

# GINO

D'ACAMPO

**WINE LIST**  
AUTUMN & WINTER

## PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills. Enjoy from this selection of seven different expressions of Prosecco, where style & quality range from producer to producer. The sweetness levels offer a further selection to choose from ranging from Extra Brut to Dry. Salute!

	125ml	Bottle
<b>CAVIT DOC BRUT Veneto</b> Light & fruity, hints of apple, pear & ripe stone fruits. (VE)	£8.75	£35.50
<b>VINO D'ACAMPO DOC BRUT Veneto</b> Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)	£8.95	£37.00
<b>LUNETTA ROSÉ MILLESIMATO DOC EXTRA DRY Veneto</b> Bursting with fresh berry aromas, redcurrant & citrus flavours with a fresh finish. (VE)	£9.00	£38.00
<b>GINO RECOMMENDS MONTRESOR MILLESIMATO DOC EXTRA DRY Veneto</b> Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours.	£9.25	£39.00
<b>LA RIVETTA 120 VILLA SANDI VALDOBBIADENE SUPERIORE DOCG EXTRA BRUT Veneto</b> Extended second fermentation. Textured. Our driest form of Prosecco. Pronounced pear & stone fruits. Citrus finish.	£11.00	£55.00
<b>RIVE SAN PIETRO DI BARBOZZA SUPERIORE DOCG DRY Veneto</b> Higher residual sugar offers a fuller mouthfeel. Ripe stone fruits with a fresh, clean finish.	-	£56.00
<b>VILLA SANDI VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG DRY Veneto</b> Cartizze is Prosecco highest quality denomination. Abundance of tropical fruit created with additional residual sugar with a fresh, clean finish.	-	£75.00

## FRANCIACORTA

Franciacorta is Italy's best kept secret. Lombardia is home to over 100 wineries making incredible DOCG sparkling wine in the 'metodo classico'. Millesimato reigns supreme here & can more than hold its own against France's Champagne or Crémant.



	125ml	Bottle
<b>FERGHETTINA MILLEDI DOCG BRUT Lombardia</b> Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. (VE) <b>Magnum: £114.00</b>	-	£60.00
<b>GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT Lombardia</b> Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. (VE) <b>Magnum: £117.00</b>	£12.00	£62.00

## CHAMPAGNE

A cultural icon for hundreds of years – this celebratory sparkling wine is produced in the Champagne region, an hour's drive east of Paris. It is produced under the rules of the appellation – using just Pinot Noir, Chardonnay or Pinot Meunier grapes.

	125ml	Bottle
<b>LAURENT-PERRIER LA CUVÉE BRUT NV Tours-sur-Marne</b>  Grapes: Pinot Noir, Chardonnay & Pinot Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)	£14.50	£76.00
<b>VEUVE CLICQUOT BRUT NV Reims</b> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£93.00
<b>LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne</b> Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) <b>Magnum: £220.00</b>	-	£120.00
<b>DOM PÉRIGNON BRUT Épernay</b> Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£280.00
<b>LOUIS ROEDERER CRISTAL BRUT Reims</b> Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£365.00

## WHITE WINE

	175ml	250ml	Bottle
<b>CORTESE</b> - <i>Alasia, Piemonte</i> Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£6.50	£8.75	£25.00
<b>CATARRATTO</b> - <i>Adria Vini, Sicilia</i>  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£6.75	£9.25	£26.75
<b>VERDICCHIO CLASSICO</b> - <i>Monte Schiavo, Marche</i>  Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£28.50
<b>CHARDONNAY</b> - <i>Terrazze della Luna, Trentino</i> Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£8.25	£10.25	£29.75
<b>PINOT GRIGIO</b> - <i>Vino D'Acampo, Veneto</i> Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)	£8.75	£10.75	£31.00
<b>SAUVIGNON BLANC CAMILLONA</b> - <i>Il Cascinone, Piemonte</i> Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£9.50	£11.75	£33.50
<b>SOAVE CLASSICO</b> <i>Montesor, Veneto</i> Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£34.00

**GINO RECOMMENDS** **PECORINO** - *Caparrone, Abruzzo* £10.00 £12.00 £35.00  
Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)

**GINO RECOMMENDS** **FALANGHINA** - *Montecalvo, Campania* - - £35.00  
Grape: Falanghina. Citrus & stone fruit with white spice on the finish.

**GAVI DI GAVI** - *Alasia, Piemonte* £11.50 £14.00 £40.75  
Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)

**GINO RECOMMENDS** **SAUVIGNON BLANC COLLIO** - - - £42.00  
*Vidussi, Friuli-Venezia Giulia*  
Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)

**GRECO DI TUFO** - *Villa Raiano, Campania* - - £44.00  
Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.

**VERMENTINO DI GALLURA** - *Sa Raja, Sardegna* - - £47.00  
Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)

**CHARDONNAY MASO TORESELLA** - *Cavit, Trentino* - - £50.00  
Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)


**GAVI DEL COMUNE DI GAVI** - *Villa Sparina, Piemonte* - - £62.00  
Grape: Cortese. An iconic Gavi. Dry, lively & fresh. Green apple, peach, fresh herbs & minerality. Long & pleasant finish with wonderful concentration & balance. (VE)

## ROSÉ WINE

	175ml	250ml	Bottle
<b>PINOT GRIGIO ROSÉ</b> - <i>Vino D'Acampo, Lombardia</i> Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)	£8.75	£10.75	£31.00

