

# FRIZZANTE

HACKNEY



## Love Food Supper San Valentine | 14.02.2018 | Wine Selections

### *Recommended for the Starter & the Main “Primo”*

**White: Wine** *“il Terraio” Bianco IGT Toscana, 2016 | 12.5% Vol | Organic |*

*GRAPE/BLEND* 95% Malvasia and Trebbiano, 5% Orpicchio

*LOCATION:* *Situated on the hills in “Setteponti” at the foot of Monte Pratomagno.*

*TASTING NOTE:* *Floral nose, silky fluidity that fills the mouth and follows with a bit of refreshing acidity and a body that has notes of almonds, toasted and baked flavours.*

£5.00 – 125ml | £22.00 – 75cl

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### *Recommended for the Main “Secondo”*

**Red:** *Cannonau di Sardegna Loi Sa Mola, 2013 | 14% Vol | Organic |*

*GRAPE/BLEND:* *100% Cannonau*

*LOCATION:* *Ogliastra, Sardegna, Italy*

*TASTING NOTE* *Ruby red tending towards garnet with an intense, slightly ethereal, rich, fragrant, floral bouquet reminiscent of mature plums, blackberries, wild berries and old rose and suggestions of aromatic wood and spices*

£5.00 – 125ml | £22.00 – 75cl

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### *Recommended for the Dessert*

*Passito Vigna del Volta, La Stoppa, 2010, | 13% Vol | Organic*

*GRAPE/BLEND:* *Malvasia di Candia Aromatica 95%, 5% Muscat*

*LOCATION:* *Rivergaro near the city of Piacenza | Emilia Romagna (Northern Italy)*

*TASTING NOTE:* *Golden yellow to the eye with amber reflections. The nose reveals aromatic hints, in particular dried figs, raisins and orange blossom. The palate is sweet and honeyed, characterised by ripe tropical fruit and a long and pure persistence.*

£3.50 – 25ml