

GINORESTAURANTS.COM

GINO D'ACAMPO

Wine List
Autumn & Winter

My head sommelier, Giuseppe Bergonzi and I have selected a list of more than 40 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!



Handwritten signature in brown ink, featuring a large, stylized initial 'G' and the letters 'xxx' below it.



Vini Rossi

	175ml	250ml	Bottle
CAMPANIA			
AGLIANICO - Villa Raiano, Campania	-	-	£46
<i>Grapes: Aglianico. Full-bodied & dry. Plum, black fruits & smoky notes. Firm ripe tannins.</i>			
TAURASI - Villa Raiano, Campania	-	-	£68
<i>Grapes: Aglianico. Full-bodied. Spicy black fruits, liquorice & dark chocolate, with a fresh finish.</i>			
SARDEGNA			
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna	-	-	£48
<i>Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)</i>			
TOSCANA			
CHIANTI CLASSICO RISERVA - Uggiano, Toscana	-	-	£40
<i>Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)</i>			
SAN FIORENZO BOLGHERI - San Fiorenzo, Toscana	-	-	£60
<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.</i>			
CHIANTI CLASSICO IL GRIGIO GRAN SELEZIONE - San Felice, Toscana	-	-	£87
<i>Grapes: Sangiovese & Pugnitello. Ripe plum & black fruit. Spicy oak, fine tannins with a fresh finish.</i>			
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice, Toscana	-	-	£110
<i>Grape: Sangiovese Grosso. Wild berry fruit, plum, aromatic cedar, tobacco leaf & tanned leather. Fine tannins, developing into a long, persistent & fruit-filled finish.</i>			
TIGNANELLO - Antinori, Toscana	-	-	£340
<i>Grapes: Sangiovese, Cabernet Sauvignon & Cabernet Franc. Notes of black cherries, raspberries & plum. Spicy aromas of cloves & liquorice on the nose. Vibrant & velvety tannins, long finish.</i>			
SASSICAIA - Tenuta San Guido, Toscana	-	-	£430
<i>Grapes: Cabernet Sauvignon, Cabernet Franc. Refined & complex. Full-bodied. Blue & black fruits, touch of earthiness & spice. Persistent evolving velvety ripe tannins balanced with fine freshness.</i>			

Vini Rosé

	175ml	250ml	Bottle
NORTHERN ITALY			
PINOT GRIGIO ROSÉ - Vino D'Acampo, Lombardia	£8.75	£10.75	£31
<i>Grapes: Pinot Grigio, Barbera & Pinot Nero. Dry with cherry & raspberry notes. (VE)</i>			
BARDOLINO CHIARETTO - Montresor, Veneto 	£9	£11.75	£34
<i>Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)</i>			
PROVENCE, FRANCE			
UP ULTIMATE PROVENCE - Cotes de Provence, France	£12.75	£17.25	£50
<i>Grapes; Cinsault, Grenache, Syrah. Fresh red fruits, clean finish. (V) Magnum: £98</i>			
CHÂTEAU HERMITAGE SAINT-MARTIN IKON	-	-	£57
<i>Côtes de Provence, France </i>			
<i>Grapes: Grenache, Cinsault. Rich, elegant & fresh. A satiny texture with surprising minerality & a persisting finish. Magnum: £105</i>			
ROCK ANGEL BY CHATEAU D'ESCLANS	-	-	£60
<i>Cotes de Provence, France</i>			
<i>Grapes: Grenache, Cinsault & Rolle. Rich & racy with subtle spice. Creamy texture, fresh finish.</i>			



New for Autumn & Winter



Organic Wine

All wines by the glass are available in a 125ml serve.

Metodo Martinotti

Wines produced with the Martinotti Method or Charmat Method are born from still wines. Then the creation of bubbles happens in large, pressurized vessels rather than individual bottles. This method for creating light, fruity, sparkling Prosecco was developed and refined by Federico Martinotti & Eugène Charmat – an Italian-French invention we can all get behind!

