

IL CIUCHINO

celebrating wines of italy

Our philosophy at Il Ciuchino and Borgo San Vincenzo is centered around celebrating local artisans and their products. Food and wine are a central part of Italian life, and we've intentionally focused on curating a wine list that highlights the spectacular range, innovation, and beauty of the wines of Italy. In addition, the majority of wines on our list, with a few notable exceptions, hail from the Tuscan region.

The majority of our listings are from select terroirs and small producers whose wines truly capture the essence of their region's production and philosophy. Through community relationships and partnerships, we've curated a list that brings a number of small-scale producers to the fore, including some with exceptionally small allocations, with the goal of bringing wines from some of our favorite artisan winemakers to your glass.

We hope you enjoy this fascinating journey of Tuscan wine exploration. You'll see that wines from our region go far beyond the expected glass of Sangiovese and extend into an incredible array of whites, some stunning sparkling wines, and an exceptional array of reds that showcase indigenous grapes along with international varietals.

In addition to our list of wines by the bottle and by the glass, we also have a rotating selection of Coravin wines available. Ask your server about the current options for a unique wine-by-the-glass offering.

ICONE DELL'ITALIA
ICONS OF ITALY

FRANCIACORTA
THE TRADITIONAL METHOD SPARKLING

Ca' del Bosco, Riserva Annamaria Clementi 2015 195€
Chardonnay, Pinot Nero, Pinot Bianco

BAROLO
THE AGE-WORTHY WINE OF PIEMONTE

Elio Grasso, Riserva Runcot Barolo 2016 390€
Nebbiolo

BRUNELLO DI MONTALCINO
THE POWERFUL TAKE ON SANGIOVESE

Biondi-Santi, Tenuta Greppo Selezione 2019 325€
Sangiovese Grosso

Tassi, Franci Riserva 2016 330€
Sangiovese Grosso

CHIANTI
SANGIOVESE'S ELEGANT EXPRESSION

Isole e Olena, Cepparello 2021 185€
Sangiovese

SUPERTUSCANS
TUSCANY'S REBELLIOUS REDS

Argiano, Solengo 2021 - Montalcino 144€
Cabernet Sauvignon, Merlot, Petit Verdot, Sangiovese

Avignonesi, 50/50 2019 - Montepulciano 190€
Merlot, Sangiovese

Castello di Ama, L'Apparita 2020 - Chianti 380€
Merlot

Tua Rita, Keir 2022 - Bolgheri 150€
Syrah

Tua Rita, Redigaffi 2022 - Bolgheri 350€
Merlot

AL BICCHIERE
BY THE GLASS

BOLLICINE - SPARKLING

Arnaldo Caprai, Metodo Classico Brut 2022 12€ - 39€
Montefalco, Umbria
Pinot Nero

ROSATO - ROSÉ

Panizzi, Ceraso 2023, San Gimignano 9€ - 32€
Sangiovese, Merlot

BIANCO - WHITE

Panizzi, Vernaccia DOCG 2022, San Gimignano 8€ - 27€
Vernaccia

Guido Marsella, Beneventano 2022, Campania 10€ - 32€
Falanghina

Masut Da Rive 2023, Friuli-Venezia Giulia 11€ - 39€
Ribolla Gialla

Colle Bereto, Albo 2023, Chianti 13€ - 45€
Chardonnay, Pinot Bianco

ROSSO - RED

Guidotti, Rosso di Montepulciano 2021 9€ - 32€
Sangiovese

Davide Fregonese, Etna Rosso 2023 11€ - 37€
Nerello Mascalese

Tua Rita, Rosso dei Notri 2023, Maremma 12€ - 41€
Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc

Il Molinaccio, La Spinosa
Vino Nobile di Montepulciano DOCG 2019 13€ - 45€
Sangiovese

Marco Parusso, El Sartù 2023, Langhe 14€ - 46€
Nebbiolo

METODO CLASSICO

traditional method sparkling wine

With its origins in Champagne, France, the *Traditional Method* is now widely used worldwide and is considered the gold standard of sparkling wine production. Before modern pressure tanks and CO₂ injection, this was the best-known way to make sparkling wine.

With the *Traditional Method*, grapes are picked early when sugars are low and acids are high. The juice is then pressed off gently but quickly to preserve aromatic qualities and freshness. The first fermentation happens as with typical wine production, and a low-alcohol, high-acid white wine is produced. Yeasts and sugar are added to the bottle, and after sealing it in controlled circumstances, a second fermentation happens in the bottle, creating CO₂ as a byproduct.

