

SELECTION OF FIRST COURSES

CURED MEAT 15
Care of The Smoking Goose
Paprika Cured Pork
Gin and Juice Salami
Bresaola

CHEESE 14
Robiola
Pecorino Grand Cru
Oregonzola

PETER’S BREAD 5
Walnut Bread
Fennel Crostini
Roast Garlic Semolina
Lemon Pepper Challah
w/ garnishes

THE BALENA 26
Platter of all cheeses, meats, and breads
served family style

STARTERS

Seafood Salad, Golden Raisin, Arugula 15
Sliced Winter Citrus, Avocado, Burnt Pine Nut 11
Bruschetta of Oil Poached Tuna, Marinated Beans 11
Smoked Mackerel, Aioli, Pangrattato, Soft Cooked Egg 10
Spicy Grilled Short Ribs, Charred Orange, Basil 13
Tuscan Kale Salad, Tonnato, Sardines, Croutons 10
Tripe Stufato, Marrow, Pancetta, Ceci Beans 10
Zingerman’s Buratta, Roasted Beets, Celery Root 14
Charred Quail, Hazelnut Butter, Escarole 14

PIZZA

Mozzarella, Basil, Tomato 10
Spicy Salami, Tomato, Mozzarella 14
Mushroom, Fontina, Taleggio, Scallion, Thyme 15
Mortadella, Pistachio, Red Onion, Mozzarella 14
Spicy Sausage, Red Onion, Tomato, Mozzarella 14
Lasagna Pie, Bolognese, Ricotta, Basil 14

PASTA

Ricotta Ravioli, Swiss Chard, Brown Butter 14
Spaghetti, Tomato Fondue, Garlic, Parmesan 13
Orecchiette, Lemon, Kale, Bread Crumbs, Chili 14
Canestri, Duck Liver Ragu, Hazelnut, Balsamic 16
Strozzapreti, Rabbit Sugo, Rosemary, Olives 15
Tagliolini Nero, Crab, Sea Urchin, Chile 19
Tajarin with Pork Ragu 14

GRILL/OVEN/ROTISSERIE

Big Bowl of Clams, House Bread 18
Grilled Sturgeon, Glazed Carrots, White Balsamic 21
Braised Chicken Thighs, Mascarpone Sugo, Cerignola Olives 18
Grilled Head-On Prawns, Grapes, Finger Chiles, Aioli 19
Stuffed Rabbit Loin, Garlic, Chive, Olive Oil 21
Glazed Duck Leg, Dried Fig, Amaro, Basil 19
Whole Roasted Fish, Peanut Gremolata (for 2ppl) MP
36 oz Bistecca, Lemon, Salt, Olive Oil, Roast Garlic Head (for 2ppl) MP

SIDES

all sides 6

Grilled Rapini, Garlic, Lemon
Charred Radicchio, Pecorino, Basil
Jota, Carrots, Borlotti, Pancetta, Kraut
Oven Roasted Squash, Spiced Ricotta
Red Floriani Polenta, Butter, Dante

The menu is thoughtfully created by Chef/Owner Chris Pandel.
Many items on the menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.
The Cook County Department of Health would like to inform you that consuming raw or uncooked foods may, in fact, result in a delicious and nutritious meal.

BITTERS MIXOLOGY

Balena cocktails are an exploration of Italian Amari and the bitters from countries surrounding as the basis of our mixology. The bitterness of each drink is rated on a “1–10” scale, and while all of our cocktails are well balanced, a “1” represents the least and “10” the greatest bitterness. *all cocktails 11*

The cocktails have been thoughtfully created by Mixologist Debbi Peek.

Green Chartreuse, Nardi Acqua di Cedro liqueur, Beefeater 24 gin

CLASSIC	ORIGINAL
NEGRONI no5 <i>Plymouth gin, Campari, Cocchi Vermouth di Torino</i>	ELIXIR no4
AMERICANO no5 <i>Campari, Carpano Antica, soda</i>	PEAT no4
CARDINALE no5 <i>Bombay Sapphire, Campari, Cocchi Americano</i>	FRANCESCO no 5
STRAWBERRY no1 <i>Dimmi, Grey Goose, Fragoli, La Marca Prosecco, wild strawberry</i>	CHINA no6
ROSEMARY no2 <i>Campari, Aperol, fresh sour, egg white, flamed rosemary</i>	MONTENEGRO no6
MIRTO no2 <i>Nardini Myrtle Berry, Old Forester bourbon, Pernod absinthe, orange bitters</i>	DARK AND STIRRED no7
MANLINO no3 <i>Aperol, St. George Terrior gin, fresh sour, soda</i>	PINA no9
CARMELLA no3 <i>Amaro Cio Ciaro, Ron Zacapa 23 rum, Carpano Antica, Benedictine, orange bitters</i>	FIB no 10 <i>Amaro dell Ernorisa, Ransom gin, pink grapefruit, basil</i>

WINE

SPARKLING	RED
La Marca Prosecco , Veneto (dry) 2010 10 / 49 <i>apple, lemon, cream</i>	Castello di Volpaia “Chianti Classico” Sangiovese, Canaiolo , Tuscany 2008 13 / 51 <i>black cherry, plum, vanilla</i>
Cleto Chiarli “Amabile” Lambrusco , Emilia Romania (red, semisweet) 10 / 49 <i>strawberry, kirsch, spice</i>	Terre Nere Nerello Mascalese , Sicily 2009 12 / 47 <i>red flower, raspberry, cherry</i>
Quadra “Franciacorta” Chardonnay, Pinot Bianco , Lombardy (dry) 19 / 94 <i>baked apple, lees, toasted brioche</i>	Costantini “Massarossa Rosso” Sangiovese, Cesanese , Lazio 2008 11 / 43 <i>raspberry, violet, mineral</i>
WHITE	J. Hofstätter Blauburgunder (Pinot Nero) Alto Adige 2009 14 / 55 <i>rainier cherry, sage, vivacious acidity</i>
La Fiera Moscato , Puglia 2010 8 / 31 <i>lightly sweet, green apple, white peach</i>	Ajello Nero d’ Avola , Sicily 2010 10 / 39 <i>red cherry, fennel powder, mint</i>
Il Conte Pinot Grigio , Veneto 2010 9 / 35 <i>green apple, mineral, acidity</i>	Liveli Passamante “Salice Salentino” Negroamaro , Puglia 2009 11 / 43 <i>plum, prune, spice</i>
Castelvero Cortese , Piedmont 2010 10 / 39 <i>white flower, pear, citrus</i>	Librandi “Ciro Rosso” Gaglioppo , Calabria 2009 10 / 39 <i>red cherry, dried fig, cinnamon</i>
Ceretto Arneis , Piedmont 2010 13 / 51 <i>white peach, mineral, mint</i>	Quattro Mani Montepulciano , Abruzzo 2009 10 / 39 <i>black cherry, currant, tar</i>
Bibi Graetz “Bianco di Casamatta” Vermentino , Tuscany 2010 10 / 39 <i>yellow plum, nectarine, mineral</i>	Poderi Elia Dolcetto , Piedmont 2008 11 / 43 <i>red currant, red raspberry, tobacco</i>
Fontaleoni Vernaccia di San Gimignano , Tuscany 2010 11 / 43 <i>honeydew, orange peel, honey</i>	Santadi “Grotto Grosso” Carignano del Sulcis , Sardinia 2008 12 / 47 <i>black cherry, fennel blossom, dried rose</i>
Salviano “Orvieto” Procanico , Umbria 2010 10 / 39 <i>pear, fugi apple, mineral</i>	Tenuta Sant’Antonio “Scaia” Corvina , Veneto 2010 10 / 39 <i>black berry, black currant, violet</i>
Palazzone “Dubinibianco” Procanico, Verdello , Umbria 2010 9 / 35 <i>jonathan apple, citrus, mineral</i>	Stefano Farina “Le Brume Langhe” Nebbiolo , Piedmont 2007 10 / 39 <i>black plum, blackberry, coffee</i>
Mandrarossa Fiano , Sicily 2009 9 / 35 <i>pineapple, pear, citrus</i>	Palmadina Refosco , Friuli 2008 12 / 47 <i>black berry, graphite, anise</i>
Rapitala “Piano Maltese” Grillo, Catarratto , Sicily 2010 10 / 39 <i>starfruit, citrus, spice</i>	Castello di Volpaia “Prelus” Cabernet Sauvignon , Tuscany 2009 11 / 43 <i>black currant, grilled herb, spice</i>
Antinori “Bramito del Cervo” Chardonnay , Umbria 2010 12 / 47 <i>baked apple, cream, piecrust</i>	

