

GINO

D'ACAMPO

WINE LIST
SPRING & SUMMER

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



PROSECCO

Prosecco is native to the north east of Italy, produced from Glera grapes in the Venetian hills around the town of Treviso. Whilst our Brut Prosecco's are dry & effervescent, if you're wanting something a little sweeter, then try the Extra Dry. Salute!

	125ml	Bottle
CAVIT DOC BRUT <i>Veneto</i> Light & fruity, hints of apple, pear & ripe stone fruits. (VE)	£8.75	£35.50
VINO D'ACAMPO DOC BRUT <i>Veneto</i> Zesty & versatile, pleasing aromas of apple & stone fruit. (VE)	£8.95	£37.00

GINO RECOMMENDS MONTRESOR MILLESIMATO DOC EXTRA DRY <i>Veneto</i> Delicate aromas of green apple & white flower. Fresh & persistent fizz with wonderful orchard fruit flavours. (VE)	£9.25	£39.00
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MONTRESOR ROSÉ MILLESIMATO DOC EXTRA DRY <i>Veneto</i> (VE) Berry & red currant aromas, red apple & raspberry on the palate. (VE)	£9.50	£42.00
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FRANCIACORTA

Franciacorta is Italy's best kept secret. Over 100 wineries making incredible DOCG sparkling wine in the 'metodo classico'. Take it to the next level and embrace these Champagne style blends.

	125ml	Bottle
FERGHETTINA BRUT DOCG <i>Lombardia</i> (VE) Grape: Chardonnay & Pinot Nero. Delicate with hints of white flowers & hazelnuts. Citrus fruits & golden apple. (VE)	£11.00	£55.00
FERGHETTINA MILLEDI DOCG BRUT <i>Lombardia</i> Grape: Chardonnay. Elegant & textured. Notes of brioche, citrus & apple. Fresh & persistent finish. (VE) Magnum: £114.00	-	£60.00

GINO RECOMMENDS FERGHETTINA ROSÉ DOCG BRUT <i>Lombardia</i> Grape: Pinot Nero. Strawberries, redcurrants & brioche. Fine, delicate with a long, layered finish. (VE) Magnum: £117.00	£12.00	£62.00
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FERGHETTINA SATÈN DOCG BRUT <i>Lombardia</i> (VE) Grape: Chardonnay. Champagne-style blanc de blancs wine. Creamy texture with buttery brioche & toasted almonds. Complex with a long finish. (VE)	-	£68.00
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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
LAURENT-PERRIER LA CUVÉE BRUT NV <i>Tours-sur-Marne</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. Citrus palate with ripe & toasty fruit. Elegant finish. (VE)	£14.50	£76.00
VEUVE CLICQUOT BRUT NV <i>Reims</i> Grapes: Pinot Noir, Chardonnay & Pinot Meunier. A fine perlage, yellow & white fruits, brioche & vanilla. (VE)	-	£93.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT NV <i>Tours-sur-Marne</i> Grape: Pinot Noir. Honeysuckle, ripe peach, citrus with a slightly toasty finish. (VE) Magnum: £220.00	-	£120.00
DOM PÉRIGNON BRUT <i>Épernay</i> Grapes: Pinot Noir & Chardonnay. Complex & refreshing notes of honeysuckle, toasted almonds, ripe fruit & vanilla. (VE)	-	£280.00
LOUIS ROEDERER CRISTAL BRUT <i>Reims</i> Grapes: Pinot Noir & Chardonnay. Balanced & refined, powerful mineral quality, white fruit, honey & brioche. (VE)	-	£365.00