The sparkling wine is allowed to ferment on the lees to reach maturity and add complexity. The bottles are riddled regularly, disgorged, and sugars and alcohol are adjusted by the winemaker. Your sparkling wine is now ready to drink!

In this list, we celebrate Traditional Method, *Metodo Classico*, sparkling wines produced solely in Italy, from the famous bubbles of Franciacorta to the innovative sparklings produced in our backyard, the rolling hills of Tuscany.

BOLLICINE SPARKLING

TOSCANA

Badia Crepaldo, 1084 Cuvee 2023 65€
Chardonnay, Pinot Nero

Montemercurio, 0, 2016 70€
Sangiovese

Baracchi, Brut 2022 36€
Trebbiano

FRANCIACORTA

Ca' del Bosco, Riserva Annamaria Clementi 2015 195€
Chardonnay, Pinot Nero, Pinot Bianco

Ca' del Bosco, Cuvee Prestige 70€
Chardonnay, Pinot Bianco, Pinot Nero

Ca' del Bosco, Saten 2019 110€
Chardonnay, Pinot Bianco

Mirabella, Demetra 2018, Brut Nature 75€
Pinot Nero

ROSÉ TOSCANA

Buccianera, Confondo Metodo Ancestrale 2020 35€
Ciliegiolo

Badia Crepaldo, 1084 Cuvee 2023, Montepulciano 65€
Pinot Nero

Casanova, Caterina 2018, Montepulciano 45€
Sangiovese, Chardonnay

Colle Bereto, Colle B. 2024, Chianti 47€
Pinot Nero

Icario, Donna Silvia 2021, Montepulciano 57€
Sangiovese, Pinot Nero, Chardonnay

R O S A T O

R O S É

Castello di Ama, Purple 2024, Chianti <i>Sangiovese</i>	38€
Croce di Febo, Bonbonbio 2022, Montepulciano <i>Sangiovese</i>	35€
Icario, Nysa 2022, Montepulciano <i>Sangiovese, Merlot, Cabernet Sauvignon</i>	32€
La Nascosta, Rosamatto 2022, Val d'Orcia <i>Sauvignon Blanc, Moscato Nero</i>	60€
Le Pupille, Rosamati 2023, Maremma <i>Syrah</i>	31€

BIANCHI D'ITALIA WHITES OF ITALY

TRENTINO

Abbazia di Novacella, 2024 <i>Sylvaner</i>	32€
Abbazia di Novacella, Praepositus 2023 <i>Gruner Veltliner</i>	42€
Abbazia di Novacella, Praepositus 2023 <i>Kerner</i>	45€

FRIULI - VENEZIA GIULIA

Doro Princic, Collio 2024 <i>Friulano</i>	48€
Doro Princic, Collio 2024 <i>Malvasia</i>	48€
Doro Princic, Collio 2024 <i>Sauvignon Blanc</i>	59€

VENETO

Pieropan, Soave Classico 2024 <i>Garganega</i>	27€
Suavia, Monte Carbonare, Soave Classico 2023 <i>Malvasia</i>	42€

CAMPANIA

Guido Marsella, 2022 <i>Fiano di Avellino</i>	47€
Guido Marsella, Poggi Reali 2022 <i>Greco di Tufo</i>	40€

SICILIA

Pietradolce, Etna Bianco 2024 <i>Carricante, Catarratto</i>	43€
---	-----

BIANCHI DI TOSCANA WHITES OF TUSCANY

VALDICHIANA

Poggio Mori, Boreo 2021 <i>Trebbiano, Malvasia</i>	30€
Priorino, Solarina 2022 <i>Chardonnay, Pinot Bianco</i>	25€
Le Bèrne, Borbotta 2024 <i>Viogner</i>	27€
Montemercurio, Caduceo 2020 <i>Malvasia, Canaiolo, Pulcinculo</i>	39€
Talosa, Pietrose 2021 <i>Trebbiano, Malvasia, Grechetto</i>	57€

VAL D'ORCIA

La Nascosta, Chard'o 2020 <i>Chardonnay</i>	55€
La Nascosta, Giss'o 2021 <i>Sauvignon Blanc</i>	45€

