

***“O mangi questa minestra o salti dalla finestra”***

**Roberto Sarotto, Gavi di Gavi, 2020, 13% £10.99 (disc)**

The Sarotto family settled in Piedmont in the 1700s, and Roberto is the latest generation to turn his hand to this historic winemaking region. This is his interpretation of the region's iconic white wine, known as The Chablis of Italy, Gavi di Gavi. It's made from 100% Cortese grapes on a 2-hectare vineyard and went through a long, cool fermentation process to draw out the grape's signature aromatics. Add a further three months resting on lees, and you're in for a seriously textured wine. Expect floral notes, with hints of pineapple, apricot and peach.

**Villa Borghetti Valpolicella Ripasso 2018/19, 13.5%  
£12.99 (disc)**



Deep red in colour, it presents on the nose with intense aromas of marasca cherry, blueberry and currants followed by notes of liquorice and toasting. Rich, round and smooth on the palate with “chocolatey” tannins, well-balanced and persistent.

Valpolicella is a light fruity wine from Veneto. To add more ‘oomph’ the grapes were partially dried before fermentation. A more concentrated, complex and sweeter wine resulted - Recioto. If there fermentation continues, using up the residual sugar, a powerful strong dry wine is created - Amarone (amaro=bitter). The dried skins of Recioto/Amarone wines are used for a second fermentation of Valpolicella wine, the result is Ripasso (re-pass).

## Castello di Farnetella Vin Santo 2015, Chianti DOC Half Bottle, 15% £17.99 (disc)



Vin Santo translates to Holy Wine. Italy's answer to Sauternes. Made by third-generation winemaker Giovanni Poggiali. Trebbiano Toscano and Malvasia Bianca Lunga (Trebbiano provides acidity while Malvasia provides body, texture and perfume) air-dried, hand-picked grapes on straw mats for five months.



This means they become intensely concentrated and deliciously sweet. He then ages the wine in oak *caratelli* for at least three years without temperature control, creating outstandingly indulgent flavours. One of the most remarkable elements of the Vin Santo production process is the use of the *madre* ("mother") to initiate fermentation. When a *caratello* is racked, a thick deposit of wine-soaked lees is left in the bottom of the barrel. The newly pressed grape juice will be put into the *caratello* along with this deposit or residue from the previous fermentation. Over the years, the *madre* will contain a complex blend of older Vin Santo and lees. The quality and the character of the final Vin Santo is then very much dependent on the quality of the *madre*. Expect peach, apricot and tropical fruit, a balancing acidity, and a well-integrated hint of vanilla.

## Fonseca Bin 27 Port 20% £12.99 (disc)

Bin 27 is a reserve Port, made using the same approach to making a late-bottled vintage, with extended wood ageing making the wine ready to drink upon its release. This wine, however, is blended from several vintages to achieve a consistent house style. A deep and youthful ruby colour, with an intense, fruity nose crammed with blackberry, cassis, cherry and plum aromas. The palate full-bodied and round, with a luscious, velvety texture. Pair with a rich dessert such as a raspberry and chocolate fondant.

All wines from Majestic