014 Collestefano (Marche)£30,00

This organic wine comes from the 420 metres above the sea vineyards in the hills of the Marche Region, province of Macerata. On the nose it has fresh notes of white flowers and fruits, citrus, apple and peach pulp. In the mouth it is mineral, fresh and fruity.

Soave Castelcerino, 2014, Cantina Filippi (Veneto)£31,00

Filippi has made outstanding wines for 45 years in the hills above Soave near Verona, and the production recently has fully turned to organic. This Soave well represents the values of the winery: it's vibrant, tense and mineral with a strong savory vein and a unexpected long finish.

Gavi "Rovereto", Azienda Agricola Ernesto Picollo (Piedmont)£33,00

This wine embodies the characteristics of the Gavi terroir, where fruitiness and minerality intermingle. In the vineyard a patient work of selection of the top quality grapes is carried out in spring to ensure the best results during the harvest. The nose stretches from mineral notes, to lemon and lime. Palate has a warm and zesty nice length.

Introducing... Camillo Donati (Emilia Romagna)

Camillo has always organically cultivated his 11 hectares of vines in the hills near Parma. Each grape is vinified and bottled just with its proper name, and, as usual, all the wines are sparkling or naturally re-fermented in the bottle. Capricci has selected and introduces three of the most iconic wines of Camillo.

Malvasia Secco 2015 (white).....£36,00

It's fermented with the skins for a few days, it has a golden straw-yellow colour, a very fragrant and characteristic bitter aftertaste.

Trebbiano Secco 2015 (white)£36,00

It is an amazing wine, funny, graceful and at the same time with strong fragrances and well defined flavours.

Malvasia Rosa 2015 (rosè)£38,00

The grape is Malvasia di Candia, fermented in the bottle, with the addition of a small amount of red wine before the bottling.

**** The REDS ****

Chianti Podere Gamba, 2013, Az. Agr. San Ferdinando (Tuscany)£29,00

Podere Gamba is a toponym, found in old maps, where the Sangiovese grape has always been cultivated. This Chianti is complex to the nose with notes of purple forest, cherry, liquorice and coffee gradually emerge. The warm palate is immediately enveloped by soft tannins, good acidity, with a long and balanced ending.

Valpolicella Classico "Saseti", 2014 Monte Dall'Ora (Veneto)£33,00

Made from a blend of local grapes from the Veneto Region near Verona. The Valpolicella Saseti is fermented in stainless steel with natural yeasts and is unfiltered and unfined. This soft, sumptuous wine has flavours of berries, almonds, raisins, and spicy black cherries.

Trentangeli Rosso, 2013, Tormaresca (Puglia)£39,00

This organic wine from Apulia region is made with Aglianico 70% Cabernet 20% Syrah 10% grapes. On the nose it has intense notes of red berries, violet and spices (cinnamon, black pepper, cloves). In the mouth it is round, harmonious, balanced with pleasant tannins and an excellent persistence.

Rosso Ca' Lombarda, Il Cavallino (Veneto)£39,00

Sandro Maule is a young winemaker from the family who has started the movement of the natural wines in the Veneto region. It's a blend of unfiltered Merlot (55 %) and Cabernet Sauvignon (45 %) from the hills of the Colli Berici, full of round fruity flavours with gently bitter tannins.

Cannonau di Sardegna "Mamuthone", 2014, Sedilesu (Sardinia)£42,00

This winery lies in the hearth of the Sardinian mountains and this iconic wine (from 100% Cannonau grapes) it's a full expression of Mamoiada's Cannonau character: clear notes of spice and ripe fruit, a dense and fresh palate with delicate and sweet tannins and a simply unique depth.

Barbaresco, 2013, La Ca' Nova (Piedmont)£52,00

In the region of Piedmont, nestled on the ridge of a hill in the town of Barbaresco is the ancient home and vineyards of La Ca' Növa, cultivated by the three brothers Rocca. This natural wine is more about elegance than power with Nebbiolo's delicate floral and red fruit characteristics coming to the fore.

OUR FINE BUBBLES

We aim to compare two iconic regions for bubbly wine, Champagne - of course - and Franciacorta in Lombardy – for Italians, “of course” as well. These two regions have much in common: the method of production of the wines, the variety of the grapes, and the vocation for the high quality of the final products. However, the terroir of the Champagne and the Region of Franciacorta, in Lombardy, have very different characteristics for the climate and the soils: this is why the journey that we propose to the bubble enthusiasts, with this selection, will be an extremely interesting discovery.

Cà del Bosco, Franciacorta Cuvée Prestige Brut.....£64,00

Chardonnay 75% - Pinot Noir 15% - Pinot Blanc 10%. From one of the finest wine estates of the Region, founded in 1968. With a straw-yellow colour and with fine, abundant and persistent perlage. The aroma is fragrant and fruity with hints of peach, tangerine, almonds and bread crust. The intense flavour, fresh, fruity, citrusy.

