

The background features abstract, overlapping shapes in shades of pink and yellow. A large, light yellow shape is on the right side, with a smaller, darker pink oval shape nested within it. Another large, darker pink shape is positioned below the yellow one, extending towards the bottom right corner. The overall aesthetic is soft and modern.

# Sapori Restaurant & Bar

## Wine Menu

## La Lista dei Vini

### Wine List

#### Vini Bianchi

##### White Wine

##### **Trebbiano £17.50**

Pale straw yellow, its bouquet is delicately fruity. On the palate it is dry and tangy – well balanced, refreshing and quaffable.

by glass: 175 ml £4.75 250 ml £6.25

##### **Grillo, Sicily £18.95**

Fresh, succulent stone fruit with a citrus backbone. Often typified by warm tropical fruit and a touch of oak. Aromas of ripe citrus, nectarine and passion fruit drive this style.

by glass: 175 ml £4.90 250 ml £6.80

##### **Pinot Grigio, Veneto £21.95**

Pale straw yellow, clear cut and delicate on the nose with a scent of acacia flower, minerals and pears. Elegantly structured, smooth, round and long on the palate.

by glass: 175 ml £5.50 250 ml £7.50

##### **Sauvignon Blanc, Chile £21.95**

Strong expression, this Sauvignon Blanc shows herbal and green character together with citrus aromas, limes, mandarins, grapefruit and passion fruit.

by glass: 175 ml £5.50 250 ml £7.50

##### **Soave classico, Veneto £24.95**

The traditional Garganega grape is blended with the rare, but highly-prized, Trebbiano di Soave which enhances both the fruit and aroma of the finished blend. Dry with a soft acidity and a rounded pear, melon and almond notes.

##### **Verdicchio dei Castelli di Jesi Classico Superiore, Marche £25.95**

A careful selection of grapes produces an intense, ripe and concentrated Verdicchio that develops well with bottle maturation.

##### **Falanghina Sannio DOP, Campania £27.95**

100% falanghina grapes. Straw yellow colour, characteristic bouquet of good intensity, acidity and sapidity increase progressively giving a balanced, pleasant and refreshing taste.

##### **Waipara Hills Sauvignon Blanc, Marlborough, New Zealand £29.95**

Made from 100% Sauvignon Blanc sourced from vineyards in both the Wairau and Awatere valleys of the Marlborough region. A generous and lifted style, showing powerful aromas of melon, nettle and snow pea; the palate bursts with fresh citrus, grapefruit and melon notes, the fruit carrying through to the aromatic finish.

##### **Gavi di Gavi, Piemonte £32.95**

Gavi, produced in the foothill of the Liguria Apennines just south of the town of Novi Ligure, is Piedmont's leading white wine. A refined but intense, tangy dry white wine with an intriguing hint of lime.

##### **Greco di Tufo, Cutizzi, Feudi di San Gregorio, Campania £35.95**

Straw-yellow in colour with a fruity bouquet of overtones of lime leaf, vanilla and apple. The palate is sapid, with a good structure and an elegant, persistent finish with flavours of white currant.

## Vini Rossi

### Red wine

#### **Nero d'Avola, Sicily £17.50**

Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.

by glass: 175 ml £4.95 250 ml £6.50

#### **Merlot, Lazio £19.95**

A ruby red wine of good full body. It has a slightly herbaceous taste and scent. Hint of raspberries when it is young.

by glass: 175 ml £5.00 250 ml £7.00

#### **Malbec, Argentina £21.95**

Bright and fresh with blackcurrant and blackberry aromas. Plump and soft on the palate with cassis and coffee flavours and refreshing acidity.

by glass: 175 ml £5.50 250 ml £7.50

#### **Chianti Classico, Tuscany £21.95**

About 90% Sangiovese, there is a small amount of Merlot and Cabernet Sauvignon present to add complexity; the wine is aged in large oak barrels for about four months and in bottle for another four, prior to release. A robust wine an intense, ruby-red colour; the nose shows violet, bramble fruit and oak spice; the palate is rustic yet smooth on the finish.

by glass: 175 ml £5.50 250 ml £7.50

#### **Veramonte Cabernet Sauvignon, Chile £24.95**

A deep-coloured, rich blackcurrant-flavoured Cabernet Sauvignon selected from low-yielding vines in the warm Colchagua Valley. Aged eight months in French and American oak barrels, the resultant wine is packed with ripe fruit with a smooth finish.

#### **Passori Rosso, Veneto £25.95**

A rich, smooth red wine, showing plum and dried fruit notes, produced from late-harvested Merlot, about 60%, and Corvina grapes. When the grapes are ripe, the bunches are partially cut from the vines; hanging in the warm autumn air the grapes dry, concentrating the juice within and giving rise to the finished wine's fruit character. Added notes of spice and vanilla come from a brief period of oak ageing.

