

# nola

## Fine Wine Selection

THE TEAM AT NOLA HAVE HAND SELECTED SOME OF THE FINEST WINES FROM ACROSS EUROPE AND BEYOND. THE FOCUS IS ON PERFECT PAIRING AND EXCEPTIONAL PROVENANCE TO ENSURE YOU ARE ABLE TO TASTE SOME TRULY INCREDIBLE WINES.




### REDS 750ml

#### CHIANTI CLASSICO MAZZEI CASTELLO FONTERUTOLI *Italy (Vegan) 135.00*




Arguably one of the finest producers in Italy. Dating back to 1435 this is truly exceptional wine with unique provenance. The nose is brimming with morello cherry, cassis, cedar, coffee that lead to a rich and vibrant palate with notes of hedgerow fruits and vanilla. Smooth, subtle, exceptional.

Pairs with game, red meat, stew & tomato-based dishes.   



#### CHATEAU MUSAR *Lebanon (Vegan) 90.00*

A true cult wine that has led the way as one of the finest wines in the world. Blended from Cabernet Sauvignon, Cinsault and Carignan it pays homage to some of the great wines of Bordeaux but retains its unique character. Blackcurrant, damson & spice mingle to create a full flavoured but incredibly smooth wine. Pairs with red meat, charcuterie & spiced dishes.   

#### LOUIS LATOUR BOURGOGNE PINOT NOIR *Burgundy, France (Vegan) 47.00*




A fresh, lifted and vibrant Pinot Noir from one of the most iconic names in the wine world. Louis Latour crafts a Pinot that's bursting with ripe strawberry, redcurrant and crushed raspberry. The palate is lighter in style with layers of cranberry, cedar and subtle spice. Pairs with game dishes, red meat, and richer chicken dishes.   

#### CANNONAU DOLIANOVA ANZENAS *Sardinia, Italy 42.00*




This small cooperative produced red is made from Cannonau, the main grape grown on Sardinia. This is a powerful red that's filled with spice, cherry, and cassis. The wine is rich in the mouth with notes of dark berry fruits and notes of cedar, vanilla and strawberry. Smooth but firm this unique wine showcases the true potential of this grape.  

### WHITES 750ml




#### VERMENTINO PRENDAS DOLIANOVA *Sardinia, Italy 40.00*

A small cooperative wine produced on Sardinia by a group that has been making wine for over 70 years. This has flavours of green apple, pear, subtle citrus and a gentle touch of white pepper. The palate is rich and fruit driven with notes of peach and apricot on the finish. Pair with shellfish or light chicken dishes and salad.   

#### GAVI DI GAVI LA SORAIA *Italy (Vegetarian) 38.00*

From a small producer focussed on quality, this Gavi di Gavi has fresh, floral aromas of blossom and citrus. The palate is light and fresh with great length, structure and balance. The finish has a subtle creamy hint with notes of almond and lemon. Pair with light fish dishes and salads.   

#### ARTHUR METZ PINOT GRIS *Alsace, France 36.00*

A fabulous producer based in the picturesque Alsace region of France. The nose reveals hints of almond, orange peel, and stoned fruit. The palate is textured and silky with notes of fresh herbs and a citrusy finish. A must try for the Pinot Grigio fan. Pair with lightly spiced dishes, seafood and chicken.   

#### DUBERNY ORGANIC CHARDONNAY VIOGNIER *France (Vegan) 34.00*

This organic producer makes some special limited parcels of wines. This has wonderfully aromatic notes with nectarine, white peach and lemon peel on the nose that lead to a creamy and rounded palate with an almost Burgundian weight. The finish has lovely length and a note of delicate baked apple and clotted cream. 