Monte Rossa, Franciacorta DOCG P.R. Brut Blanc de Blanc.....£54,00

It was created to celebrate 35 years of the Estate, named after the founders of the Vinery with the same initials: Paola Rovetta and her husband Paolo Rabotti. It is a Blanc de Blancs, with an harmony between the amplitude, the structure, the complexity of reserve wine (35%) and elegance, smoothness and refinement typical of the Chardonnay (65%).

Cavalleri, Franciacorta DOCG Blanc de Blancs.....£66,00

The cuvée is produced by blending wines derived from DOCG located on the hills around Erbusco in Franciacorta: most come from the most recent harvest available and 20% is derived from the previous years, specifically stored at low temperature. Brut Blanc de Blancs cuvée is a Chardonnay which shows great elegance and finesse, and a surprising evolutionary behaviour.

Bellavista, Franciacorta Cuveé Alma Brut.....£73,00

This wine is the result of the efforts of Vittorio Moretti, a successful entrepreneur who has put all his passion for excellence to achieve a superior sparkling “metodo classico”, with a blend of Chardonnay, Pinot Noir and Pinot Blanc.

Philipponnat Royale Réserve Non Dosé 2011.....£81,00

It is a subtle variation on the emblematic cuvée of the Philipponnat maison. Pure cuvée (first pressing) of Pinot Noir (always the greater part of the mixture, from 40 to 50%), Chardonnay (30 to 35%) and Pinot Meunier (15 to 25%, always the smallest portion of the blend). It matures three years on the yeasts. The colour is pale gold, and it has lively, tiny, rapid bubbles. On the nose: vine flower, lime blossom, in the mouth a wonderful attack. Full flavoured, pleasantly winy, with elements of citrus and warm bread.

Perrier-Jouët Grand Brut.....£99,00

The first Brut champagne was created by Perrier-Jouët, in a search for perfection and quality, in 1856. The composition is 40% based on the vinosity and the structure of the Pinot Noir from grands crus and premiers crus. Noble and subtle, these pinot noirs bring out the fruitiness of the charming and generous meuniers (40% of the composition). Finally the chardonnays of grand crus make up 20% of the composition, lend an added touch of freshness and minerality.

Louis Roederer Brut Premier.....£102,00

It is a blend of about 40% Pinot Noir, 40% Chardonnay and 20% Pinot Meunier. It combines wines made in oak barrels of the three grape varieties of the Champagne region, from different crus selected by Louis Roederer. It is aged for three years in the cellar and rest at least six months after the *degorgement*. Well balanced between youth and maturity, between seduction and character, between freshness and fruitiness, the Brut Premier is a finely structured wine, elegant and energetic, incredibly vibrant. Full, complex, modern and powerful at the same time, it remains a great classic.

OUR SELECTION OF WHITES

Wines in each category are listed in order of body and flavour: from light to rich

****FRESH AND CRISP****

Pinot Grigio Trefili, 2015, Cantina Volpi (Lombardy, Valtellina)£24,00

Orchard fruit, spring blossom, green herbs. Bright, zesty and refreshing.

Fiano Campania, 2014 Fattoria Alois (Campania)£32,00

Minerally, vibrant fruit, honeysuckle and wild herbs. Dry and lingering finish.

Lugana, 2015, Ca' Lojera (Lombardy)£37,00

Melons and tangerines with mint accents and floral notes. Strong fruity personality on the palate.

Ribolla Gialla BBK, 2014, Lis Neris (Friuli)£42,00

Fragrant, floral and stylish. Dry, fresh-tasting and lively with distinct acidity.

Arneis Blangé, Ceretto (Piedmont)£47,00

Pears, apple blossoms, beeswax, and almonds. Soft with round, nutty flavours and subtle minerality.

****AROMATIC****

"Ronco Valene" Sauvignon Blanc, 2014, Sandro Fay (Lombardy).....£47,00

Tropical fruit flavour of guava. Fine freshness and great length, great complexity and minerality.

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Illivio, 2013, Livio Felluga (Friuli)£62,00

Lots of aromatic and floral notes. Crisp and fresh, well-balanced and with an excellent length of flavour.

Gewürztraminer, 2015, Cantina Valle Isarco (Alto-Adige) £40,00

Markedly aromatic, bouquet of select spices and rose. Characteristic, full, remarkable texture.

****RICH AND JUICY****

Chardonnay, Les Cretes (Aosta Valley)£43,00

Melon and papaya with almond milk. Lush, ripe fruit, bracing acidity and rich mineral finish.

Petite Arvine, Les Cretes (Aosta Valley)£43,00

Acacia flowers, hint of citrus, passion fruit and sage. Grapefruit and piercing minerality, long finish.

Ribolla Gialla Vinnae, Jermann (Friuli) £63,00

Green herbal notes, brisk and white fruits. Dry, zesty warmth with a fresh finish.

Terre Alte, 2013, Livio Felluga (Friuli)£91,00

Elderflower, almond, butter and spicy, vanilla depth. Fresh, lively acidity, sage and a citrus on the finish.