MAREMMA

Le Pupille, Poggio Argentato 2023 <i>Sauvignon Blanc, Petit Manseng, Semillon</i>	27€
Montauto, Gessaia 2023 <i>Sauvignon Blanc</i>	33€
Montauto 2023 <i>Vermentino</i>	25€

CHIANTI

Castellare di Castellina, Canonico 2022 <i>Chardonnay</i>	35€
Castellare di Castellina, Spartito 2022 <i>Sauvignon Blanc</i>	34€
Castello di Ama, Al Poggio 2024 <i>Chardonnay</i>	48€

ROSSI DI ITALIA
ITALIAN REDS

ALLA BOTTIGLIA
BY THE BOTTLE

TRENTINO

Abbazia di Novacella, 2024 35€
Lagrein

Abbazia di Novacella, Praepositus Riserva 2021 70€
Pinot Nero

VENETO

Ca'Rugate, Campo Bastiglia, Valpolicella Ripasso 2022 49€
Corvina, Corvinone, Rondinella

Ca'Rugate, Punta 470, Amarone della Valpolicella 2020 71€
Corvina, Corvinone, Rondinella

Roberto Mazzi, Sanperetto 40€
Valpolicella Classico Superiore, 2022
Corvina, Corvinone, Molinara

PIEMONTE

Elio Grasso, Vigna Martina Barbera d'Alba 2022 49€
Barbera

Elio Grasso, Riserva Runcot Barolo 2016 390€
Nebbiolo

La Spinetta, Bordini Barbaresco 2022 110€
Nebbiolo

Parusso, Perarmando Barolo 2022 90€
Nebbiolo

SICILIA

Pietradolce, Archineri, Etna Rosso 2020 90€
Nerello Mascalese

ROSSI DI TOSCANA TUSCAN REDS

PINOT NERO

Badia Crepaldo, Garibaldi 2020 <i>Montepulciano</i>	57€
Castello di Ama, Il Chiuso 2020 <i>Chianti</i>	48€
Montauto, 2023 <i>Maremma</i>	55€
Montauto Selezione, 2017 <i>Maremma</i>	61€
Panizzi, 2022 <i>San Gimignano</i>	39€

SYRAH

Amerighi, 2021 <i>Cortona</i>	49€
Fontodi, Case Via 2020 <i>Chianti</i>	79€
Tenuta Angelici, Bocca di Selva 2019 <i>Cortona</i>	55€
Tua Rita, Keir 2022 <i>Maremma</i>	150€

ORCIA DOC

La Nascosta, Saltamacchia Rosso 2019 <i>Sangiovese</i>	52€
La Nascosta, Giovesone Riserva 2019 <i>Sangiovese</i>	85€

MORELLINO DOCG

Le Pupille, Morellino di Scansano Riserva 2021 <i>Sangiovese, Cabernet Sauvignon</i>	35€
Morisfarm, Morellino di Scansano Classico 2022 <i>Sangiovese, Merlot, Syrah</i>	26€

ROSSI DI TOSCANA
TUSCAN REDS

I . G . T .

Il Molinaccio, L'Allocco 2023, Montepulciano 33€
Merlot, Sangiovese

Le Berne, Affronto 2021, Montepulciano 35€
Colorino, Mammolo

Poggio Mori, Sertorius 2019, Montepulciano 39€
Cabernet Franc, Merlot, Cabernet Sauvignon

Castello Romitorio, Romitorio 2021, Montalcino 45€
Syrah, Petit Verdot

Mastrojanni, 2020, Montalcino 46€
Ciliegiolo

Máté, Mantus 2022 54€
Merlot

Fabio Motta, Le Pievi 2022, Bolgheri 35€
Merlot, Cabernet Sauvignon, Sangiovese

Pietranova 2020, Bolgheri 45€
Cabernet Sauvignon, Merlot

Tua Rita, Lodano Rosso 2021, Maremma 85€
Merlot, Petit Verdot

ALLA BOTTIGLIA
BY THE BOTTLE

WINES OF MONTEPULCIANO

il vino del nostro territorio

The first wine to reach DOCG status in Italy, Vino Nobile has long been appreciated by nobles, popes, kings, and presidents, and was famously beloved by Thomas Jefferson.

Located within the hills of southern Tuscany, the backyard of Borgo San Vincenzo, Montepulciano is blessed by a warm Mediterranean climate, with soils rich in clay and sand; a great combination in winemaking.