WHITE WINE

	175ml	250ml	Bottle
CORTESE - <i>Alasia, Piemonte</i> Grape: Cortese. Grapefruit & honeysuckle. Crisp with lemon fruit freshness. (VE)	£6.50	£8.75	£25.00
CATARRATTO - <i>Adria Vini, Sicilia</i>  Grape: Catarratto. Bright & dry. Fennel, citrus & peach. Refreshing crisp finish. (VE)	£6.75	£9.25	£26.75
CHARDONNAY - <i>Terrazze della Luna, Trentino</i> Grape: Chardonnay. Citrus fruit & ripe stone fruit. Zesty, dry, fresh finish. (VE)	£8.25	£10.25	£29.75
PINOT GRIGIO - <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
GINO RECOMMENDS VERDICCHIO CLASSICO - <i>Monte Schiavo, Marche</i>  - Grape: Verdicchio. Dry, textured palate with stone fruit. Fresh with a hint of nuttiness. (VE)	-	-	£33.50
SAUVIGNON BLANC CAMILLONA - <i>Il Cascinone, Piemonte</i> Grape: Sauvignon Blanc. Zesty & dry. Ripe gooseberry, grapefruit & citrus. (VE)	£9.50	£11.75	£33.50
SOAVE CLASSICO <i>Montresor, Veneto</i> Grape: Garganega, Trebbiano di Soave. Textured white. Honeysuckle & stone fruit. (VE)	-	-	£34.00
GINO RECOMMENDS PECORINO - <i>Caparrone, Abruzzo</i> Grape: Pecorino. Layers of peach & tropical fruits. Dry & textured with lively freshness. (VE)	£10.00	£12.00	£35.00
FALANGHINA - <i>Montecalvo, Campania</i> Grape: Falanghina. Citrus & stone fruit with white spice on the finish.	-	-	£35.00
GAVI DI GAVI - <i>Alasia, Piemonte</i> Grape: Cortese. Fresh & textured palate. Stone fruit & pear. Zesty & dry finish. (VE)	£11.50	£14.00	£40.75
GINO RECOMMENDS SAUVIGNON BLANC COLLIO <i>Vidussi, Friuli-Venezia Giulia</i> Grape: Sauvignon Blanc. Dry, complex & intense. Aromas of passion fruit & guava. Elderflower & gooseberry on the palate. Balanced weight & freshness on the finish. (VE)	-	-	£42.00
GRECO DI TUFO - <i>Villa Raiano, Campania</i> Grape: Greco. Dry & savoury. Aromas of anise & lime citrus. Pear & grapefruit on the palate with a touch of spice. Good length on fresh finish.	-	-	£44.00
VERMENTINO DI GALLURA - <i>Sa Raja, Sardegna</i> Grape: Vermentino. Fresh & vibrant with subtle citrus & honey aromas. Textural palate with herbal notes & ripe apricot character with a mineral finish. (VE)	-	-	£47.00
CHARDONNAY MASO TORESELLA - <i>Cavit, Trentino</i> Grape: Chardonnay. Burgundy-style Chardonnay. Textured mouthfeel. Candied citrus & stone fruit with spiced-oak notes, balanced by fresh acidity on the finish. (VE)	-	-	£50.00

ROSÉ WINE

	175ml	250ml	Bottle
PINOT GRIGIO ROSÉ - <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 - <i>Montresor, Veneto</i>  Grapes: Corvina, Rondinella & Molinara. Fresh & zesty. Berry & pomegranate fruit. (VE)	£9.00	£11.75	£34.00
UP ULTIMATE PROVENCE - <i>Provence, France</i> Grapes: Cinsault, Grenache, Syrah. Fresh red fruits, clean finish. (V) Magnum: £98.00	£12.75	£17.25	£50.00
MIRAVAL - <i>Provence, France</i>  Grapes: Grenache, Cinsault, Rolle & Syrah. Summer fruits with a zest of lemon. Magnum: £108.00	-	-	£55.00