OUR SELECTION OF REDS

Wines in each category are listed in order of body and flavour: from light to rich

****BALANCED AND LIVELY****

Chianti Classico Castiglioni, 2013, Marchesi de' Frescobaldi (Tuscany)£31,00

Fresh and fruity, with raspberries and hints of flowers. Medium-full body, with delicate tannins.

Rosso Conero, 2011, Malacari (Marche) £35,00

Red and black cherry and berry fruits and hints of warming spice. Balanced and intense.

Le Volte dell'Ornellaia, Ornellaia (Tuscany) £46,00

Dark flavours of black cherry and blackberry, leafy edge. Long aftertaste of fruit and minerals.

Portico Rosso Vigneti delle Dolomiti, Giuseppe Fanti (Trentino) £52,00

Scents of fruit, spices, tobacco, minerals, eucalyptus and a balsamic note. Good body with full palate.

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****ROUND AND VELVETY****

Cariglio Rosso, 2015, Tenuta Terre Nobili Lidia Masera (Calabria) £36,00

Rich, round, intense and sweet spices. Full bodied and unripe fruitiness, acidity, complexity.

Valpolicella Classico "Velluto", 2014, Meroni (Veneto) £34,00

Wood and earth, spices and tobacco, raisins, prunes. Straight with mature fruits, long finish.

Marina Cvetic Montepulciano d'Abruzzo DOC, 2011, Masciarelli (Abruzzo)£51,00

Blackcurrant, sweet tobacco, black pepper, dark chocolate, licorice. Dry, smooth, tannic, tasty.

Guado al Tasso "Il Bruciato", Marchesi Antinori (Tuscany)£51,00

Ripe red berry fruit, sweet spice and coffee. Silky tannins, sweet and spicy finish and aftertaste.

****ROBUST AND RICH****

Langhe Nebbiolo, 2013, Elio Sandri (Piedmont)£51,00

Nutty based, licorice candy, wild cherries bitter cherry compote. Rather smooth, softly textured and ripe tannins

Barbaresco, Ceretto (Piedmont)£76,00

Dried cherries, violets, licorice, vanilla and spices. Tart cherries, rose, hints of truffles and impressive finish.

Barolo Bussia, Poderi Colla (Piedmont) £70,00

Tar and truffle, ripe fruit, floral. White pepper, mint, thyme and eucalyptus, ripe cherry and raspberry.

Brunello di Montalcino, 2010, Castello Tricerchi (Tuscany) £59,00

Fruity, black cherry and strawberry preserve, notes of spices. Warm, slightly tannic, intense and long.

Amarone della Valpolicella, Allegrini (Veneto) £126,00

Ripe cherry, chocolate, herbs and woodsmoke. Round, balanced, smoky, dark chocolate, raisins, long finish.

WINES IN THE CELLAR

****BUBBLES****

SUBLIMIS, Uberti	£80,00
CHAMPAGNE, BRUT RESERVE, Billecart-Salmon.....	£95,00
CHAMPAGNE, BRUT PREMIER, Louis Roederer	£98,00
DOM PERIGNON, 2006.....	£250,00
CRISTAL, 2007, Louis Roederer	£269,00
PHILIPPONNAT CHAMPAGNE NON DOSE`	£81,00

****RED WINES****

VALPOLICELLA SUPERIORE, 2004, Dal Forno Romano.....	£112,00
CA'MARCANDA, Magari, Gaja.....	£83,00
CA'MARCANDA, Promis, Gaja.....	£65,00
GRANATO, Foradori.....	£102,00
VIGNETO STARDERI, 2010, Vursu.....	£130,00
TIGNANELLO, 2012, Antinori.....	£134,00
SASSICAIA, 2011, Bolgheri.....	£221,00
SOLAIA, 2011, Antinori.....	£336,00
AMARONE CLASSICO, 2006, G.Quintarelli.....	£420,00
MASSETO, 2007, Tenuta dell'Ornellaia.....	£1.050,00
SORI` SAN LORENZO, 2011, Gaja.....	£447,00
BAROLO MONFORTINO, RISERVA 2008, Conterno	£650,00
BAROLO CAMPE', 2010, Vursu.....	£270,00

WINES IN THE CELLAR

****RED WINES****

BARBERA Conterno Fantino Francia.....	£79,00
MONTEPULCIANO D'ABRUZZO DOC, Villa Gemma.....	£88,00
LE SERRE NUOVE DELL'ORNELLAIA, Bolgheri.....	£83,00
ORNELLAIA, 2012, Bolgheri	£280,00
BAROLO Docg Cascina Francia.....	£290,00
LUPICAIA I.G.T. Rosso di Toscana, Castello del Terriccio... ..	£185,00

****WHITE WINES****

CHARDONNAY CUVÉE' BOIS, Les Cretes	£75,00
RISERVA DELLA FAMIGLIA, Coppo.....	£131,00
VINTAGE TUNINA, Jermann.....	£69,00
VERMENTINO CAPICHERA Capsula Rossa.....	£70,00