Per DOCG guidelines, grapes must come from the commune of Montepulciano, and regulations allow for 70% Sangiovese, locally known as *Prugnolo Gentile*. The remaining 30% of Vino Nobile can come from other red grape varieties such as Malvasia Nera, Colorino, Caniolo, or Merlot.

The wine must be aged for a minimum of three years in wood barrels to be labeled Vino Nobile di Montepulciano.

Many high-quality producers choose to use solely Sangiovese grapes for quality reasons and many opt to age wines for much longer than the three years required.

On a spectrum, Vino Nobile is often our *goldilocks* wine, falling between the muscular character of Brunello di Montalcino and the elegance of Chianti Classico, providing a beautiful balance. Characterized by its dryness, intense red fruit, graceful aromatics, and polished complexity, it's the perfect choice for an elegant, smooth, pleasant drinking wine that can be paired beautifully with a range of food.

ROSSO DI MONTEPULCIANO

Minimum 70% Sangiovese, 1 year aging requirement

Il Molinaccio, Il Golo 2023 <i>Sangiovese, Alicante</i>	28€
La Ciarlana, 2024 <i>Sangiovese, Canaiolo</i>	24€
Le Berne, 2023 <i>Sangiovese, Mammolo</i>	24€
Montemercurio, Petaso 2020 <i>Sangiovese, Merlot</i>	33€
Tiberini, Sobreco 2024 <i>Sangiovese, Canaiolo Rosso</i>	26€

VINO NOBILE DI MONTEPULCIANO DOCG

Minimum 70% Sangiovese, 1 year in oak, 6 months in bottle

Combarbia, 2020 <i>Sangiovese</i>	47€
Godiolo, 2019 <i>Sangiovese</i>	43€
Guidotti, 2019 <i>Sangiovese</i>	45€
Icario, 2018 <i>Sangiovese</i>	51€
La Bèrne, 2021 <i>Sangiovese</i>	39€
Montemercurio, Messaggero 2019 <i>Sangiovese</i>	49€
Talosa, Alboreto 2019 <i>Sangiovese</i>	45€

VINO NOBILE RISERVA

Minimum 70% Sangiovese, 3 year aging requirement with 6 months in bottle

La Combarbia, 2019 <i>Sangiovese</i>	65€
Croce di Febo, Cappuccini 2019 <i>Sangiovese</i>	67€
Croce di Febo, Pietra 2019 <i>Sangiovese</i>	67€
Icario, Vitaroccia 2017 <i>Sangiovese</i>	58€
Le Berne, 2021 <i>Sangiovese</i>	59€
Talosa, 2018 <i>Sangiovese</i>	57€

VINO NOBILE SELEZIONE

Single vineyard selection, the best expression of terroir

Boscarelli, Il Nocio 2018 <i>Sangiovese</i>	120€
Casanova, 700, 2016 <i>Sangiovese</i>	75€
Icario, Sansasia 2017 <i>Sangiovese</i>	98€
La Ciarliana, Vigna Scianello 2020 <i>Sangiovese</i>	70€
Le Berne, Cervignano Alto 2021 <i>Sangiovese</i>	85€
Montemercurio, Damo 2015 <i>Sangiovese</i>	90€

WINES OF MONTALCINO

il territorio del brunello

The town of Montalcino, located about 40 minutes from Borgo San Vincenzo, is situated on a hilltop surrounded by rivers and protected by dominating Mount Amiata. Here vines compete with dense woods and olive tree fields. Blessed with a dry, Mediterranean climate and cool breezes from the relatively nearby sea, the area has multiple microclimates. Depending on the position and altitude of the individual vineyard, the terroir gifts each winery with its own, personal characteristics.

Winemaking in the area dates back 2000 years but Clemente Santi, the precursor of the famed Biondi Santi winery, was the first to recognize the landscape potential and “Brunellino” grape, now known as *Sangiovese Grosso*, a thicker-skinned Sangiovese grape clone that yields intense, powerful, yet elegant wines.

Per DOCG regulations, Brunello di Montalcino requires wines to be composed of 100% Sangiovese grapes with a minimum of two years in oak barrel and four months in bottle, and can be released only after 5 years from the vintage date. What gives Brunello di Montalcino its prestige is not just the intensity but the ability to withstand the toll of time giving high-quality wines exceptional aging potential.

