

# Juomalista



Tämä matka pullojen, vuosikertojen ja viinialueiden halki syntyy rakkaudesta hyvään juomaan ja halusta tehdä jokaisesta siemauksesta erityinen hetki.

Olemme valinneet viinejä, jotka heijastavat filosofiaamme: yhteys maahan, käsityöläisyys ja aito yhdessäolon ilo.

Listaltamme löydät viinejä omalta alueeltamme, eri puolilta Italiaa ja maailmaa – jokainen valittu täydentämään ruokaamme ja luomaan nautinnollisia hetkiä.

Olemme koonneet tähän valikoimaan viinejä, joista todella pidämme – pienten tuottajien, lähiseudun kukkuloiden ja intohimoisesti työtään tekevien viininviljelijöiden luomuksia.

Ja aterian täydelliseksi päätökseksi suosittelemme tutustumaan italialaisten liköörien valikoimaamme: raikkaaseen **Limoncelloon**, aromaattiseen **Amaro del Capoon** ja pehmeään makeaan **lakritsilikööriin**. Täydellinen tapa lopettaa ateria hymyssä suin ja kohottaa malja perinteelle.

Tervehdykseksi ja hyvän maun kunniaksi – *Cin cin!*

## Dolce Italia



# Montefalco Rosso D.O.C.



**Grape variety:** Sangiovese 60%,Sagrantino 20%, Merlot 20%.

**Vineyard location:** Mid hillside.

**Vine density:** 5,000 plants per hectare.

**Yield per hectare:** 8,000-9,000 kg.

**Vineyard size:** 2 hectares.

**Harvest:** by hand during the first ten days of October.

**Fermentation:** Maceration in steel vats at 25° C with punchingdown carried out daily and some rack and return. A short maturation takes place in French wood and the lees are stirred during the first months.

**Tasting remarks:** The colour is ruby red with slight purple highlights. The bouquet is intense, full and fragrant with overtones of small berry fruits, delicately spiced, with a full taste and a well-orchestrated, piquant flavour.

**Grape variety:** Sagrantino 70% and Merlot 30%.

**Vineyard location:** Mid hillside.

**Planting density:** 5,500 vines per ha.

**Yield per hectare:** 7,000 kg.

**Harvest:** by hand in September end.

**Vinification:** After pressing and after the delicate process of maceration on the skins (at 22°/25° C) in stainless steel, the juice rests on its fine lees for 2/3 months before bottling.

**Tasting remarks:** oft and velvety Unorosso is a wine with purple and garnet reflections that largely satisfies the palate. Both nose and palate immediately perceive a sensation of sweet and ripe fruit, where cherry turns into complex notes of raspberry and coffee. It is obtained from Sagrantino and Merlot grapes. It pairs well with any meat dish, noble poultry, semi-aged cheeses. Serving temperature 18°/20° C.



# Uno Rosso Umbria Rosso I.G.T.

# Sagrantino di Montefalco D.O.C.G.



**Grape variety:** Sagrantino 100%

**Vineyard location:** Mid-slope.

**Vine density:** 5,500 plants per hectare.

**Yield per hectare:** 60 quintals.

**Harvest:** Manual with selection of bunches, generally in the second ten days of October.

**Fermentation:** Soft pressing, vinification in small steel vats with cold pre-maceration and long maceration, maturation in wood for 12-15 months, aging in bottle for a minimum of 6 months as per regulations.

**Tasting remarks:** intense ruby red color, rich and very expressive, complex aroma. Typically characterized by notes of fruit, berries, plum, and cherry, it is a very structured wine on the palate, with the decisive tannins typical of the grape variety. A vintage that is already expressing itself but can easily continue its refinement in the bottle.

**Grape Variety:** Grechetto 60%, Trebbiano Spoletino 40%.

**Vineyard Location:** Mid-hill.

**Planting Density:** 5,000 plant per hectare.

**Yield per Hectar:** 11,000 kg.

**Harvest:** bunches harvested by hand in september.

**Fermentation:** After the grapes have been pressed softly, the must ferments at a controlled temperature in order to obtain the maximum aroma and to enhance its complexity

**Tasting Remarks:** The wine is a yellow straw colour with greenish highlights. Its fragrance is pronounced, intense, delicate and flowery with exotic fruits. The palate is dry, with a freshness and drinkability which express an excellent harmony of sensations.