BEER

SMALL FORMAT	(BOTTLED)	MEDIUM / LARGE FORMAT
Brooklyn Brewery Lager , Brooklyn – New York, US (11.2oz) 6 <i>crackers, caramel malt, floral notes</i>	Schlenkerla Helles Lager , Bamberg, Germany (16.9oz) 14 <i>smoky, bready malt, herbaceous hops</i>	
Pausa Café Czech Style Pilsner , Piedmont, Italy (11.2oz) 10 <i>spicy saaz hops, pils malt, honey</i>	DuPont, “Posca Rustica” Herb/Spice Beer , Tourpes-Leuze, Belgium (25.4oz) 29 <i>fresh herbs, pink peppercorns, citrus zest</i>	
Meantime English IPA , London, United Kingdom (11.2oz) 11 <i>papaya, bitter orange, floral hops</i>	Birrificio Le Baladin, “Nora” Fruit/Spice Beer , Piozzo, Italy (25.4oz) 27 <i>violets, lemon peel, balsamic</i>	
Birrificio, “Chiostro” Belgian Style Golden Ale , Apricale, Italy (11.2 oz) 12 <i>trappist yeast, wormwood, honeyed apricot</i>		
Smuttynose Porter , Portsmouth, New Hampshire (12.0 oz) 8 <i>coffee, chocolate, treacle</i>		

Dessert Classic

Tiramisu, Chocolate Sauce, Coffee Streusel, Roasted Pear

Affogato, Vanilla Gelato, Espresso, Cinnamon Sugar Donuts

Caramel Pine Nut Tart, Vanilla Gelato, Anglaise, Fried Rosemary

Chocolate Budino, Amaro, Cocoa Nib, Fior di Latte

Coffee

by la colombe

Espresso 3

Cappuccino 4

Latte 4

Americano 3

Caffè Corretto 3 + liquor

Coffee 3

Vanilla, Chocolate Chip Cookie, Malt Chocolate Sauce, “Toasted Milk”

Hazelnut, Cookie, Spiced Fried Hazelnuts, Nutella Crème

Chocolate, Olive Oil, Sea Salt, Crostini

Pistachio, Burnt Orange Caramel, Pistachio Nougat, Confit Orange

Sorbetti

Grapefruit, Dry Meringue, Cinnamon, Aperol Granite

Lemon, Lemon Curd, Shortbread, Mint, Toasted Meringue

all desserts 8

Tea

by rare tea cellars

Italian Green Almondine 4

First Flush Darjeeling 4

Sicilian Wild Flower Chai 4

Vintage Tea

by rare tea cellars

2010 Sicilian Blood Orange Pu-erh 6

2009 Caramel Dream Pu-erh 6

2003 Oak Aged Pu-erh 7

Desserts are created by Chef Amanda Rockman.

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Finishing Drinks

Aromatized Wine

Cocchi Americano 7
Imbue Bittersweet Vermouth 6
Vergano Americano 8
Bonai 6
Cocchi Vermouth di Torino 7
Carpano Punt y Mes 7
Vya Sweet Vermouth 8
Carpano Antica Sweet Vermouth 8
Marco De Bartoli Ventennale Vecchio Samperi
Marsala 15
Vergano Moscato Luli Chinato 14
Vergano Nebbiolo Chinato 14
Cocchi Barolo Chinato 17
Roagna Barolo Chinato 16
Damilano Barolo Chinato 13
Cappelano Barolo Chinato 16
Baroli Barolo Chinato 12

Grappa

Bertagnolli “Koralis” 8
Poli Moscato 12
Bastianich “Calabrone” 14
Nonino Chardonnay 9
Saracco Moscato 10
Gaja “Darmagi” Cabernet 21
Coltibuono Sangiovese 11
Candolini Ruta 7

Cocktail

all cocktails 11

Hot Buttered Amaro no3

Zucca, butter batter, hot water

CioCia no6

*CioCiara Amaro, Cointreau, espresso,
simple syrup*

Maple Flip no8

Fernet Branca, Carpano Antica, maple

Amarig

Strega 11
Zucca 9
Meletti 7
Montenegro 9
Nonino 14
Averna 8
Luxardo Abano 14
Ramazotti 8
Paolucci CiaCaro 7
Lorenzo Inga “My Amaro” 10
Cardamaro 7
Varnelli Sibilla 12
B. Lo Nardini 9
Cynar 9
Brancamente 9
Fernet Branca 9
Varnelli dell’Erborista 14

Beer

Birrifico Grado Plato, “Cantus Caeli” Fruit/Spice, Chieri, Italy
(16.9 oz) 29

Dessert Wine

Saracco Moscato d’Asti 2010 9
Correggia “Anthos” Passito 2007 15
La Cappuccina Recioto di Soave “Amizo” 2007 10
Marco De Bartoli “Bukkuram” Passito di Pantelleri
2007 26
Domaine Sigalas Vin Santo 2007 18
Maculan Dindarello 2010 12
Colitbuono Vin Santo 2005 19
La Fiera Rosso Dolce 2010 7
Marco Felluga Moscato Rosa 2004 12
Monte Faustino Recioto di Valpolicella 2001 14

Liquor (Liqueur)

Housemade Limoncello 7
Fragoli Strawberry 11
B. Lo Nardini Acqua di Cedro 10
Faretti Biscotti 8
Nocello Walnut 8
Varnelli Caffè Moka 8
Gozio Amaretto 7
B. Lo Nardini Mistrà 8
Averna Sambuca 7
Averna Sambuca Licorice 7
Galliano Ristretto 8
Luxardo Passone Nera 7

Ask your server about our selection of scotch and whisky

Balena

The Wine List

Table of Contents

The Balena wine list is a study of the regions of Italy – paying homage to all of the regions’ varietals and styles. Each page of the list is an overview of one region featuring sparkling, rose, white and red offerings as they apply to that region.