	125ml	Bottle
CAVIT DOC BRUT Veneto <i>Light & fruity, hints of apple, pear & ripe stone fruits. (VE)</i>	£8.75	£35.50
VINO D'ACAMPO DOC BRUT Veneto <i>Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)</i>	£8.95	£37
LUNETTA ROSÉ MILLESIMATO DOC EXTRA DRY Veneto <i>Bursting with fresh berry aromas, redcurrant and citrus flavours with a fresh finish. (VE)</i>	£9	£38
MONTRESOR MILLESIMATO DOC EXTRA DRY Veneto <i>Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours.</i>	£9.25	£39
LA RIVETTA 120 VILLA SANDI VALDOBBIADENE SUPERIORE DOCG EXTRA BRUT Veneto <i>Extended second fermentation. Textured. Our driest form of Prosecco. Pronounced pear & stone fruits. Citrus finish.</i>	£11	£55
RIVE SAN PIETRO DI BARBOZZA SUPERIORE DOCG DRY Veneto <i>Higher residual sugar offers a fuller mouthfeel. Ripe stone fruits with a fresh, clean finish.</i>	-	£56
VILLA SANDI VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG DRY Veneto <i>Cartizze is Prosecco highest quality denomination. Abundance of tropical fruit with a fresh, clean finish.</i>	-	£75

Metodo Tradizionale


The Traditional Method is arguably the most appreciated & renowned for creating sparkling wine of the highest quality. The transformation from still to sparkling wine occurs entirely inside the bottle where the blended base wine takes a long journey, evolving & developing to create complex & intense flavours. Salute!

	125ml	Bottle
FERGHETTINA MILLEDI DOCG BRUT Lombardia <i>Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. (VE) Magnum: £114</i>	-	£60
FERGHETTINA ROSÉ DOCG BRUT Lombardia <i>Grape: Pinot Nero. Strawberries, redcurrants & brioche. Long, layered finish. (VE) Magnum: £117</i>	£12	£62
LAURENT-PERRIER LA CUVÉE BRUT NV Tours-sur-Marne (G) <i>Grapes: Pinot Noir, Chardonnay & Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)</i>	£14.50	£76
LOUIS ROEDERER COLLECTION BRUT NV Reims <i>Grapes: Pinot Noir, Chardonnay & Meunier. Elegant & complex, red apple & plum with floral highlights. Magnum: £175</i>	-	£90
VEUVE CLICQUOT BRUT NV Reims <i>Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)</i>	-	£93
BOLLINGER ROSÉ BRUT NV Aÿ <i>Grapes: Pinot Noir, Chardonnay & Meunier. Peach, strawberry & grapefruit, with a sweet shortbread biscuit finish.</i>	£18	£110
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV Tours-sur-Marne <i>Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £220</i>	-	£120
DOM PÉRIGNON BRUT Épernay <i>Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)</i>	-	£280
LOUIS ROEDERER CRISTAL BRUT Reims <i>Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)</i>	-	£365

Vini Bianchi

	175ml	250ml	Bottle
PIEMONTE			
CORTESE - Alasia, Piemonte	£6.50	£8.75	£25
Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)			
SAUVIGNON BLANC CAMILLONA - Il Cascinone, Piemonte	£9.50	£11.75	£33.50
Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)			
GAVI DI GAVI - Alasia, Piemonte	£11.50	£14	£40.75
Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)			
RIESLING LANGHE - Poderi Colla, Piemonte	-	-	£49
Grape: Riesling. Lime citrus & lightly honeyed notes. Crisp green apple, mineral with a touch of spice, an excellent example of a fine Riesling.			
GAVI DEL COMUNE DI GAVI - Villa Sparina, Piemonte	-	-	£62
Grape: Cortese. An iconic Gavi. Dry, lively & fresh. Green apple, peach, fresh herbs & minerality. Long & pleasant finish with wonderful concentration & balance. (VE)			
TRENTINO			
CHARDONNAY - Terrazze della Luna, Trentino	£8.25	£10.25	£29.75
Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)			
CHARDONNAY MASO TORESELLA - Cavit, Trentino	-	-	£50
Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)			
FRIULI			
SAUVIGNON BLANC COLLIO - Vidussi, Friuli-Venezia Giulia	-	-	£42
Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)			
VENETO			
PINOT GRIGIO - Vino D'Acampo, Veneto	£8.75	£10.75	£31
Grape: Pinot Grigio. Fresh & dry. Orchard fruits & lightly honeyed notes. Citrus finish. (VE)			
SOAVE CLASSICO GRAN GUARDIA - Montresor, Veneto	-	-	£34
Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. Fresh, lightly nutty & spicy finish. (VE)			
SOAVE OTTO - Prà, Veneto 	-	-	£43.50
Grape: Garganega. Textured & juicy palate. Lightly honeyed, stone fruit & vibrant citrus freshness with a hint of nuttiness on the finish.			
MARCHE			
VERDICCHIO CLASSICO - Monte Schiavo, Marche 	-	-	£28.50
Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)			
ABRUZZO			
PECORINO - Caparrone, Abruzzo	£10	£12	£35
Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)			
SICILIA			
CATARRATTO DA VERO - Adria Vini, Sicilia 	£6.75	£9.25	£26.75
Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)			
GRILLO OLLI - Feudo Maccari, Sicilia	-	-	£38
Grape: Grillo. Layered & dry. Mandarin, stone fruit & white spice. Citrus peel on the finish.			
CAMPANIA			
FALANGHINA - Montecalvo, Campania 	-	-	£35
Grape: Falanghina. Citrus & stone fruit with white spice on the finish.			
GRECO DI TUFO - Villa Raiano, Campania	-	-	£44
Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.			
SARDEGNA			
VERMENTINO DI GALLURA KINTARI - Sa Raja, Sardegna	-	-	£47
Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)			

