

trullo

Aperitivi

Spritz		7.5
<i>Campari or Aperol, Prosecco, Fever Tree Soda Water</i>		
Acorn Spritz		5
<i>Choice of Aromatic, Bitter or Dry Acorn non-alcoholic aperitif with Soda</i>		
Sbagliato		8
<i>Prosecco, Cinzano, Campari</i>		
Coffee Negroni		9
<i>O'ndina Gin, Campari, One Hundred Fifty Lbs Coffee Liqueur</i>		

Session Lager, Braybrooke Session	5.5	Fresh Lemonade	2.5
<i>Leicestershire ABV: 3.8%</i>		Gingerella	3.5
'No Rest For Dancers' Red Ale, Lost & Grounded	6.5	Karma Cola	3.5
<i>Bristol ABV: 6.2%</i>		Karma Cola Sugar Free	3.5
Saison, Good Things Brewing Co	6.5	Toast 'Purebread' Pale Ale	6.5
<i>Tunbridge, Sussex ABV: 5%</i>		<i>Yorkshire abv: 5%</i>	
Lucky Saint Low-Alcohol Beer, Not Another Beer Co	5		
<i>Bavaria, Germany ABV: 0.5%</i>			

by the glass

Sparkling	125ml	375ml	750ml
'Bollicine Rosé' NV, Serafini & Vidotto (page 8)	7.5		44
<i>region: Veneto grape: Pinot Noir, Chardonnay</i>			
'Pelegrim' NV, Westwell (Special)	11.5		70
<i>region: Kent grape: Pinot Noir, Chardonnay, Pinot Meunier</i>			

White

Trebbiano Rubicone 2018, VinVita (Page 2)	4	12	24
<i>region: Emilia Romagna grape: Trebbiano</i>			
'Fontanino' 2016, Il Cascinone (Page 3)	5	15	30
<i>region: Piedmont grape: Riesling</i>			
'Conscio' Verdicchio Classico 2016, Accadia (Page 4)	6.5	19.5	38
<i>region: Marche grape: Verdicchio</i>			
'Terre Silvate' 2018, La Distesa (Page 4)	8.5	24.5	49
<i>region: Marche grape: Verdicchio, Trebbiano, Malvasia</i>			
'Joseph' 2018, J Hoffstater (Page 3)	10	29	58
<i>region: Alto Adige grape: Gewurztraminer</i>			

Odd Bottle

Bardolino Classico 2018, Raval	6.5	19.5	39
<i>region: Veneto grape: Corvina Blend</i>			

Red

Il Meridone, Nero d'Avola, 2017 (Page 7)	5	14	28
<i>region: Sicily grape: Nero d'Avola</i>			
Susumaniello 2016, Vallone (Page 7)	6.5	19	38
<i>region: Puglia grape: Susumaniello</i>			
'Velluto' Valpolicella Classico 2018, Carlo Meroni (Page 5)	7.5	22	44
<i>region: Veneto grape: Corvina Blend</i>			
'Miro', 2018, Cristiano Guttarolo (Page 5)	9	26.5	53
<i>Region: Puglia grape: Primitivo</i>			
'Ciro' Classico Superiore 2014, A Vita (Page 6)	10	30	58
<i>region: Calabria grape: Gaglioppo</i>			

Ask to see our odd bottles list for some limited stock wines

White

Bright and Refreshing

Trebbiano Rubicone 2018, Vin Vita **24**

region: Emilia Romagna grape Trebbiano

abv: 12%

Fresh lemon, crunchy pear, some honey and floral notes, along with a pleasing salinity, make this light Trebbiano stand out for us.

Catarratto 2018, Il Meridone **25**

region: Sicily grape: Catarratto

abv: 12.5%

A lovely example of Catarratto from a young co-operative in the Marsala region of Sicily. Fresh almonds and lime zest on the nose with characteristic peachiness and floral notes. A racy acidity ensures this will match well with most fish and vegetable dishes.

Molino A Vento 2018, Tenute Orestyadi **35**

region: Sicily grape: Fiano

abv: 12.5%

A gorgeous expression of Fiano from Sicilian producer Tenute Orestyadi. Aromatic, slightly perfumed notes of lychee and tropical fruits charge ahead with a slight lemon finish close behind. Well balanced, smooth and a medium body. Seafood pasta dishes leap to mind for this delightful and easy white wine.