The list reads from north to south of the Italian peninsula finishing with the countries of Greece, Lebanon, and Israel and

Italy’s influence in their wine community.



SLOVENIA.....	
FRIULI – VENEZIA – GIULIA	..6
VENETO	..7
TRENTINO – ALTO ADIGE	..8,9
VAL D’AOSTA.....	..10
LOMBARDY.....	..11
PIEDMONT.....	..12,13
EMILIA ROMANIA – LIGURIA.....	14
TUSCANY	..15
BOLGHERI	..16
MARCHE	17
UMBRIA	18
LAZIO	..19
ABRUZZO – MOLISE.....	20
CAMPANIA – BASILICATA.....	..21
PUGLIA	..22
CALABRIA	..23
SARDINIA	..24
SICILY	25
ANTIQUITY (GREECE / LEBANON / ISRAEL).....	26
ISRAEL).....	2
BALENA GLOSSARY	7

ROSETTA STONE OF ITALIAN VARIETALS

sparkling

Sparkling wine	~	Prosecco, Brachetto (pink), Erbaluce Frizzante,
Prestige Sparkling Champagne	~	Lambrusco (red), Passerina
	~	Cartizze Prosecco
		Franciacorta, Nerello Mascalese (Metodo Classico)

white

Pinot Gris	~	Assyrtiko, Athiri, Carricante, Grechetto, Grillo, Pecorino, Pinot Grigio,
	~	Procanico, Trebbiano,
Sauvignon Blanc	~	Vermentino
Riesling	~	Ansonica, Arneis, Ciro Bianco, Cortese, Insolia, Moscofilero, Pignoletto,
Gruner Veltliner	~	Sauvignon, Vernaccia
	~	Riesling
	~	Kerner, Muller Thurgau
Pinot Blanc	~	Falanghina, Friulano, Petite Arvine, Pignola, Pinot Bianco
Viognier	~	Fiano, Fiano d'Avellino, Malvasia
Roussanne		Garganega
Chardonnay		Caprettone, Catarratto, Grecanico, Greco, Greco di Tufo, Mantonico,
Gewurtztraminer		Ribolla Gialla, Verdicchio
		Gewurtztraminer

red

Gamay	~	Frappato
Pinot Noir	~	Blauburgunder, Nerello Mascalese, Nebbiolo, Petite Rouge,
Carignan	~	Pignola Valtellinese, Pinot Nero
Grenache	~	Canaiolo, Carignano, Cesanese, Sangiovese
Zinfandel	~	Cannonau, Grechetto Rosso, Monica de Sardinia, Nero di Troia,
Tempranillo	~	Schiava, Sagrantino
Mourvedre	~	Malvasia Nera, Nero d'Avola, Primitivo
Merlot	~	Corvina, Piediroso, St. George
Syrah/Shiraz	~	Aglianico
Malbec	~	Barbera, Blaufränkisch, Montepulciano
Petite Sirah	~	Gaglioppo, Lagrein, Pallagrello Nero, Refosco, Schioppettino
Cabernet Sauvignon	~	Dolcetto, Magliocco, Xinomavro, Colorino
		Fumin, Negroamaro, Teroldego
		Brunello, Pignolo, Prugnolo Gentile, Sangiovese Grosso

ITALIAN VARIETALS & REGIONS

Sparkling

varietal *page #*

Brachetto (Piedmont)	12
Cartizze Prosecco (Veneto)	7
Erbaluce Frizzante (Piedmont)	12, 11
Franciacorta (Lombardy)	14
Lambrusco (Emilia Romagna)	25, 17
Nerello Mascalese (Sicily)	7
Passerina (Marche)	

White

Prosecco (Veneto)

<i>varietal</i>	<i>page #</i>	<i>varietal</i>	<i>page #</i>	<i>varietal</i>	<i>page #</i>
Ansonaco (Tuscany)	15	Grechetto (Umbria, Lazio)	18, 19	Pignoletto (Emilia Romagna)	14
Arneis (Piedmont)	12	Greco (Molise, Calabria)	20, 23	Pinot Bianco (Friuli, Trentino)	6, 8
Assyrtiko (Antiquity - Greece)	26	Greco di Tufo (Campania)	21	Pinot Grigio (Slovenia, Friuli, Trentino, Val d'Aosta)	5, 6, 8, 10
Athiri (Antiquity - Greece)	25	Grillo (Sicily)	25	Procanico (Umbria)	18
Caprettone (Sicily)	25	Insolia (Sicily)	25	Ribolla Gialla (Slovenia, Friuli)	5, 6
Carricante (Sicily)	23	Kerner (Alto Adige)	8	Riesling (Trentino, Lombardy)	8, 11
Ciro Bianco (Calabria)	25, 21	Malvasia (Lombardy, Umbria, Lazio)	11, 18, 19, 23	Sauvignon (Slovenia, Friuli, Trentino, Bolgheri, Sicily)	5, 6, 8, 11, 25
Falanghina (Campania)	6, 7	Mantonico (Calabria)	26	Trebbiano (Veneto, Umbria, Lazio, Abruzzo)	7, 18, 19, 20
Fiano (Sicily)	8	Moscofilero (Antiquity - Greece)	8, 20	Verdicchio (Marche, Lazio)	7, 19
Fiano d'Avellino (Campania)		Muller Thurgau (Trentino)	10	Vernaccia (Tuscany)	15
Friulano (Friuli)		Pecorino (Abruzzo)	11		
Garganega (Soave - Veneto)		Petite Arvine (Val d'Aosta)			
Gemmarolo (Trentino)		Pignola (Lombardy)			