ROSSO DI MONTALCINO

100% Sangiovese Grosso, 1 year aging requirement

Argiano, 2022 <i>Sangiovese Grosso</i>	40€
Biondi-Santi, Greppo 2022 <i>Sangiovese Grosso</i>	110€
Castello Tricerchi, 2022 <i>Sangiovese Grosso</i>	41€
Fattoi, 2023 <i>Sangiovese Grosso</i>	39€
Le Potazzine, 2021 <i>Sangiovese Grosso</i>	58€
Mastrojanni, 2022 <i>Sangiovese Grosso</i>	46€

BRUNELLO DI MONTALCINO

100% Sangiovese. 5 years aging, minimum 2 years in oak, 4 months in bottle

Argiano, 2019 <i>Sangiovese Grosso</i>	118€
Castello di Romitorio, 2020 <i>Sangiovese Grosso</i>	131€
Castello Tricerchi, 2019 <i>Sangiovese Grosso</i>	79€
Fattoi, 2019 <i>Sangiovese Grosso</i>	65€
Maté, 2020 <i>Sangiovese Grosso</i>	84€
Mastrojanni, 2020 <i>Sangiovese Grosso</i>	108€

BRUNELLO RISERVA

100% Sangiovese. 6 years of aging, minimum 2 years in oak, 6 months in bottle

Fattoi, 2019 <i>Sangiovese Grosso</i>	120€
Fattoi, 2016 <i>Sangiovese Grosso</i>	150€
Maté, 2019 <i>Sangiovese Grosso</i>	135€
Tassi, Franci 2016 <i>Sangiovese Grosso</i>	330€

BRUNELLO SELEZIONE

Single vineyard selection, the best expression of terroir

Biondi-Santi, Tenuta Greppo 2019 <i>Sangiovese Grosso</i>	325€
Castello di Romitorio, Filo di Seta 2020 <i>Sangiovese Grosso</i>	230€
Le Potazzine, 2018 <i>Sangiovese Grosso</i>	135€
Le Ripi, Amore e Magia 2018 <i>Sangiovese Grosso</i>	120€
Maté, Veltha 2020 <i>Sangiovese Grosso</i>	99€
Mastrojanni, Schiena d'Asino 2019 <i>Sangiovese Grosso</i>	250€
Mastrojanni, Vigna Loreto 2020 <i>Sangiovese Grosso</i>	145€
Tassi, Vigna Colombaiolo 2018 <i>Sangiovese Grosso</i>	172€

WINES OF CHIANTI CLASSICO

il territorio di gallo nero

Dating back to the Etruscans in 6th century BC, the Romans were the first to create organized vine farms in the area of Chianti. Winemaking went on through the Renaissance, until 1716 when

Cosimo III de' Medici, Grand Duke of Tuscany, created the first document in the world to regulate wine production. After a long history, in 1984 Chianti was recognized as a DOCG.

The Chianti area is fairly large but only the communes between Florence and Siena, the historical Chianti district, can produce Chianti Classico DOCG wine, recognized by the black rooster, *gallo nero*, symbol. The Chianti Classico area has its own independent regulations compared with Chianti. Only red grapes can be used to make Chianti Classico with a minimum of 80% Sangiovese, although 100% Sangiovese is allowed and widely used. 20% of other red grapes are allowed in Chianti Classico production compared to Chianti, which allows a minimum of 70% Sangiovese along with the remaining 30% composed of different red and white grapes.

In an effort to differentiate itself from a past that identified Chianti region as an everyday table wine (famously served in the identifiable fiasco), Chianti Classico DOCG area adopted stricter production, aging, and maturation rules and invested in innovative equipment and techniques to make a great statement about quality that never ceases to surprise.

CHIANTI CLASSICO

Minimum 80% Sangiovese. 1 year aging requirement

Castello di Ama, Ama 2022 <i>Sangiovese, Merlot</i>	43€
Castello di Verrazzano, 2021 <i>Sangiovese</i>	38€
Colle Bereto 2021 <i>Sangiovese, Colorino</i>	35€
Isole e Olena, 2021 <i>Sangiovese, Canaiolo</i>	50€

CHIANTI CLASSICO RISERVA

Minimum 80% Sangiovese. 2 year aging requirement, 3 months in bottle

Castellare di Castellina, Il Poggiale 2020 <i>Sangiovese, Canaiolo, Ciliegiolo</i>	70€
Castello di Verrazzano, 2020 <i>Sangiovese</i>	56€
Isole e Olena, Cepparello 2021 <i>Sangiovese</i>	170€
Quercia al Poggio, 2018 <i>Sangiovese</i>	65€