Cattuliano Lugana 2018, Prattelo **41**

region: Lombardy grape: Turbiana

abv: 12.5%

Turbiana is this regions Verddichio and will not let you down. It displays some fabulous depth of flavour, taking you on a ride from the soft floral characters of blossom and stony soil, to that tang of mandarin orange and white peach flesh. Incredibly balanced and wants to get to know any fish you could imagine.

Ortega 2017, Westwell **44**

region: Kent, England grape: Ortega

abv: 11%

The beautiful micro-climate that is Kent and it's North Downs, has started to produce clean & flavourful wines in England. Westwell are paving the way with this Ortega, showing vibrant peach skin and honeysuckle alongside some bright mandarin & melon before finishing with a spot of acacia. The crisp acid and finish will leave you wanting some fresh fish or rich pasta.

'Dragon' Langhe Bianco 2018, Luigi Baudana **46**

Region: Piedmont Grape: Chardonnay, Sauvignon Blanc, Nasceta, Reislung.

An uncommon array of international and regional varietals, blended deftly by one of the smallest producers in the Barolo region. Engaging layers develop after an initial burst of vivid, green notes. Gooseberry, pear and citrus dominate across a lusciously textured background. The wine's bright acidity and lingering, slightly spicy finish marry well with rich, buttery pasta dishes, while its complexity and underlying savouriness lend versatility.

Colbaraca Soave Classico 2017, Masi **48**

region: Veneto grape: Garganega

abv: 13%

The combination of amazing soil and expertise of Masi really set this Soave aside. Expect some tropical fruit to show off on both the nose and palate, but don't you forget about that grapefruit zest adding that zing. Fantastic acidity and a slight creamy body help this pair incredibly with seafood and practically all our antipasti.

'Il Bianco' 2018, Il Torchio **49**

region: Liguria grape: Vermentino

abv: 12.5%

A young and fresh vermentino, where the sandy soils of Colli di Luni and the breeze from the nearby Mediterranean sea combine to produce a wine with delightful sea air savouriness, tropical fruits and citrus flavours, balanced alongside bright refreshing acidity. A delightful expression, true to its origin.

White Fragrant

- Fontanino Riesling 2016, Il Cascinone** **30**
region: Piedmont *grape: Riesling* *abv: 12%*
This is a simple but deliciously dry expression of Riesling from Piedmont. Lime zest and blossom on the nose with a hint of unripe pear and wet stone. A good, mouth-watering acidity make this a brilliant food wine. Think white fish with a spicy mussel, tomato and agretti sauce.
- 'Passerina' 2018, Fazi Battaglia** **37**
region: Marche *grape: Passerina* *abv: 12.5%*
From a region more commonly known for it's Verdicchio comes a clear, fruit-focused white from Fazi Battaglia. Fermentation in stainless steel capturing beautifully, the freshness and essence of the native Passerina grape. Stone fruit notes of peach and apricot lead forward, followed by a hint of white pepper and a gentle bready note from lees ageing. A lasting subtle acidity would pair beautifully with fish.
- 'Il Preliminare' 2017, Cantine del Notaio** **40**
region: Basilicata *grape: Aglianico, Chardonnay, Malvasia, Trebbiano* *abv: 13.5%*
This intriguing blend comes from the slopes of Mount Vulture. Heady and perfumed aromas of parma violets, honeysuckle and papaya, with the faintest hint of fresh cut grass. The palate is generous yet fresh.
- 'Indi' Gavi di Gavi 2017, La Mesma** **49**
region: Piedmont *grape: Cortese* *abv: 12.5%*
White flowers, quince and citrus, this is a classic expression of Gavi, balanced and fresh with good acidity, the exclusive use of indigenous yeasts, along with its proximity to the Ligurian coastline contribute to a wine with nice complexity.
- 'Joseph' 2018, J Hofstatter** **58**
Regin: Alto Adige *grape: Gewurztraminer* *abv: 14%*
When we say Gewurz, this is exactly what should come to mind. Beautiful fresh lychees on the nose with some lime zest and flower petals following close behind. You get much of the same on the palate, but a surprising fullness and slight sweetness making this wine some wonderfully complex. Gorgonzola is the perfect pair.
- 'Winkl' 2018, Cantina Terlan** **62**
region: Alto Adige *grape: Sauvignon Blanc* *abv: 13.5%*
A pleasingly aromatic Sauvignon from Alto Adige. Lemon, gooseberry, elderflower and a flinty minerality on the nose, with taut, dancing acidity in the mouth make this wine so drinkable and yet satisfyingly complex.
- 'Paski' 2016, Cantina Giardino** **73**
region: Campania *grape: Coda di Volpe* *abv: 12%*
From 70 year old vines, this wine spends about a week on its skins and a year in chestnut wood. This is a wild, unfiltered, white wine with beautiful, burnished orange hues. Fresh and enveloping, with notes of sage, dried apricots, bergamot, and a gripping, sour finish. Delicious with pork or mackerel from the charcoal grill.
- 'Ograde' 2016, Skerk** **84**
region: Friulli *grape: Pinot Grigio, Malvasia, Vitovska, Sauvignon Blanc* *abv: 13%*
Made on Friuli's Border with Slovenia, this is a complex and delicious wine, with a beautiful pink hue owing to the time it spends macerating on its skins and from the Pinot Grigio grapes. Notes of grapefruit, ripe apricots, savoury herbs and a hint of spice. The palate is dry and slightly grippy with a sweet smokey finish. This wine will take centre stage on the table and rightly so. Only 200 bottles made

