



BONETTI'S

WINE LIST

CHAMPAGNE & SPARKLING WINE

Champagne can only come from the Champagne region of France, about an hour north-east of Paris. The vineyards are planted with Chardonnay, Pinot Noir and Pinot Meunier, and cover an area of over 30,000 hectares. The famous producers are based in and around the towns of Reims and Epernay. The second fermentation takes place in the bottle and this produces the bubbles.

The 3 sparkling wines are from Italy. Asti is a lightly sparkling sweet wine named after the town it comes from. Prosecco is the region in the north east that produces Italy's finest sparkling wines that can be compared with champagne. The Conti Neri rose combines the Raboso grape with Prosecco to make a lovely light refreshing fizz.

1	G.H. Mumm Brut 'Cordon Rouge'	75cl	£31.50
2	G.H. Mumm Brut 'Cordon Rouge'	37.5cl Half Bottle	£19.50
3	G.H. Mumm Brut 'Cordon Rouge'	20cl Quarter Bottle	£10.00
4	G.H. Mumm Brut 'Cordon Rose'		£35.00
5	Moet & Chandon Brut		£39.50
6	Moet & Chandon Brut	37.5cl Half Bottle	£25.00
7	Asti Spumante, Italy		£18.50
70	Conti Neri Bis Bis Raboso / Prosecco Rose Frizzante, Italy		£19.50
	<i>Lightly sparkling rose with lovely strawberry flavour and touch of sweetness. Slips down a treat.</i>		
71	Jeio Prosecco Brut, Valdobbiadene, Italy		£25.00
	<i>The Italian champagne. Elegant and refreshing with soft apple and pear flavours.</i>		

CRISP & AROMATIC WHITES

These crisp fresh whites are fermented in stainless steel and have not seen any oak. They have subtle elegant flavours and zesty mouth-tingling acidity. They can all be drunk on their own as an apéritif or with fish, shell fish, salads and poultry. We particularly recommend the Jubilum Pinot Grigio Zibibbo blend from Sicily, currently producing some of Italy's best value wines, and the Riva Leone Gavi from northern Italy, which has lovely floral aromatics and a fuller flavour.

10	Chenin Blanc Colombard Acacia Tree, South Africa	75cl	£15.50
	<i>Delicious ripe citrus and peach flavours with a refreshing crisp finish.</i>		
11	Villa Lucia Bianco, Tuscany, Italy		£16.50
	<i>Delicate and elegant, made from Trebbiano grapes in the heart of beautiful Tuscany.</i>		
13	Pinot Grigio Conto Vecchio, Italy		£17.00
	<i>A crowd pleaser. A subtle fragrant grape with a touch of lemon citrus flavour.</i>		
19	Sauvignon Blanc Valdivieso, Chile		£17.50
	<i>Chile's warm climate give this strong intense flavours and roundness, similar to a New Zealand Sauvignon.</i>		
20	Gavi Riva Leone, Piedmont, Italy		£17.50
	<i>From the Cortese grape, this has real elegance and style. A perfect step up from Pinot Grigio.</i>		
72	Pinot Grigio Zibibbo Jubilum, Sicily, Italy		£18.00
	<i>Delicious blend with local Sicilian variety Zibibbo which adds warm floral flavours similar to Muscat.</i>		
15	Chablis Domaine des Marronniers, France		£23.00
	<i>Classic elegant mineral structure. Hand-made by the Legland family. 100% Chardonnay.</i>		

REFRESHING ROSÉ

Rose wines have exploded in popularity over the last few years because the quality is so much better than it was and they seem to put a big smile on our faces. Of course they are perfect outside in the sunshine, but don't forget they can go very well with food too, especially salads, cold dishes and puddings.

25	Mateus Rose, Portugal	75cl	£16.50
	<i>Medium bodied and lightly carbonated, popular the world over.</i>		
26	Pinot Grigio Blush Conto Vecchio, Italy		£17.50
	<i>The ubiquitous Pinot Grigio grape, this is the slightly sweet deliciously refreshing version.</i>		
27	Rioja Rosado Garnacha Monte Clavijo, Spain		£17.50
	<i>Lovely deep pink colour and full of raspberry flavour. The pick of the bunch.</i>		



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SOFT MEDIUM BODIED REDS

These wines have a lighter weight and less body to them, partly because they are from the northern hemisphere where there is less sunshine. The alcohol levels are moderate, not too high, and they have a soft smooth finish to them rather than too much structure and tannin. They can be enjoyed on their own or with pasta, chicken and lightly flavoured meat dishes.