CHIANTI CLASSICO GRAN SELEZIONE

Single vineyard, 2.5 years aging requirement, minimum 3 months in bottle

Castello di Ama, San Lorenzo 2015 <i>Sangiovese</i>	125€
Castello di Verrazzano, Valdonica Cru 2018 <i>Sangiovese</i>	90€
Colle Bereto, 2016 <i>Sangiovese</i>	75€
Fontodi, Vigna del Sorbo 2020 <i>Sangiovese</i>	115€
Losi, 2013 <i>Sangiovese</i>	70€
Vecchie Terre di Montefili, Nuovo Bosco 2019 <i>Sangiovese</i>	105€
Vecchie Terre di Montefili, Vecchia Vigna 2019 <i>Sangiovese</i>	105€

SUPERTUSCANS

the unofficial stars of tuscan

What's in a name? 'Supertuscan' is perhaps one of the most confounding terms for wine lovers new to the world of Italian wines. What exactly is a Supertuscan? The core is this: Supertuscans are often about what they're *not*. While DOCG wines must conform to certain standards and regulations, Supertuscans, which do not fall under a DOCG header, benefit from freedom of creativity and design, allowing winemakers to craft unique wines and blends using a range of varietals.

Around the 1970s, Tuscan producers grew tired of the laws governing Chianti region winemaking that specifically did not allow the use of different grapes, particularly international varietals, to be used in winemaking. If a grower wanted to use any non-traditional grape, the wine was labeled as IGT (*Indicazione Geografica Tipica*), which at the time, was practically synonymous with "table wine".

Giacomo Tachis, whom by many is considered the father of the Supertuscan nomenclature, wanted to give this wine its own designation and prestige and went on to create and produce *Sassicaia* for the Incisa della Rocchetta family along with the Antinori family who produced *Tignanello*. The rest is history.

Generally speaking, Supertuscans are wines made using either a single varietal such as Sangiovese, Cabernet Sauvignon, Merlot or Cabernet Franc, or a blend of varietals in a Bordeaux style using small new French oak barrels, with long aging and maturation. The result is a high-quality, opulent, and complex wine that can mature for years to reach perfection.

MONTEPULCIANO

Avignonesi, Desiderio 2021 <i>Merlot, Cabernet Sauvignon</i>	83€
Avignonesi, 50/50, 2020 <i>Merlot, Sangiovese</i>	190€
La Combarbia, ICS 2019 <i>Cabernet Sauvignon, Sangiovese</i>	69€
La Ciarliana, Santo Pellegrino 2019 <i>Cabernet Sauvignon, Merlot, Sangiovese</i>	56€
Podere Casanova, Leggenda 2018 <i>Sangiovese, Merlot, Syrah, Cabernet Sauvignon</i>	110€
Priorino, E'già 2015 <i>Cabernet Franc</i>	55€
Priorino, Umore e Luce 2015 <i>Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Merlot</i>	59€

CHIANTI

Castellare di Castellina, Coniale 2021 <i>Cabernet Sauvignon</i>	124€
Castellare di Castellina, I Sodi di San Niccolò 2020 <i>Sangiovese, Malvasia Nera</i>	155€
Castellare di Castellina, Poggio ai Merli 2019 <i>Merlot</i>	140€
Castello di Ama, Haiku 2021 <i>Sangiovese, Merlot, Cabernet Franc</i>	100€
Castello di Ama, L'Apparita 2020 <i>Merlot</i>	380€
Colle Bereto, Il Tocco 2019 <i>Merlot</i>	97€
Fontodi, Flaccianello della Pieve 2020 <i>Sangiovese</i>	179€

B O L G H E R I

Fabio Motta, Le Gonnare Superiore 2021 <i>Merlot, Syrah</i>	82€
Pietranova, Liborio 2017 <i>Merlot</i>	95€
Tua Rita, Giusto dei Notri 2022 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	125€
Tua Rita, Redigaffi 2022 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	350€

M A R E M M A

Le Pupille, Saffredi 2022 <i>Cabernet Sauvignon, Merlot, Petit Verdot</i>	149€
Morisfarm, Avvoltore 2018 <i>Sangiovese, Cabernet Sauvignon, Syrah</i>	81€

U M B R I A

Arnaldo Caprai, 25 Anni, 2019 <i>Sagrantino</i>	90€
---	-----