White

Rich and full

'Conscio' Verdicchio Classico 2016, Accadia

38

region: Marche *grape: Verdicchio* *abv: 13%*

This aromatic and crisp Verdicchio, high in acidity and slightly herbaceous with notes of green apple skin and bitter almond. It offers an elegant yet slightly waxy finish, with nice underlying minerality. Angelo Accadia farms with biodynamic principles and his beautiful vineyards in the hills of the Marche produce this delicious Verdicchio.

'Rayon' Blanc de Morgex 2018, La cave de Morgex et de la Salle

42

region: Valle d'Aosta *grape: Prie blanc* *abv: 12.5%*

This Blanc de Morgex (also known as Bianco dei ghiacciai or 'glacier wine') comes from the highest growing region in Europe on the Italian side of Mont Blanc. Textured and saline it shows notes of pears, lemon citrus, green melon and a hint of ripe mango. Terrific minerality and salinity make this wine an excellent companion to an array of different foods from shellfish to ripe cheeses.

'Terre Silvate' 2018, La Distesa

49

region: Marche *grape: Verdicchio, Trebbiano, Malvasia* *abv: 13%*

This is a different, more complex expression of the Verdicchio grape than the version above: oily, with a honeyed, hazelnut richness that is layered with firm lime and clementine citrus flavours. It works brilliantly with salumi, crab, fish or white meat.

'Amperg' 2018, Klaus Lentsch

52

Region: Alto Adige *grape: Pinot Bianco* *abv: 13.5%*

What crispness and body this wine has. A surprising mix of rich creamy notes, with crisp acidity that does not quit. If you are looking for something to get your palate ready for the flavour the kitchen has to offer, this is the wine for you. Green apple is the show runner, with some pear and meadows blossoms following.

'Guinevere' 2016, Gusbourne Estate

65

region: Kent, England *grape: Chardonnay* *abv: 12%*

We're chuffed to be able to include a still English wine on our Italian focused list. This delicious Chardonnay shows ripe red apples, candied citrus and sap and on the nose along with honey and vanilla. The palate is rich and full with notes of toasted almonds, cape gooseberries and a hint of tropical fruit. Only a very small number of bottles are made in select vintages.

'Anisos' 2015, Eugenio Rosi

70

region: Trentino *grape: Pinot Bianco, Nosiola, Chardonnay,* *abv: 12.5%*

This wine perfectly translates Eugenio Rosi's philosophy and love for this land: the grapes macerate on their skins then spend a year in oak. This is a golden white, with aromas of white peach, brioche and smoky vanilla, the palate offers lovely acidity and some minerality due to the estate's altitude, some bruised stone fruit notes with acacia blossom, immensely complex and absolutely unique.

'Egesta' 2016, Aldo Viola

81

region: Sicily *grape: Grillo* *abv: 13.5%*

Aldo is an enthusiastic biodynamic producer from north west Sicily. His take on Grillo is like no other: unfiltered, heartfelt and with never ending aromas. Deeply intriguing, from its golden colour to its doughy nose, this is an enveloping wine. A production of only 1200 bottles makes this a special addition to our list.