Red

<i>varietal</i>	<i>page #</i>	<i>varietal</i>	<i>page #</i>	<i>varietal</i>	<i>page #</i>
Gemmarolo (Trentino)		Lagrein (Trentino)	9	Pinot Nero (Slovenia, Alto Adige)	5, 9, 22
Greco (Molise, Calabria)	20, 23	Malvasia Nera (Puglia)	22	Primitivo (Puglia)	15
Greco di Tufo (Campania)	21	Magliocco (Calabria)	23	Prugnolo Gentile (Tuscany)	15, 17, 1
Grillo (Sicily)	25	Monica de Sardinia (Sardinia)	24, 17, 2	Sangiovese (Chianti - Tuscany, Marche, Umbria)	8, 15, 18
Insolia (Sicily)	25	Montepulciano (Marche, Abruzzo)	0	Sangiovese Grosso (Tuscany)	9, 6
Kerner (Alto Adige)	8	Nebbiolo (Barolo/Barbaresco - Piedmont)	22, 25	Sagrantino (Umbria)	26
Malvasia (Lombardy, Umbria, Lazio)	11, 18, 19, 23	Negroamaro (Salice Salentino - Puglia)	22	Schiava (Trentino)	6
Mantonico (Calabria)	26	Nerello Mascalese (Sicily)	21	Schioppettino (Friuli)	26
Moscofilero (Antiquity - Greece)	8, 20	Nero d'Avola (Sicily)	10	St. George (Antiquity - Greece)	9
Muller Thurgau (Trentino)	10	Nero di Troia (Puglia)	21	Refosco (Friuli)	4
Pecorino (Abruzzo)	11	Pallagrello Nero (Campania)	11, 6	Xinomavro (Antiquity - Greece)	
Petite Arvine (Val d'Aosta)					
Pignola (Lombardy)					

WHITE

- 100 Ed Simcic “Sivi” Pinot Grigio• 2007• 73
bartlett pear• honey• cream
- 101 Movia Sauvignon• 2009• 57
almond• fennel juice• kumquat
- 102 Marjan Simcic “Opoka” Sauvignon • 2007•
 93
oxidative• ripe granny smith• mineral
- 103 Ed Simcic Chardonnay• 2008• 73
sweet cream• peach cobbler• toast
- 104 Marjan Simcic Ribolla Gialla• 2010• 50
savory• lemon curd• mineral
- 105 *backbone*
- 106 Erzetic Ribolla Gialla• 2008• 49
star fruit• gala apple• clove
- Movia Ribolla Gialla• 2008• 55
*dried pineapple• granny smith apple•
 citrus fruit*

RED

- 500 Movia Pinot Nero• 2005• 69
gevrety chambertin nose• black cherry•
- 501 *herbs*
- Erzetic Cabernet Sauvignon, Merlot• 2007•
 45
raspberry• cherry• dried spice



WHITE

- 107 Scarpetta Pinot Grigio• 2010• 42
green apple• honeydew• glycerin
- 108 Venica & Venica Pinot Grigio• 2010• 43
gala apple• acacia flower• mineral
- 109 Petrucco Pinot Grigio• 2009• 45
bosc pear• pineapple• banana
- 110 Schiopetto “Blanc de Rosis” Pinot Grigio, Friulano, Sauvignon• 2008• 61
peach• white flowers• all spice
- 111 Venica & Venica Pinot Bianco• 2010• 51
quince• wild flower• zesty acidity
- 112 Venica & Venica “Ronco del Cero” Sauvignon• 2010• 45
gooseberry• peach• white pepper
- 114 Venica & Venica “Ronco del Mele” Sauvignon• 2010• 75
mango• papaya• low acidity
- 115 Miani “Saurint” Sauvignon• 2009• 125
peach• mint• sage
- 116 Bastianich Friulano• 2010• 42
wild flower• alder smoke• mint
- 117 Miani “Filip” Friulano• 2009• 125
white plum• jasmine• crushed rock
- 118 Schiopetto “Mario” Friulano, Chardonnay• 2009• 62
lemon oil• toast• mineral
- 119 Jermann “Vinnæ” Ribolla Gialla, Friulano, Riesling• 2009• 54
apricot• orange rind• mineral
- Meroi Chardonnay• 2009• 83
braeburn apple• sweet cream• limestone

- 502 Jermann “IGT Mjzzu Blau & Blau” Blaifränkisch, Blauburgunder• 2009• 67
dark cherry• sweet spice• tar
- 503 Bastianich “Vespa Rosso” Merlot, Refosco, Cabernet Sauvignon• 2008• 65
black raspberry• new leather• grilled rosemary
- 505 Bressan Schioppettino• 2005• 71
black currant• mint• green peppercorn
- 506 Moschioni Schioppettino• 2003• 120
black cherry jam• cocoa• tar
- 507 Meroi “Dominon” Refosco, Merlot• 2006• 136
red currant• blackened rosemary• coffee
- Moschioni Pignolo• 2004• 110
plum• smoked herb• espresso foam

specialties: prosciutto di San Daniele, speck, game meats, goulash, jota, ricotta affumicata,

and montasio cheese to make “fricos”



SPARKLING

120 Bortolotti “Brut” Prosecco, Glera• NV• 43

peach • braeburn apple • white flower

121 Bisson “Treviso” Prosecco• 2010• 48

white peach • alder smoke • method

122 *champenoise – rich!*

Trevisiol Prosecco, Glera• NV• 44

123 *white flower • nectarine • rich leesy*

finish

124 Rebuli “Cartizze” Prosecco• NV• 66

rich • slight sweetness • great length

Adami “Cartizze” Prosecco• NV• 61

crisp acidity • rich mid palate • bone dry

125 Remo Farina “Bianco di Custoza” Trebbiano, Sauvignon• 2010 • 39

126 *persimmon • pepper • alder smoke*

Corte Sant’Alda “Soave Vigne di Mezzane” Garganega•

127 2010 • 48

flower • red currant • golden fig

128 Gini “Soave Classico La Frosca” Garganega• 2008 • 53

peach • flower • honey

Gini “Soave Classico Salvarenza” Garganega• 2006 • 65

litchi • anise • smoke

508 Gini “Campo alle More” Pinot Nero• 2007 • 69

blackberry • wet stone • smoked cherry skin

509 Novaia “Valpolicella Classico” Corvina, Rondinella • 2008 • 33

blackberry • mineral • cardamom

510 Corte Sant’Alda “Ca’ Fiui” Corvina, Corvina Grosso, Rondinella• 2009 • 44

raspberry • herb • head spice

511 Allegrini “Palazzo della Torre” Corvina• 2008 • 47

blackberry • cherry • mocha

512 Tenuta Sant’Antonio “Valpolicella Ripasso Monti Garbi” Corvina, Rondinella• 2008 • 50

513 *juicy cherry • oak • sage*

Cesari “Ripasso Bosan” Corvina Veronese• 2007 • 69

514 *mocha • elegance • scorched*

Maculan “Brentino IGT” Cabernet Sauvignon, Merlot• 2009• 45

515 *blackberry • violets • belt leather*

Inama “Bradissimo” Cabernet Sauvignon, Merlot, Carmenere• 2007 • 63

516 *pepper • black currant • firm tannin*

Le Ragose Cabernet Sauvignon• 2005 • 66

517 *plum • grilled herb • violet*

Le Salette “Amarone della Valpolicella Marega” Corvina, Rondinella• 2006 •

518 96

feminine • dried violet • mineral

519 Tenuta Sant’Antonio “Amarone della Valpolicella Campo dei Gigli” Corvina, Rondinella• 2005 • 99

black cherry • smoke • tar

Tommaso Bussola “Amarone della Valpolicella TB” Corvina, Rondinella•

2006 • 125

specialties: asiago, grana padano, monte veronese, and ubriaco cheese, radicchio trevisano, baccala, polenta, risotto, anchovies, shellfish