# Adamantis Umbria Bianco I.G.T.

# Wine



## Reds

|  | 12cl    | 16cl    | 24cl    | 75cl  |
|--|---------|---------|---------|--|
| <i>House Wine Dolce Italia</i>           | € 8,00  | € 10,00 | € 15,00 | € 35,00  |
| <i>Montefalco Rosso D.O.C.</i>           | € 10,00 | € 12,00 | € 17,00 | € 45,00  |
| <i>Uno Rosso Umbria I.G.T.</i>           | € 12,00 | € 15,00 | € 20,00 | € 55,00  |
| <i>Sagrantino di Montefalco D.O.C.G.</i> | € 13,00 | € 16,00 | € 22,00 | € 65,00  |
| <i>Barolo di Serralunga D.O.C.G.</i>     |         |         |         | € 99,00  |

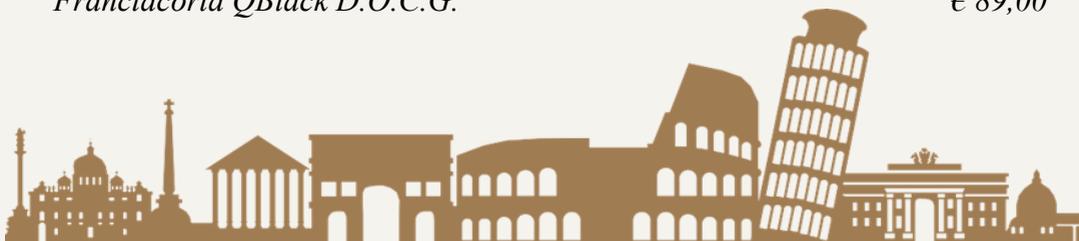
## Whites

|   | 12cl    | 16cl    | 24cl    | 75cl  |
|---|---------|---------|---------|--|
| <i>Adamantis Umbria Bianco I.G.T.</i>       | € 9,00  | € 12,00 | € 15,00 | € 40,00  |
| <i>Dal Vulcano Fiano Beneventano I.G.T.</i> | € 12,00 | € 15,00 | € 20,00 | € 55,00  |
| <i>Brognoligo Soave D.O.C.</i>              |         |         |         | € 60,00  |



## Fine Prosecco Selec-

|   | 12cl   | 16cl    | 24cl    | 75cl  |
|---|--------|---------|---------|--|
| <i>Prosecco extradry Mangilli</i>           | € 8,00 | € 10,00 | € 15,00 | € 40,00  |
| <i>La Ribolla Gialla Brut Mangilli</i>      |        |         |         | € 45,00  |
| <i>Metodo Classic Rosè Brut Millesimato</i> |        |         |         | € 75,00  |
| <i>Franciacorta QBlack D.O.C.G.</i>         |        |         |         | € 89,00  |



# Beer & Soft Drink



## ***Beer Selection***

CaBer Italian Golden Ale 5,5%

**33 cl**

CaBer Loop American Pale Ale 4,8%

€ 8,00

Moretti Lager 4,6 %

€ 7,90

Angelo Poretti 4 Langer 5,0%

€ 8,00

Peroni Nastro Azzurro 4,6 %

€ 7,90

Peroni Nastro Azzurro (Alcool-Free)

€ 7,50

€ 5,50



## ***Soft Drink & No-Alcoholic***

Polara Sicilia Limonata

**27,5 cl**

Polara Sicilia Veriappelsiini

€ 4,50

Polara Sicilia Aranciata

€ 4,50

Polara Sicilia Vihrea Mandariini

€ 4,50

Polara Sicilia Granaattiomena

€ 4,50

€ 4,50



# Liqueurs & Digestives



|  | 4 cl    |
|--|---------|
| Vecchio Amaro del Capo Riserva 100 Years | € 12,00 |
| Vecchio Amaro del Capo                   | € 8,00  |
| Licorice                                 | € 8,00  |
| Emporia Gin                              | € 12,00 |
| Limoncello                               | € 10,00 |
| Crema di Limone                          | € 8,00  |
| Crema di Mandorle                        | € 8,00  |
| Liquore al Bergamotto                    | € 8,00  |
| Clementino                               | € 8,00  |
| Nocino del Monte Poro                    | € 8,00  |
| Grappa Gentile Furlanina                 | € 10,00 |
| Grappa Invecchiata Furlanina             | € 12,00 |
| San Marzano Borsci                       | € 10,00 |
| Sambuca Secolare                         | € 10,00 |
| Heritage Brandy Riserva 1970             | € 12,00 |
| Vodka                                    | € 10,00 |



# *Spritz Cocktails & Aperitifs*



***Mezzodi - L'aperitivo*** € 12,00

Arvokkaiden yrttien ja mehukkaiden italialaisten sitrushedelmien pohjalta.

## ***Limoncello Spritz***

Raikas ja eloisa juoma, jossa on sopivasti makeutta ja happamuutta.



€ 13,00

***Gin - Spritz*** € 13,00

Arvokkaiden yrttien ja mehukkaiden italialaisten sitrushedelmien pohjalta.



## ***Amaro del Capo Spritz***

tasapainoinen makeuden ja katkeruuden välillä, vivahteita välimeren yrteistä, kandisoitua appelsiinia ja aromaattisia juuria.



€ 13,00

***Aperol Spritz*** € 12,00

Se on italialainen aperitiivi par excellence - raikas, sitruksinen, hieman karvas, mutta aina tasapainoinen ja houkutteleva.