'Aurora' 2018, I Vigneri

82

region: Sicily *grape: Carricante* *abv: 11.5%*

A beautifully well made wine of stout minerality and a striking, joyous acidity. Balanced citrus notes of grapefruit pith and lemon with underlying floral and peach notes. A delightfully rich wine with an undying elegant finish, lent by the Eastern slopes of Mt Etna. The salinity, length and beautiful cleanliness on the finish makes this wine a wonderfully harmonious match for a rich grilled fish like a red mullet or white meat off the charcoal grill.

Red

Light and fruit driven

'Crocera' Barbera Superiore 2016, Il Cascinone **29**

region: Piedmont *grape: Barbera* *abv: 14.5%*

An excellent entry level Barbera with all the character you'd expect from Piedmont's hardest working grape. Hand-harvested from old vines it shows ripe berry fruit, cherries and plums with a hint of violet on the nose and the slight bitterness you'd expect from Barbera.

Sangiovese Toscana 2018, Caparzo **31**

region: Tuscany *grape: Sangiovese* *abv: 13.5%*

The grapes here are mainly, but not exclusively, from Montalcino. As such, think baby Brunello rather than Chianti: dark, sweet blackcurrant and plum character.

Bardolino 2018, Raval (also available Chilled) **39**

region: Veneto *grape: Corvina, Rondinella, Molinara, Negrara* *abv: 12.5%*

Grown on the edge of Lake Garda, this wine is a beautiful pale ruby hue. Fresh raspberry fruit with well-integrated acidity and a hint of white pepper on the finish. Also available chilled.

'Velluto' Valpolicella Classico 2018, Carlo Meroni **44**

region: Veneto *grape: Corvina, Corvinoe, Rondinella, Molinara* *abv: 13%*

Carlo Meroni is an iconic producer whose estate is located in the birth place of Amarone, Sant Ambrogio della Valpolicella. This is a versatile, light, northern Italian red: bright garnet, bursting with white cherry and raspberries, soft and delicate on the finish, yet still retaining good structure.

Pianogrillo, Frappato, 2018 (also available Chilled) **47**

region: Sicily *grape: Frappato* *abv: 12.5%*

Frappato is one of Sicily's more revered indigenous grapes and this is an excellent example. A pronounced nose of baked cherries and plums, cinnamon and vanilla with hints of dried flowers gives way to a fresh but supple palate, soft tannins and good acidity with a delicate lift of minerality on the finish.

'Asinoi' Barbera d'Asti 2013, Bruna Carusin **52**

region: Piedmont *grape: Barbera* *abv: 12%*

A wonderful example of Barbera, classic cherry, cranberry & prune, accompanied by some savoury and leathery notes that have developed from its time in bottle, 6 years have brought the best out of this wine. The name and design is a tribute to Bruna Carussin's passion and research for Donkeys, which she considers faithful, playful and loves the company of friends. Much like this wine

'Miro', 2018, Cristiano Guttarolo **53**

region: Puglia *grape: Primitivo* *abv: 12%*

A primitivo of beautiful purity, concentrated black currants, bramble, cranberries, with an underlying minerality imparted from the karst soils and sea breeze. There is a certain understated elegance to the Miro. Light and juicy, it sees only a mere 4 days on skins, followed by fermentation and élevage in stainless steel to retain freshness. It comes from Cristiano's youngest primitivo vines, all viticulture is done by hand, and there are zero additions. This is a wine that is unmistakably Puglian, simple and delicious, it would pair beautifully with venison carpaccio.

Dolcetto d'Alba 2015, Castello di Neive **55**

Region: Piedmont *grape: Dolcetto* *abv: 13.5%*

This Piedmont hidden gem showcases Dolcetto at it's finest. Spending it's time in tank and then bottle, everything you're tasting is coming from the grape and vines. Deep purple plums, blackberry and black cherry push forward, complementing those soft mocha and liquorice notes. You won't be disappointed having this with your beef shin.