SPARKLING

- 129 Ferarri “Perle Brut” Chardonnay• 2004• 71
white peach• grapefruit zest• toasted brioche
- 130 Ferarri “Perle Rose Brut” Pinot Noir, Chardonnay•
 NV• 62
plum• kirsch• brilliant acidity

WHITE

- 131 San Pietro Pinot Grigio• 2010• 35
crisp• apple• mineral
- 132 Bollini Pinot Grigio• 2010• 33
pear• lemon peel• wet stone
- 133 Cantina di Terlano Pinot Grigio• 2010• 47
apple blossom• graham cracker• lime zest
- 134 Abbazia di Novacella Kerner• 2010• 50
white flower• tart fruit • mineral
- 135 Alois Lageder “Rain” Riesling• 2010• 50
bosc pear• green apple • lime zest
- 136 Cantina di Terlano Muller Thurgau• 2010• 47
ripe melon• petrol• jasmine
- 137 Tiefenbrunner “Feldmarschall” Muller Thurgau• 2009• 65
peach• apple• jasmine tea
- 138 Tiefenbrunner “Kirchleiten” Sauvignon• 2009• 59
passion fruit• lime• lemon
- 139 Cantina di Terlano “Quarz” Sauvignon• 2009• 85
peach • mint oil• gooseberry
- 140 Alois Lageder Pinot Bianco• 2010• 42
honey crisp apple• mineral • flower
- 141 Cantina di Terlano “Terlan Classico” Pinot Bianco, Chardonnay, Sauvignon• 2010• 45
apricot • almond• lemon zest
- 142 Cantina di Terlano “Nova Domus Riserva” Pinot Bianco, Chardonnay, Sauvignon• 2008• 85
orange blossom• anise• fig
- 144 Elena Walch “Beyond the Clouds” Chardonnay, Gewurtztraminer• 2008• 84
papaya• white flower• mineral
- 145 Elena Walch Gewurtztraminer• 2010• 52
mango• nutmeg• honey
- 146 Cantina Andriano Gewurtztraminer• 2009• 49
litchi• nuts • honeycomb
- 147 J. Hofstätter “Kolbenhof” Gewurtztraminer• 2009• 82
apricot• litchi nuts • firm acidity
- Cantina di Terlano “Lunare White” Gewurtztraminer• 2007• 85
dried apricot• candied pineapple• head spice



RED

- 521 Cantina di Terlano “Riserva Montigl” Pinot Nero• 2008• 85
blackberry• autumn leaf • toasted hazelnut
- 522 J. Hofstätter “Barthenau Vigna S. Urbano” Blauburgunder•
 2008• 105
- 523 *sour cherry• nutmeg • vanillin*
 Cantina Andriano Schiava• 2009• 39
- 524 *raspberry• dried violet• cardamom*
 Endrizzi Teroldego• 2009• 42
- 525 *blackberry• forest floor • spice*
 Foradori “Rotaliano” Teroldego• 2008• 54
- 526 *plum• currant • smoked anise*
 Foradori “Granato IGT” Teroldego• 2007• 85
- 527 *blackberry conserve• anise • velvet tannin*
 J. Hofstätter Lagrein• 2009• 45
- 528 *black currant• flower• mocha*
 Alois Lageder Lagrein• 2009• 59
- 529 *red cherry• licorice • wild herb*
 Nusserhof Lagrein• 2006• 63
- 530 *cherry conserve• roast meat• grilled rosemary*
 Cantina di Terlano “Gries Riserva” Lagrein• 2006• 59
- 531 *blackberry• leather • anise*
 Tenuta Lageder “Cor” Cabernet Sauvignon• 2006• 83
- 532 *red currant • smoked herb • smoked meat*
 Guerrieri Gonzaga “San Leonardo” Cabernet Sauvignon,
Cabernet Franc• 2004• 89
cassis• smoked meat• sage



WHITE

- 148 Lo Triolet Pinot Gris • 2009 • 59
lemon peel • mango • flint
- 149 Les Crêtes Petite Arvine • 2007 • 63
white flower • peach • coriander
- 150 Grosjean “V. Rovettaz” Petite Arvine •
 2009 • 59
apricot • tangerine • crisp acidity

RED

- 533 Les Crêtes Pinot Noir • 2009 • 55
raspberry conserve • rose • nutmeg
- 534 Grosjean Pinot Noir • 2009 • 59
plum • shitake mushroom • alder wood
- 535 *smoke*
 Lo Triolet Pinot Noir • 2009 • 69
- 536 *cranberry preserve • kirsch • mineral*
 Les Crêtes “Torrette” Petite Rouge, Pinot
- 537 Noir • 2010 • 59
cherry • smoked meat • wood
- 538 Les Crêtes “Coteau La Tour” Syrah • 2006
 • 73
black cherry • pepper • leather
 Grosjean “Vigna Merletta” Fumin • 2007 •
 67
blackberry jam • leather • tar



SPARKLING

- 151 Ca' del Bosco "Cuvee Prestige" Chardonnay, Pinot Noir • NV
• 71
- 152 *lemon zest • fresh biscuit • wet stone*
Bellavista "Franciacorta Brut" Chardonnay, Pinot Bianco •
153 NV • 75
white peach • lees • jasmine
Bellavista "Franciacorta Grand Cuvee Rosé" Chardonnay,
Pinot Nero • 2005 • 95
strawberry • apple • lees

WHITE

- 154 Castello di Luzzano "Tasto di Seta" Malvasia • 2009 • 46
tangerine peel • jasmine • white peaches
- 155 Cabanon Riesling • 2009 • 49
spearmint • jasmine • white peaches
- 156 Triacca "Ritiche di Sondrio Bianco La Contea" Pignola, Sauvignon
Blanc • 2007 • 59
white flower • apples • white peaches

RED

- 539 Triacca "Rosso Pinea" Pignola Valtellinese • 2005 • 69
bing cherry • herb • mineral
- 540 Rainoldi "Prugnolo" Nebbiolo • 2004 • 57
raisin • toffee • chocolate
- 541 Rainoldi "Inferno" Nebbiolo • 2007 • 54
black raspberry • crushed flower • scorched earth
- 542 Conti Sertoli Salis "Valtellina Superiore Sassella" Nebbiolo •
2005 • 57
- 543 *raspberry jam • indian spice • herb*
Nino Negri "Valtellina Sfursat 5 Stelle" Nebbiolo • 2007 • 105
cherry • leather • french oak



SPARKLING

- 157 Luigi Ferrando “Erbaluce de Caluso” Erbaluce• 2006
• 74
- 158 *hay• citrus• herb*
Contratto “Brut Millesimato” Chardonnay, Pinot
Noir• 2007 • 65
orange rind• bees wax• chamomile