**GINO RECOMMENDS** **BARDOLINO CHIARETTO** - *Montesor, Veneto*  £9.00 £11.75 £34.00  
Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)

**UP ULTIMATE PROVENCE** - *Provence, France* £12.75 £17.25 £50.00  
Grapes: Cinsault, Grenache, Syrah. Fresh red fruits, clean finish. (V) **Magnum: £98.00**

**MIRAVAL** - *Provence, France*  - - £55.00  
Grapes: Grenache, Cinsault, Rolle & Syrah. Summer fruits with a zest of lemon.  
**Magnum: £108.00**



New for Autumn & Winter



Organic Wine

ALL WINES BY THE GLASS ARE AVAILABLE IN A 125ML SERVE.

## RED WINE

	175ml	250ml	Bottle
<b>BARBERA</b> - <i>Araldica, Piemonte</i> Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)	£6.50	£8.75	£25.00
<b>SANGIOVESE</b> - <i>Ancora, Puglia</i> Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)	£6.75	£9.25	£26.75
<b>NERO D'AVOLA</b> - <i>Adria Vini, Sicilia</i>  Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)	£7.25	£9.75	£27.50
<b>PRIMITIVO</b> - <i>Conviviale, Puglia</i> Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)	£7.75	£10.00	£29.00
<b>MERLOT</b> - <i>Il Cascinone, Piemonte</i> Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. (VE)	£9.25	£11.50	£33.00
<b>MONTEPULCIANO D'ABRUZZO</b> - <i>Contesa, Abruzzo</i> Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)	£10.00	£12.00	£35.00
<b>CASTELVECCHIO</b> - <i>Patrizi, Piemonte</i> Grapes: Nebbiolo, Dolcetto & Barbera. Medium-bodied. Juicy dark fruit palate bursting with plum & black cherry. Soft tannins with a smooth, off-dry, sapid finish. (V)	-	-	£36.00
<b>NEGROAMARO APPASSIMENTO</b> - <i>Vallone, Puglia</i> Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)	-	-	£37.00
<b>GINO RECOMMENDS PINOT NERO</b> - <i>Castel del Lupo, Lombardia</i>  Grape: Pinot Nero. Medium-bodied. Wild plum & bramble fruit with a touch of spice. (VE)	£11.00	£13.50	£38.00
<b>GINO RECOMMENDS CHIANTI CLASSICO RISERVA</b> - <i>Uggiano, Toscana</i> Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)	-	-	£40.00
<b>VALPOLICELLA RIPASSO</b> - <i>Riondo, Veneto</i> Grapes: Corvina, Corvinone & Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.	£11.75	£15.00	£43.00
<b>NEBBIOLO MONFERRATO AVAMPOSTI</b> - <i>Il Cascinone, Piemonte</i> Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. (V)	-	-	£44.00
<b>AGLIANICO</b> - <i>Villa Raiano, Campania</i> Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£46.00
<b>CANNONAU DI SARDEGNA INKIBI</b> - <i>Sa Raja, Sardegna</i> Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)	-	-	£48.00
<b>SAN FIORENZO BOLGHERI</b> - <i>San Felice, Toscana</i> Grapes; Merlot, Cabernet Sauvignon. Bordeaux-style red. Rich & structured. Layers of bramble & black cherry fruit. Firm tannins with a twist of sour cherry acidity on the finish.	-	-	£60.00
<b>NERO D'AVOLA SAIA</b> - <i>Feudo Maccari, Sicilia</i> Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins finishing with mouth-watering freshness.	-	-	£63.00
<b>BAROLO</b> - <i>Alasia, Piemonte</i> Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)	-	-	£64.00
<b>GINO RECOMMENDS AMARONE DELLA VALPOLICELLA</b> - <i>Riondo, Veneto</i> Grapes: Corvina, Rondinella & Corvinone. Cherry jam with notes of vanilla & coffee beans.	-	-	£76.00
<b>BRUNELLO DI MONTALCINO CAMPOGIOVANNI</b> - <i>San Felice, Toscana</i> Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.	-	-	£110.00
<b>BAROLO BUSSIA DARDI LE ROSE</b> - <i>Poderi Colla, Piemonte</i> Grape: Nebbiolo. Complex & powerful. Plummy fruit, dried figs, leather & spicy notes. Well-integrated oak following 28 months in French oak. Balanced with fine freshness. (V)	-	-	£120.00
<b>AMARONE DELLA VALPOLICELLA MORANDINA</b> - <i>Prá, Veneto</i> Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. (V) <b>Magnum: £240.00</b>	-	-	£135.00
<b>TIGNANELLO</b> - <i>Antinori, Bolgheri Toscana</i> Grapes: Sangiovese, Cabernet Sauvignon & Cabernet Franc. Black cherries, raspberries & plum with delicate spicy aromas of cloves & liquorice on the nose. Vibrant & velvety tannins.	-	-	£340.00

My head sommelier, Giuseppe Bergonzi and I have selected a list of more than 50 Prosecco, sparkling and still wines from some of the finest producers across the Veneto and throughout Italy, most of which are available by the glass and at some of the best prices in town.

Many of our wines are exclusive to my restaurant and we love working with wineries that grow their grapes organically!

Salute!



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# WINE REGIONS OF ITALY