New for Spring & Summer



Organic Wine

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

RED WINE

	175ml	250ml	Bottle
BARBERA - Araldica, Piemonte Grape: Barbera. Fresh & juicy, medium-bodied. Notes of sour cherry & savoury spiciness. (VE)	£6.50	£8.75	£25.00
SANGIOVESE - Ancora, Puglia Grape: Sangiovese. Medium-bodied. Blackberry fruit with a hint of spice. Tangy & fresh. (VE)	£6.75	£9.25	£26.75
NERO D'AVOLA - Adria Vini, Sicilia  Grape: Nero D'Avola. Plum & bramble fruit with savoury & herbal notes. Soft & fresh. (VE)	£7.25	£9.75	£27.50
PRIMITIVO - Conviviale, Puglia Grape: Primitivo. Medium-bodied. Plum & wild cherry fruit, ripe tannins with a fresh finish. (VE)	£7.75	£10.00	£29.00
MERLOT - Il Cascinone, Piemonte Grape: Merlot. Full-flavoured. Dark berries, toasty spice backed by ripe tannins. (VE)	£9.25	£11.50	£33.00
GINO RECOMMENDS MONTEPULCIANO D'ABRUZZO - Contesa, Abruzzo Grape: Montepulciano. Damson & blackcurrant fruit with a hint of spice. Youthful tannins. (VE)	£10.00	£12.00	£35.00
NEGROAMARO APPASSIMENTO - Vallone, Puglia Grape: Negroamaro. Full-bodied & off-dry. Ripe black cherry, bramble, dried fruit & coffee. (V)	-	-	£37.00
PINOT NERO - Castel del Lupo, Lombardia  Grape: Pinot Nero. Medium-bodied. Wild plum & bramble fruit with a touch of spice. (VE)	£11.00	£13.50	£38.00
GINO RECOMMENDS CHIANTI CLASSICO RISERVA - Uggiano, Toscana Grapes: Sangiovese & Canaiolo. Richly-flavoured. Plum & wild cherry fruit with balsamic notes. Dry, polished tannins & vibrant freshness. (VE)	-	-	£40.00
VALPOLICELLA RIPASSO - Riondo, Veneto Grapes: Corvina, Corvinone & Rondinella. Intense, full & dry. Ripe dark fruits & subtle spice.	£11.75	£15.00	£43.00
NEBBIOLO MONFERRATO AVAMPOSTI - Il Cascinone, Piemonte Grape: Nebbiolo. Full-bodied. Plum & black cherry with light spice. Firm tannins. (V)	-	-	£44.00
AGLIANICO - Villa Raiano, Campania Grape: Aglianico. Full-bodied. Plum, black fruits & smoky notes. Firm ripe tannins.	-	-	£46.00
CANNONAU DI SARDEGNA INKIBI - Sa Raja, Sardegna Grape: Cannonau. Medium-bodied, bright & fleshy. Juicy red berry & forest fruits notes. (V)	-	-	£48.00
NERO D'AVOLA SAIA - Feudo Maccari, Sicilia Grape: Nero d'Avola. Plum & cherry fruit with notes of coffee. Well-integrated oak following 14 months in French barriques. Silky smooth tannins with mouth-watering freshness.	-	-	£63.00
BAROLO - Alasia, Piemonte Grape: Nebbiolo. Full-bodied. Dark plum, leather & wood smoke. Ripe tannins & fresh finish. (V)	-	-	£64.00
GINO RECOMMENDS AMARONE DELLA VALPOLICELLA - Riondo, Veneto Grapes: Corvina, Rondinella & Corvinone. Cherry jam with notes of vanilla & coffee beans.	-	-	£76.00
BRUNELLO DI MONTALCINO CAMPOGIOVANNI - San Felice, Toscana 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
BAROLO BUSSIA DARDI LE ROSE - Poderi Colla, Piemonte 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
AMARONE DELLA VALPOLICELLA MORANDINA - Prá, Veneto Grapes: Corvina, Corvinone, Rondinella. Full-bodied, intense & complex. Wild cherry, plum, cacao & liquorice notes with bitter cherry & spiced hints. Ripe tannins. (V) Magnum: £240.00	-	-	£135.00
TIGNANELLO - Antinori, Bolgheri Toscana 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