#### **Feudi Salentini 125 Primitivo del Salento, Puglia £26.95**

The hand-harvested grapes are fermented under temperature-controlled conditions, to prevent the juice from getting too hot and losing its aromatic fruit flavours, and the wine is aged in American barriques for about 12 months. It has an elegant ruby-red colour and an intense aroma, with notes of ripe plum, cherry jam, tobacco leaf and cocoa, followed by notes of white pepper spice.

#### **Pinot Noir, Marlborough, New Zealand £28.95**

Shows intense and alluring aromatics due to the long and cold growing conditions. Crunchy black and red cherry fruit are backed up by winter spice, plum and vanilla. The voluptuous and aromatic fruit flavours are supported by smooth tannins, a refreshing cranberry acidity and rich velvety finish.

#### **Cannonau di Sardegna Riserva, Sardinia £29.95**

Cannonau is Sardinia's most famous red wine. Dark ruby-red it has a complex, slightly 'gamey' nose with hints of violets. The palate is rich, fleshy with plum and dark fruits mingling with oaky tones gained from two years ageing in large Slavonian oak casks.

#### **Valpolicella Classico, Superiore Ripasso Le Poiane, Veneto £33.95**

This full-bodied and rich-flavoured wine is made using the traditional 'ripasso' technique that involves re-fermenting the finished wine on the skins of those grapes used for the Amarone. Made using the traditional Valpolicella grape varieties of Corvina, Corvinone, Rondinella and Molinara. Complex, with a fine perfume of red and black cherry, plum and notes of cinnamon and nutmeg.

## Vini Speciali

### Red wine

#### **Amarone della Valpolicella Classico, Veneto £54.95**

A blend of Corvina, Corvinone and Rondinella grapes, matured in oak barrels for three years and a further year in bottle. Dark ruby-red with garnet rim and an ample complex perfume of black cherry, prune, raisin and cedar spice with balsamic hints and a long, elegant finish.

#### **Salice Salentino, DOP Riserva, Puglia £44.95**

Mocha-dark chocolate wraps around dark fleshy fruit. Long and dark and deep with savoury, chewy flavours. Smooth and full-bodied with an espresso finish.

#### **Brunello di Montalcino 2011, Col D'Orcia, Tuscany £64.95**

Deep ruby red with light garnet hues. Intense and multifaceted; fruit forward, with hints of liquorice, mushrooms and chocolate developing to add further complexity. Full-bodied, well-structured and powerful at first, leading into a soft, caressing and lingering aftertaste.

#### **Amarone della Valpolicella Classico, Bertani, Veneto £149.95**

A deep garnet red colour witnesses the long barrel ageing. The first impression on the nose is of fresh black cherry aromas, leading into notes of maraschino cherry and plum. Immense depth and complexity on the palate: dried fruit, oolong tea, liquorice, spice, red-berry fruits, and a long velvety vanilla note on the finish. However, the key to this wine has got to be the sweetness level. It is genuinely dry, unlike many modern-style competitors.

**Wine of the month** *(please ask a member of the staff)*

### **Vini Rosé**

#### **Rosé Wine**

#### **Pinot Grigio Rosé, Veneto £21.95**

The colour is a faint pinkish which tends towards light copper. Palate is fresh and delicate with aromas that open up in the glass and an excellent balance between mellow fruit and fresh acidity. Dry.

**by glass: 175 ml £5.50    250 ml £7.50**

#### **Zinfandel Rosé, California £21.95**

This has plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing bright acidity on the finish. Sweet.

**by glass: 175 ml £5.50    250 ml £7.50**

## Champagne & Prosecco

### **Prosecco, Bocelli, Veneto £27.95**

A brilliant pale colour with fine perlage, this is a very clean, fresh sparkling wine. The aromas of green apple and peach blossom are complemented by a soft gentle texture with a crisp finish.

**by glass: £6.95**

### **Brut Rosè, Santa Margherita, Veneto £29.95**

Delightful sparkling Pinot Noir with a fine mousse, crisp acidity and vibrant strawberry notes.

### **Bouché Père et Fils Cuvée Réserve Brut, France £44.95**

A ripe, biscuity Champagne with a fine mousse and a long, elegant finish. A blend of 50% Chardonnay, 30% Pinot Noir and 20% Pinot Meunier gives backbone and complexity. A family-run Champagne house founded in 1920 and today run by José and his brother Pierre Bouché.

### **Bollinger Special Cuvée N.V. France £77.95**

The famous house of Madam Lily Bollinger produces a mighty, full-bodied Champagne of great class. Delightfully pale gold in colour the mousse is light and persistent. Densely packed apple and pear fruits give way to a noticeably creamy, caramel-like finish.

### **Laurent Perrier Cuvée Rosè Brut N.V. France £89.95**

Salmon pink in colour. Precise and very crisp with a lasting impression of freshness, it has hints of fruits, such as strawberries, redcurrants, raspberries and black cherries. It has great length and is rounded and supple on the finish.

### **Dom Perignon Champagne, France £179.95**

A blend of over 50 different crus gives the wine richness. The dominance of the Pinot Noir grape brings vitality and lasting flavour. The Chardonnay produces a lightness and provides both sharpness and delicacy.