WHITE

- 159 Brandini Arneis• 2010 • 39
braeburn apple• hay• bitter almond
- 160 Correggia “Roero” Arneis• 2010 • 44
white flower• peach • apricot
- 161 Vietti “Roero” Arneis• 2010 • 53
bosc pear• mint• white flower

RED

- 544 Scarpetta Barbera del Monferrato• 2009 • 46
smashed raspberry• plum• porcini mushroom
- 545 Sottimano “Pairolero” Barbera d’Alba• 2009 • 57
hedonistic• violet• blackberry
- 546 Casa E. de Mirafiore Barbera d’Alba• 2008 • 48
blackberry• anise • belt leather
- 547 Correggia “Marun” Barbera d’Alba• 2008 • 59
black raspberry• tar• head spice
- 548 Az Agr Paitin “Campolive” Barbera d’Alba• 2008• 53
black olive• blackberry• leather
- 549 Elio Grasso “Vigna Martina” Barbera d’Alba• 2007 • 62
blackberry jam• toast • firm oak
- 550 Manzone “Le Ciliegie” Dolcetto d’Alba• 2008 • 42
fresh boysenberry• cola• menthol
- 551 Roagna Dolcetto d’Alba• 2010• 45
blueberry• anise• balsamic
- 552 Sperino Uvaggio “Coste della Sesia” Nebbiolo, Croatina,
Vespolina• 2007 • 61
- 553 *sweet cherry• mint• tobacco*
Roberto Voerzio “Langhe” Nebbiolo• 2006 • 75
- 554 *plum• flower• oak*
Correggia “Roero Rocche d’Amsej Riserva” Nebbiolo•
2007• 79
black cherry• rose hip• vanilla



RED

- 555 Albino Rocca “Barbaresco, Duemilaotto” Nebbiolo• 2008 • 75
 556 *pressed cherry• anise• tar*
 Ceretto “Barbaresco, Asij” Nebbiolo• 2008• 70
 557 *bright cherry• plum• fennel seed*
 Cigliuti “Barbaresco, Serraboella” Nebbiolo• 2005• 94
 558 *dried raspberry• fennel flower• dried rose petal*
 Sottimano “Barbaresco, Cotta” Nebbiolo• 2008 • 89
 559 *dark plum• black cherry • candied fennel flower*
 Montaribaldi “Barbaresco, Sori Montaribaldi” Nebbiolo•
 560 2004 • 79
rose petal• sandalwood• porcini mushroom
 561 Produttori del Barbaresco “Barbaresco” Nebbiolo• 2007• 63
 562 *blackberry• leather• tar*
 Revello “Barolo” Nebbiolo• 2006 • 69
 563 *cherry• rose hip • eucalyptus*
 Ceretto “Barolo, Zonchera” Nebbiolo• 2007 • 75
 564 *dried cherry• black tea• menthol*
 Casa E. de Mirafiore “Barolo” Nebbiolo• 2007 • 81
 565 *cherry• rose petal• red licorice*
 Azelia “Barolo” Nebbiolo• 2006 • 73
 566 *cherry• spice• mineral*
 Ceretto-Bricco Rocche “Barolo, Cannubi” Nebbiolo•
 567 2004• 95
dark cherry• dried herb• tobacco
 568 Revello “Barolo, Giachini” Nebbiolo• 2007 • 85
black cherry• belt leather• five spice
 569 Azelia “Barolo, Bricco Fiasco” Nebbiolo• 2006• 93
red currant• alder smoke• tobacco
 Cavallotto “Barolo, Riserva Bricco Boschis Vignolo”
Nebbiolo• 2007• 119
dried raspberry• dried rose• menthol
 Giacomo Conterno “Barolo, Cascina Francia” Nebbiolo•
 2003• 125
spiced currant• tar• cherry wood smoke

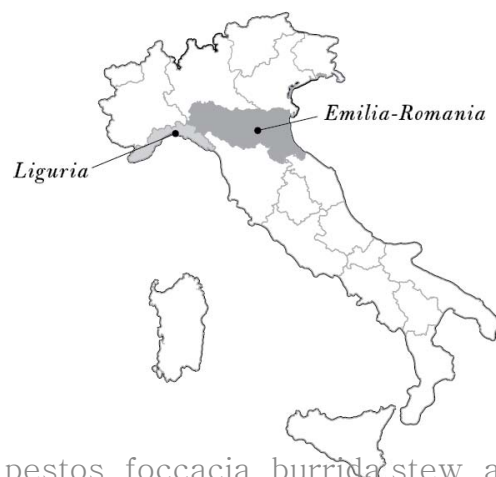


SPARKLING

- 162 Donati Malvasia Rosa • 2009 • 53
rich • cherry • flower
- 163 Tenuta Pederzana “Grasparossa di Castelvetro Semi Secco”
Lambrusco • 2010 • 47
violet • black fruit • minerality

WHITE

- 164 Tedeschi “Spungola Bellaria” Pignoletto • 2009 • 50
orange wine • pineapple • salinity
- 165 Ca de Noci “Notte di Luna” Moscato Giallo, Spergola, Malvasia Aromatica • 2009 • 67
orange wine • cider • brine



Specialties (Liguria): olives, extra virgin olive oil, artichokes, pestos, foccacia, burrida stew, and wild mushrooms

Specialties (Emilia Romania): Parmigiano – Reggiano, Prosciutto di Parma, Aceto Balsamico Tradizionale di Modena

WHITE

- 166 Terenzuola “Fosso di Corsano” Vermentino• 2009 • 49
 167 *lemon • floral • mineral core*
 Altura Ansonica• 2010 • 80
 168 *chenin nose • candied grapefruit • white pepper*
 Bibi Graetz “Bugia” Ansonica• 2009 • 95
peach melba • sweet cream • mineral