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| 29 | Montepulciano d'Abruzzo Villa dei Fiori, Italy | 75cl
£16.50 |
| | <i>Soft sweet juicy fruit flavours with a warm palate. Made from the Sangiovese grape in the Abruzzo region.</i> | |
| 32 | Valpolicella I Fiori Lamberti, Italy | £17.50 |
| | <i>Made from the Corvina grape. Soft and juicy, bursting with fruit, ideal with pizza and pasta.</i> | |
| 31 | Barbera Riva Leone, Piedmont, Italy | £17.50 |
| | <i>Good dark red colour and a rich savoury flavour. Barbera is the local grape variety.</i> | |
| 73 | Corvina Cabernet Sauvignon Thesaurum, Veneto, Italy | £17.50 |
| | <i>Similar to Valpolicella but the addition of Cabernet Sauvignon gives this more colour and a succulent fuller flavour.</i> | |
| 34 | Chateau l'Eglise, Bordeaux, France | £18.50 |
| | <i>Great value claret. Plum and blackcurrent flavours, good structure and soft tannins.</i> | |
| 37 | Chianti Ceppaiano, Tuscany, Italy | £19.50 |
| | <i>Modern style clean fresh Chianti showing how good Sangiovese grape can be.</i> | |

RICH FULLER BODIED REDS

These wines have more weight and body to them and more structure, grip and tannin. They also have stronger more intense flavours and a bit more alcohol, and some have a touch of sweetness and spice. They are hearty, fruit-driven wines that will go better with meat dishes and strong sauces.

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| 38 | Cinsault Cabernet Merlot Acacia Tree, South Africa | 75cl
£15.50 |
| | <i>Full bodied and well balanced, packed with juicy ripe berry fruit flavours.</i> | |
| 40 | Merlot Valdivieso, Chile | £17.00 |
| | <i>Smooth and juicy with blackberry and damson flavours with a touch of coffee and chocolate.</i> | |
| 74 | Pinot Nero Syrah Jubilum, Sicily, Italy | £18.00 |
| | <i>A rich warming blend from the sunny south. Savoury Pinot Noir (Pinot Nero) combines with spicy Shiraz (Syrah).</i> | |
| 45 | Chateau Lugagnac Bordeaux Superieur, France | £22.50 |
| | <i>A blend of Merlot and Cabernet Sauvignon with 12 months aging in oak and a further 5 years in bottle giving a soft, smooth, classy wine</i> | |
| 75 | Barolo Riva Leone, Piedmont, Italy | £25.00 |
| | <i>An Italian classic that ages beautifully. Damsin and cherry flavours combine with nutty toasty oak.</i> | |

SWEET DESSERT WINE

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| 46 | Muscat de Beaumes de Venise Domaine Fenouillet, France, 50cl | 50cl
£18.50 |
| | <i>The Muscat grape produces naturally sweet wines that are not too heavy. This has lovely honey and marmalade flavours and will go beautifully with sweet and savoury puddings and soft creamy cheeses.</i> | |

QUARTER BOTTLES

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| 52 | Chardonnay The Paddock, Australia | 18.75cl
£4.30 |
| 53 | Chenin Blanc River Bay, Paul Sapin, South Africa | £4.30 |
| 54 | Sauvignon Blanc La Serre, France | £4.50 |
| 55 | Pinot Grigio, Ancora, Pavi, Italy | £4.50 |
| 56 | Mateus Rose, Portugal | £4.50 |
| 57 | Shiraz The Paddock, Australia | £4.30 |
| 58 | Rosso di Montepulciano, Ancora, Italy | £4.30 |
| 59 | Merlot La Serre, France | £4.50 |
| 60 | Cotes du Rhone, Comte Charles, France | £4.50 |