Red

Elegant and structured

- Grotta Rossa 2017, Cantina Santadi** **38**
region: Sardinia *grape: Carignan* *abv: 14%*
An alluring wine from deep in the heart of Sardinia, with a bouquet of red and black fruits coming to mind. Think Cherries, raspberries, plums and blackcurrants. Giving way to more complex overtones of a deep chocolate, leather and liquorice, all building to a very charming wine with serious character. All of these characteristics point to a solid companion to a game dish.
- Monferatto Rosso 2012, Marchesi di Gresy** **52**
Region: Piedmont *grape: Merlot* *abv:13.5%*
This is a remarkably elegant wine for the price. Notes of sour cherries, ripe plums and damson predominate underpinned by delicious, spicy oak aromas. Wonderfully smooth and soft on the palate this will be a good friend to grilled beef or lamb as well as game like rabbit or duck.
- 'Afrodite' 2014, Paride Chiovani** **55**
region: Piedmont *grape: Vespolina* *abv: 13%*
A grape rarely seen outside its native Piedmont, this expression of vespolina is intensely fragrant with notes of white pepper, spiced plums, damson and black olive tapenade on the nose. The palate shows more of the same with excellent acidity followed by a deliciously dry and savoury finish.
- 'Ciro' Classico Superiore 2014, A Vita** **58**
region: Calabria *grape: Gaglioppo* *abv: 14%*
This is an elegant expression of Gaglioppo, inspired by the Ciro wines of old from a relatively new estate. Pale garnet with notes of wild herbs, garrigue and red currants. There is a somewhat savoury quality, imparted no doubt from its proximity to the Ionian Sea, with a freshness not always associated with wines of Calabria. Supple tannins and a pleasing dry finish make it an excellent accompaniment to food.
- 'Ciabot Contessa' Barbera d'Alba 2014, Umberto Fracassi** **61**
region: Piedmont *grape: Barbera* *abv:13%*
This is barbera wearing its little black dress. Elegance, finesse and velvety. Expect some a beautiful cherry & vanilla perfume before fresh red berries and soft spices dance around your mouth. Old barrels, old vines and bottle aging have really helped bring this barbera to its peak. Drink alongside some game for a riveting experience.
- Rosso Di Montalcino 2016, Podere Santa Maria** **74**
region: Tuscany *grape: Sangiovese* *abv: 13.5%*
For us, this is an almost perfect expression of a young Sangiovese – unbelievably generous and sweet red fruit (plums, strawberry and red cherry) is paired with notes of leather, violet and green leaf, creating incredible harmony and length on the palate. This is a wine that is both complex and accessible, and proves that natural wine making methods, and a fundamental respect for biodiversity in the vineyard can still produce wines that are classic and elegant.
- Sagrantino di Montefalco 2013, Perticaia** **86**
region: Umbria *grape: Sagrantino* *abv:14.5%*
This is a stunning, full-bodied Sagrantino from Umbria. Firm tannins along with ageing in French oak give this wine a beguiling complexity that makes it an ideal companion to food. Flavours of black cherries, leather and chocolate predominate with hints of tobacco, cedar and spice.
- Barolo Riserva 2012, Elio Sandri** **99**
region: Piedmont *grape: Nebbiolo* *abv: 14%*
This is a wonderful example of a traditional Barolo. Little intervention in the vineyard and a long maceration in Slovenian oak lend this strong and complex Barolo its refinement. Aromas of dried raspberry, withered rose and tar, with intense tannins.

Red

Warm and spiced

Il Meridone, Nero d'Avola, 2017

28

region: Sicily *grape: Nero d'Avola* *abv: 14%*

This is a good, honest expression of Nero d'Avola from its home in Sicily. With baked, ripe fruit and hints of earth and warm spice on the nose this is a perfect winter wine.

Susumaniello 2016, Vallone

38

region: Puglia *grape: Susumaniello* *abv: 13%*

Here is an expressive wine from Puglia, that really brings the region to mind. A concentrated and juicy red made from the indigenous Susumaniello grape. Expect rich notes of cherries, chocolate and cinnamon with a real jammy character springing on the palate. All these characteristics point towards a lamb rump.

Cesanese Rubillo 2018, Principe Pallavicini

42

region: Lazio *grape: Cesanese* *abv: 13%*

From volcanic soils just south of Rome comes a vibrant young wine of amazing versatility. Supple, fresh and incredibly drinkable with a playful body of sour cherry drops and tart raspberries on the palate. Search further on the nose and find aromas of warm liquorice. Grilled red meat would lend itself perfectly to this wine.

Rosso Piceno Superiore 2017, Aurora

54

region: Marche *grape: Montepulciano, Sangiovese, Cabernet Sauvignon* *abv: 13%*

An excellent example of Rosso Piceno in the Marche. Great fruit up front with blueberries and sour cherries predominating. Time in oak lends a touch of spice, cocoa and dry leather. The tannins on the palate make this a great food wine; very happy sat next to a lump of gorgonzola dolce.