Vini Rossi

	175ml	250ml	Bottle
PIEMONTE			
BARBERA - Araldica, Piemonte	£6.50	£8.75	£25
Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)			
MERLOT SOLITI - Il Cascinone, Piemonte	£9.25	£11.50	£33
Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins with a fresh finish. (VE)			
CASTELVECCHIO - Patrizi, Piemonte	-	-	£36
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)			
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte	-	-	£44
Grape: Nebbiolo. Full-bodied. Ripe plum & black cherry with notes of light spice. Firm tannins. (V)			
BARBERA D'ASTI SUPERIORE RIVE - Il Cascinone, Piemonte	-	-	£45
Grape: Barbera. Abundance of wild blackberries & dark cherries. Notes of chocolate & toasty oak.			
BAROLO - Alasia, Piemonte	-	-	£64
Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)			
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla, Piemonte	-	-	£120
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)			
LOMBARDIA			
PINOT NERO - Castel del Lupo, Lombardia 	£11	£13.50	£38
Grape: Pinot Nero. Medium-bodied. Wild plum & bramble fruit with a touch of spice. (VE)			
TRENTINO			
PINOT NERO SUPERIORE BRUSAFER - Cavit, Trentino	-	-	£52
Grape: Pinot Nero. Medium-bodied. Raspberry & blackcurrant fruit with herbal notes. Supple & velvety tannins balanced with a fresh, delicate finish.			
VENETO			
VALPOLICELLA RIPASSO - Riondo, Veneto	£11.75	£15	£43
Grapes: Corvina, Corvinone & Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.			
AMARONE DELLA VALPOLICELLA - Riondo, Veneto	-	-	£76
Grapes: Corvina, Rondinella & Corvinone. Cherry jam with notes of vanilla & coffee beans. (V)			
AMARONE DELLA VALPOLICELLA MORANDINA - Prá, Veneto	-	-	£135
Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. Magnum: £240			
ABRUZZO			
MONTEPULCIANO - Caparrone, Abruzzo	£10	£12	£35
Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)			
PUGLIA			
SANGIOVESE - Ancora, Puglia	£6.75	£9.25	£26.75
Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)			
PRIMITIVO - Conviviale, Puglia 	£7.75	£10	£29
Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)			
NEGROAMARO APPASSIMENTO - Vallone, Puglia	-	-	£37
Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)			
GRATICCIAIA - Vallone, Puglia	-	-	£106
Grape: Negroamaro. Richly flavoured, full-bodied, intense & complex. Layers of black cherry, cassis, tobacco & chocolatey notes with hints of spice. Meaty & savoury, balanced finish.			
SICILIA			
NERO D'AVOLA DA VERO - Adria Vini, Sicilia 	£7.25	£9.75	£27.50
Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)			
NERO D'AVOLA SAIA - Feudo Maccari, Sicilia	-	-	£63
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.			