

000Wine List for Swing night at Stock, 19th August 2010

To pre-order wine for your table, please email emmag@planetconfidential.co.uk quoting your PayPal booking transaction ID and stating name and quantity of bottles you wish to pre-order. Payment will be taken for wine on the night.

White Wine

PINOT GRIGIO (Principato) £16.95

Pale straw yellow colour, delicate floral and fruity aromas, crisp and fresh on the palate.

CHARDONNAY DELLA LUNA (Le Terrazze) £17.95

Pale, straw yellow with green hints, fruit and floral aromas, supported by a soft, honeyish character. Dry palate with a fresh, long rich balanced finish.

SAUVIGNON BLANC Camillona (Cascinone) £18.95

Fruity and tropical Sauvignon. Subtle creamy, nutty notes with great length and hint of spice and fresh acidity.

GAVI Bricco Battistina (Araldica) £19.95

A rich twist on a zesty wine with some barrel-fermented juice giving this opulence and power which is cleverly balanced.

Rose Wine

PINOT GRIGIO BLUSH (San Virgilio) £15.95

A classic Italian with a hint of pink. Crisp, fresh and fruit with aromas of ripe berries and palate of lush summer fruits.

Red Wine

MERLOT AQUILAEA 2007 (Ca' Bolani) £21.95

Vivid ruby red merlot, mated for 6 months in Slovenian oak. Soft, well-rounded, full and persistent. Vinous bouquet with scents of strawberries and ripe currants.

BARDOLINO Classico 2008 (Fabiano) £20.95

Low, intense ruby colour tending to garnet red. Slim body and delicate, vinous bouquet. Velvety and complete.

CONAN THE BARBERA 2007 (Cascinone) £29.95

Aromas of dark, bitter cherry. Full, ripe and concentrated on the palate. Great with rich dishes.

BAROLO Patrizzi 2005 (Patrizzi) £34.95

Garnet colour with brick red rim. Open and spicy nose with notes of dried fruits, wood smoke and leather.

CHIANTI CLASSICO Il Brunone 2005 (Il Brunone) £25.95

Ripe currant fruit, supported by a creamy tannic structure.

PROSECCO £21.95

HOUSE CHAMPAGNE £34.95

Extensive list is available should you require on the night.