

# the exhibition wine list

## white

- 1 • pinot cantina stella  
pale yellow with a delicate fruity nose with a medium body & soft elegant finish - we import this directly from the stella winery for the exhibition  
175ml £4.20 • 250ml £5.20 • bottle £16
- 2 • vincenzo toffoli glera  
fresh, fruity & dry with a hint of bubbles  
we import this wine directly from the toffoli vineyard in north east italy for the exhibition  
175ml £4.20 • 250ml £5.20 • bottle £16
- 3 • grange des rocs d'oc sauvignon viognier  
fresh nose of aromatics citrus fruits and pea shoots  
medium bodied crisp wine with subtle exotic fruit  
175ml £4.20 • 250ml £5.20 • bottle £16.20
- 4 • las condes sauvignon blanc  
dry flavourful chilean with a soft and fruity palate and a balanced fresh crisp finish  
• bottle £16
- 5 • pierre henri sauvignon blanc  
elegant nose, fresh, fruity palate and good acidity with hints of grapefruit from france  
• bottle £16.50
- 6 • valori pecorino  
delicate apple on the nose, a balanced and zingy white wine from abruzzo in italy  
• bottle £17
- 7 • ostatu blanco rioja 2013  
well balanced white wine with good length, grown at altitude in the samaniego region  
• bottle £18
- 8 • esk valley estate sauvignon blanc  
stunning dry wine from new zealand with intense tropical flavours and a fresh finish  
• bottle £22

## red

- 9 • cabernet franc cantina stella  
ruby red italian with a strong nose & fruity flavour a dry wine which is great with red meat & cheeses we import this directly from the stella winery  
175ml £4.20 • 250ml £5.20 • bottle £16
- 10 • cantina stella pinot noir  
a well balanced dry wine with berries & cherry and a good finish - we import this directly from the stella winery just for the exhibition  
175ml £4.20 • 250ml £5.20 • bottle £16
- 11 • la négly merlot vdp baptiste boutes  
aromas of ripe cassis and black cherries tinged with subtle herbs with a silk like texture  
175ml £4.40 • 250ml £5.50 • bottle £16.50
- 12 • torre raone rosso 2012  
intense italian wine, warm, smooth, spicy and fruity with a satisfying finish, made for food  
• bottle £18.50
- 13 • m.a.n shiraz 2013  
smooth ripe dark fruits with a hint of spice from skaapveld in south africa  
• bottle £18.50
- 14 • trapiche melodias malbec  
softly textured, plums and cherries and subtle hints of vanilla from argentina  
• bottle £18.50
- 15 • veranza tempranillo-cabernet sauvignon  
delicious red berry fruit on the palate of this popular spanish red wine  
• bottle £17.50
- 16 • valori montepulciano d'abruzzo  
warm & smooth italian red with fruity notes of blackberries, black cherry with a velvety finish  
• bottle £19.50

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## rosé

17 • valori cerasuolo d'abruzzo  
crystal clear, clean & bright wine from montepulciano grapes, the nose is cherry, on the palate it is floral & fruity with a dry cherry finish  
• bottle £19.50

18 • domaine de bachellery  
pleasant aromas of fresh fruit with notes of cherry and raspberry. refreshing and round on the palate  
175ml £4.30 • 250ml £5.50 • bottle £16.50

## sparkling

19 • brut millesimato  
the vineyard is located in the refrontolo area producing a dry prosecco, with a very good fizz and smooth sophisticated finish of fruit  
we import this wine directly from the bernardi winery for the exhibition  
125ml £4 • bottle £19

20 • brut rosé  
delicate pink colour with a good mousse. Hint of roses on the nose, light red fruits on the palate.  
we import this wine directly from the bernardi winery for the exhibition  
• bottle £17.50

21 • jean de villaré  
subtle, drier-styled champagne, classic, light and graceful with a floral bouquet and a satisfying finish, ample on the palate and well balanced  
• bottle £39

## hot drinks

freshly ground coffee  
• £2.20

cappuccino  
• £2.50

café latte  
• £2.50

espresso  
• £2.10

double espresso  
• £2.60

decaffeinated coffee  
• £2.20

hot chocolate  
• £2.50

a selection of teas  
• £2

## with a kick

coffee with spiced rum  
• £4

coffee with tia maria  
• £4

coffee with cognac  
• £4.20

hot chocolate with cointreau  
• £4.20

hot chocolate with apricot brandy  
• £4.20