Nero d'Avola 2016, Centopassi

57

region: Sicily *grape: Nero d'Avola* *abv: 13.5%*

This is a very dry, lean and grippy expression of Sicily's native grape made by Centopassi, the winemaking arm of Libera Terra social cooperatives, that cultivate lands seized from the Mafia. The vineyards are in the upper Belice Corleonese and the wine is a true reflection of the soil and grape. Think prunes and Blackberries, with some confected cherries.

'Ripassa' Valpolicella Ripasso Superiore 2015, Zenato

60

region: Veneto *grape: Corvina, Rondinella, Oseleta* *abv: 14.5%*

Hailing from one of Italy's top wine producing regions, an often forgotten process associated with the prestigious Amarone. Fresh red berries from the juice, subtle vanilla and toast with the 18 months in oak barrels and a raisiny finish from the Amarone grape skins. A sublime wine to pair with any game or grilled meats.

Rosso 2017, Lamoresca

65

region: Sicily *grape: Nero d'Avola, Frappato* *abv: 14%*

A serious but joyous wine from Sicily. The nose initially suggests strawberries and ripe cherries then develops with notes of rose blossom and Turkish Delight. The palate is deliciously savoury with lovely chewy tannins that make this a great accompaniment to our oniglet or lamb rump off the grill.

'Velluto' Amarone della Valpolicella Classico 2011, Carlo Meroni

99

region: Veneto *grape: Corvina, Corvinone, Rondinella, Molinara* *abv: 17%*

This is a restrained, yet expressive example of Amarone from one of its most famous producers. Aromas of raisins, prunes and kirsch predominate followed by hints of dried flowers, tobacco and chocolate. A wonderful companion to a T-bone steak with Gorgonzola fonduta.

Pink

Calafuria Negroamaro Rosato 2018, Tormaresca

44

region: Puglia *grape: Negroamaro* *abv: 12%*

This is a charming rosato from Puglia, with delicate notes of strawberry, raspberry and fresh Gala melon. Good acidity and a pleasant mild saline minerality give this wine its decent length. It is an excellent companion to antipasti.

'Marche Rosato' 2017, Accadia

44

region: Marche *grape: Sangiovese, Lacrima* *abv: 13.5%*

An excellent Rosé from the heart of the Marche. More suited to enjoying with food than as an aperitif, this wine is structured with a fine balance of fruit and acidity. Raspberries and ripe red apple dominate the nose with a hint of smokey savouriness underpinning the fruit. This will stand up to a variety of food especially off the grill. Think poultry, pork chops and even game.

'Pink' 2018, Westwell

48

region: Kent *grape: Pinot Noir, Pinot Meunier* *abv: 12%*

Looks can be deceiving... This rosé has a deep hue of Rose Quartz, full of sour cherry bon bons, fresh raspberries and lively acidity, making it pair very well with a lot of our antipasti dishes. Only 1000 of these bottles are produced, and understandably, are gone with the sunshine.

Sparkling Wine

'Sottoriva' NV, Col Fondo, Malibrán

45

region: Veneto *grape: Glera* *abv: 11%*

The Sottoriva is made using *metodo ancestrale*, as is done with Champagne, where the second fermentation happens in the bottle. Unlike Champagne, however, the lees (yeast) are not removed, giving the wine a cloudy appearance and its delicate biscuit flavours and soft bubbles. It stands as a brilliant example of an ancient winemaking technique.

'Bollicine Rosé' NV, Serafini & Vidotto

45

region: Veneto *grape: Pinot Noir, Chardonnay* *abv: 12.5%*

This very pale, delicate and rather special rosé is an example of how the quality of the winemaker and the grapes can most definitely be reflected in the glass. Serafini & Vidotto have delivered a product of poise and elegance that makes for a delicious *aperitivo*.

Brut Reserve 2015, Gusbourne Estate

80

region: Kent, England *grape: Pinot Noir, Chardonnay, Pinot Meunier* *abv: 12%*

An excellent, classical example of English sparkling from Kent. Golden in colour with a lovely, delicate mousse and notes of honey, citrus, white peach and brioche. The palate has red apples, and raspberries with lingering flavours of pastry and freshly baked bread.