RED

- 570 Vitanza “Volare” Sangiovese• 2009 • 35
raspberry • vanilla • mocha
 571 Bibi Graetz “Testamatta” Sangiovese• 2007 • 125
prune • porcini mushroom • cedar
 572 Bibi Graetz “Soffocone del Vincigliata” ” Sangiovese, Canaiolo•
 2008 • 75
 573 *dark plum • tobacco • vanilla*
 Palazzino “Chianti Classico, Argenina” ” Sangiovese, Canaiolo•
 574 2006 • 45
black cherry • earth • cavendish
 575 Montevervine “Di Montevervine Chianti” Sangiovese, Canaiolo•
 2004 • 73
 576 *morello cherry • anise • cured meat*
 Fattoria Felsina “Chianti Classico, Rancia” Sangiovese,
 577 Canaiolo• 2007 • 77
burgundian • tar • pepper
 578 Dei “Vino Nobile di Montepulciano” Prugnolo Gentile, Canaiolo•
 2008 • 55
 579 *crushed cherry • leather • burnt caramel*
 Avignonesi “Vino Nobile di Montepulciano” Prugnolo Gentile•
 580 2008 • 59
black cherry • grilled herb • fennel pollen
 581 Vitanza “Rosso di Montalcino” Sangiovese Grosso• 2008 • 49
dark plum • cassis • dried herb
 582 San Filippo “Rosso di Montalcino, Lo Scorno” Sangiovese
Grosso• 2008 • 55
 583 *currant • milk chocolate • tarragon*
 La Spinetta “Colorino di Casanova” Colorino• 2007 • 59
 584 *blackberry • rosemary • cardamom*
 Tua Rita “Rosso dei Notri” Merlot, Sangiovese• 2009 • 53
 585 *cassis • crushed rock • alder smoke*
 Tenuta Sette Ponti “Crognolo” Merlot, Sangiovese• 2009 • 60
 586 *black cherry • mint oil • violet*
 Tenuta di Trinoro “Le Cupole” Cabernet Franc, Merlot,
 587 Cabernet Sauvignon• 2008 • 61
black currant • cumin • black pepper
 588 Tolaini “Valdisanti” Cabernet Sauvignon, Sangiovese• 2007 •
 57
black plum • anise • belt leather



specialties: fagioli beans, Pecorino Toscano

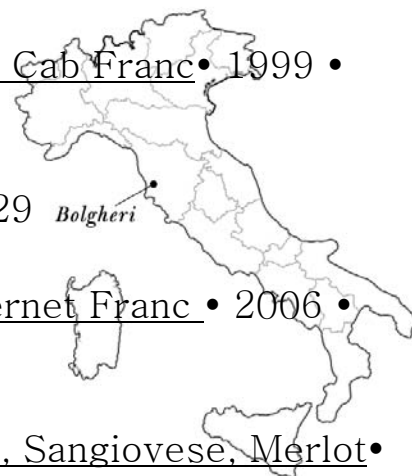
Binino-Cupio “Brunello di Montalcino” Sangiovese Grosso•

WHITE

- 169 Poggio al Tesoro “Solosole” Vermentino • 2010 • 49
white peach • candied grapefruit • white flower
- 170 Tenuta dell Ornellaia “Poggio Alle Gazze” Sauvignon Blanc • 2009 • 75
apricot • mint sprig • mineral
- 171 Le Macchiole “Paleo Bianco” Sauvignon Blanc,
Chardonnay • 2009 • 105
peach preserve • gardenia • mint

RED

- 589 Poggio al Tesoro “Mediterra” ” Syrah, Merlot, Cabernet Sauvignon • 2008 • 50
blackberry • blueberry • coffee
- 590 Tenuta dell Ornellaia “Le Serre Nuove” Merlot, Cabernet Sauvignon, Petite Verdot • 2009 • 88
black currant • grilled herbs • cedar
- 592 Poggio al Tesoro “Sondraia” Cabernet Sauvignon, Merlot, Syrah • 2007 • 72
blackberry preserve • vanillin • espresso
- 593 Michele Satta “Piastraia” Cabernet Sauvignon, Merlot, Syrah, Sangiovese • 2007 • 79
candied cherry • rose • menthol
- 594 Argentiera “Bolgheri Superiore” Cabernet Sauvignon, Merlot, Cab Franc • 2004 • 89
dark cherry • toast • smoke
- 596 Tenuta Greppi “Greppicaia” Merlot, Cabernet Sauvignon, Cabernet Franc • 2004 • 93
overripe currant • smoke • leather
- 597 Antinori “Guado al Tasso” Cabernet Sauvignon, Merlot, Cab Franc • 1999 • 130
black currant • espresso • sweet tannin
- 599 Le Macchiole “Paleo Rosso” Cabernet Franc • 2005 • 129
dark plum • smoked currant • leather
- 600 Gaja “Ca' Marcanda” Merlot, Cabernet Sauvignon, Cabernet Franc • 2006 • 189
black currant • leather • french oak
- 601 Castello dei Rampolla “Sammarco” Cabernet Sauvignon, Sangiovese, Merlot • 2004 • 105
specialties: Chianina Cattle and Bistecca alla Fiorentina, duck, rabbit, partridge, pigeon and the best wild boar
- grilled blueberry • violet • new leather
- Tenuta San Guido “Sassicaia” Cabernet Sauvignon, Cabernet Franc • 2008 •



SPARKLING

- 172 Velenosi “Passerina” Verdicchio • 2009 • 42
kiwi • sweet cream • white bread

WHITE

- 173 Umani Ronchi “Castelli di Jesi Superiore Casal di Serra” Verdicchio • 2010 • 48
peach • mint • white flower

RED

- 602 Selvagrossa “Trimpilin” Sangiovese • 2006 • 59
dark cherry • violet • mineral
- 603 Fattoria Laila “Rosso Piceno” Montepulciano •
 2009 • 31
dark plum • vanilla • clove
- 604 Le Terrazze “Rosso Conero” Montepulciano • 2008
 • 44
red cherry • slate • pepper
- 605 Le Terrazze “Chaos” Montepulciano, Merlot, Syrah • 2007 • 77
blueberry jam • black pepper • dark chocolate



WHITE

- 174 La Carraia “Orvieto” Grechetto, Procanico, Malvasia• 2010 • 32
white plum• almond paste• mineral
- 175 Palazzone “Orvieto Terre Vineate” Procanico, Grechetto, Verdello• 2010 • 42
peach pit• sage• mint sprig
- 176 Argillae “Orvieto” Procanico, Grechetto• 2010 • 46
green apple• bosc pear• lavender

RED

- 606 Castello delle Regine “Rosso di Podernovo” Sangiovese, Montepulciano, Syrah• 2008• 45
cherry• sun dried tomato• pepper
- 607 Lungarotti “Rubesco Vigna Monticchio” Sangiovese, Canaiolo• 2005 • 85
black cherry• earth• spice
- 608 Pardi “Montefalco Rosso” Sangiovese, Sagrantino, Cabernet Sauvignon• 2008 • 47
dark plum• black cherry• rosemary
- 610 Giampaolo Bea “Rosso san Valentino” Sangiovese, Sagrantino• 2003 • 85
sweet cherry• spice • tobacco
- 611 Pardi “Sagrantino di Montefalco” Sagrantino• 2006 • 69
dark plum• oak• chocolate
- 612 Tabarrini “Colle alle Macchie” Sagrantino• 2004 • 95
boysenberry• wood tannin• delineation
- 613 Giampaolo Bea “Montefalco Rosso Riserva Pipparello” Sagrantino, Sangiovese• 2005 • 95
candied cherry• flower • aged balsamic
- Castello delle Regine Merlot• 2004 • 89
black plum• tar • smoke



WHITE

- 177 Pietra Porzia “Frascati Superiore” Malvasia di Candia, Bombino, Grechetto • 2010 •
white peach • golden plum • white flower
- 178 Monastero Suore Coenobium “Bianco” Trebbiano, Malvasia, and Verdicchio • 2009
lemon zest • honeysuckle • rainy day flower
- 179 Monastero Suore Coenobium “Rusticum” Verdicchio, Grechetto, and Trebbiano • 2
orange zest • shelled nut • braeburn apple

RED

- 614 La Coste “VDT Rosso” Grechetto Rosso • 2010 • 68
early cherry • jolly rancher • herb
- 615 Casale della Ioria “Cesanese del Piglio” Cesanese • 2007 • 53
cherry juice • sage • coriander
- 616 Falesco “Montiano” Merlot • 2006 • 67
early cherry • jolly rancher • herb
- 617 Falesco “Marciliano” Cabernet Sauvignon, Cabernet Franc • 2005 • 72
black currant • vanilla • french oak



WHITE

- 180 Il Feuduccio Pecorino• 2009 • 47
peaches• lemon pie • honeyed-anise
- 181 Caldora “Colle di Venti” Pecorino• 2009 • 52
candied grapefruit• dried lemon• herb
- 182 Masciarelli “Marina Cvetic” Trebbiano• 2008 • 79
mango• honey comb• smoke

RED

- 618 La Valentina “Spelt” Montepulciano d'Abruzzo• 2007 • 50
dried cherry• spice • tar
- 619 Guelfi “Montepulciano d’Abruzzo Fonte Dei” Montepulciano d’Abruzzo• 2004 • 57
dried plums• sour cherry• bitter cocoa
- 620 Valle Reale “San Calisto” Montepulciano d'Abruzzo• 2007 • 62
blueberry• burnt blackberry • smoke
- 621 Di Majo “Norante Biferno Ramitello” Montepulciano d’Abruzzo,
Aglianico (Molise)• 2008 • 44
black plum• tar • alder smoke
- 623 Masciarelli “Marina Cvetic” Montepulciano d’Abruzzo• 2006 • 59
red currant• violet • anise
- Masciarelli “Gemma” Montepulciano d’Abruzzo• 2005 • 109
blackberry• smoke• leather



WHITE

- 183 Terredoradi Paolo Greco di Tufo • 2010 • 53
grapefruit • orange zest • alder smoke
- 184 Taburno Falanghina • 2010 • 42
lime • lemon peel • floral
- 185 Angelis “Lacrima Christi Bianco” Caprettone, Falanghina • 2010 • 44
- 186 *apricot • pear • honey*
 De Falco Fiano d’Avellino • 2010 • 54
pear • honey • smoked hazelnuts

RED

- 624 Angelis “Lacrima Christi Rosso” Piedirosso, Aglianico • 2010 • 44
- 625 *red cherry • bacon fat • anise*
 Taburno “Fidelis” Aglianico • 2006 • 35
- 626 *red currant • tobacco • tar*
 Caggiano “Tari” Aglianico • 2007 • 45
- 627 *dark plum • tar • oak*
 De Falco “Taurasi” Aglianico • 2004 • 62
- 628 *blackberry • violet • anise*
 Terredora di Paolo “Taurasi” Aglianico • 2005 • 58
- 629 *black cherry • grilled herb • tar*
 Vesevo “Taurasi” Aglianico • 2003 • 81
- 630 *dark plum • black olive • cedar*
 Villa Matilde “Taurasi” Aglianico • 2006 • 89
- 631 *black currant • belt leather • cherry wood smoke*
 D'Angelo “Caselle Riserva” Aglianico del Vulture (Basilicata) • 2004 • 69
- 632 *red cherry • fennel flower • cavendish*
- 633 Bisceglia “Armille” Syrah (Basilicata) • 2007 • 55
blackberry • dried violet • mint oil
- 634 Montevetrano “Montevetrano” Cabernet, Merlot, Aglianico • 2007 • 105
red currant • smoked pepper • mincemeat
 Terre del Principe “Piancanstelli” Pallagrello Nero, Casavecchia • 2007 • 95



RED

- 635 Cantele “Salice Salentino” Negroamaro, Malvasia Nera • 2008 • 36
plum • red licorice • wet stone
- 636 Vallone “Salice Salentino” Negroamaro • 2006 • 42
black raspberry • flora • sage bush
- 637 Perrini Negroamaro • 2009 • 40
red cherry • basil • fresh tobacco
- 638 Vallone “Rosso Brindisi” Negroamaro, Montepulciano, Malvasia Nera • 2006 • 39
black plum • belt leather • cedar
- Santa Lucia “Castel del Monte” Nero di Troia • 2008 • 42
blackberry • linzercake • rosemary
- 640 Alberto Longo “Cacc'e Mmitte di Lucera” Uva di Troia, Montepulciano
 641 d'Abruzzo, Bombino • 2008 • 53
boysenberry • sun dried tomato • black olive
- 642 Torre Quarto “Tarabuso” Primitivo • 2008 • 44
currant • head spice • smoke
- 643 Cantele “Amativo” Primitivo, Negroamaro • 2007 • 64
blackberry • anise • mocha
- San Marzano “Sessantani” Primitivo • 2008 • 74
bramble fruit • head spice • toasted oak



WHITE

- 187 Librandi “Ciro Bianco” Greco Bianco• 2010• 35
pear• lemon zest• orange oil
- 188 Librandi “Efeso Bianco” Mantonico• 2007• 54
honeysuckle• lemon zest• marzipan
- 189 Statti Mantonico• 2009• 57
bosc pear• fig• bitter almond

RED

- 644 Librandi “Ciro Duca San Felice Riserva” Gaglioppo• 2008• 43
rainier cherry • herb• red licorice
- 645 Statti Gaglioppo• 2010• 44
candied cherry• black fig• bitter almond
- 646 Statti “Arvino” Gaglioppo, Cabernet Sauvignon• 2009• 50
blackberry• clove• black pepper
- 647 Librandi “Gravello” Gaglioppo, Cabernet Sauvignon• 2008• 57
blackberry pie• game• burnt cedar
- 648 Terre di Balbia “Balbium” Magliocco• 2009• 46
blackberry • wild herbs • tar



WHITE

- 190 Feudi Della Medusa Vermentino • 2009 • 49
peach • white flower • mint
- 191 Argiolas “is Argiolas” Vermentino • 2010 • 55
apricot • peach pit • lemon zest

RED

- 649 Santadi “Rocca Rubia Riserva” Carignano • 2007 • 53
raspberry • rose petal • anise
- 650 Sardus Pater “Arrugo” Carignano • 2004 • 84
sun dried currant • tomato • almond skin
- 651 Santadi “Terre Brune” Carignano • 2005 • 69
red cherry • cavendish • cedar
- 652 Santadi “Shardana” Carignano, Syrah • 2006 • 66
black currant • tarragon • black olive
- 653 Agricola Punica “Barrua” Carignano, Cabernet Sauvignon, Merlot •
 2007 • 85
- 654 *black raspberry • black plum • rosemary*
- Argiolas “Perdera” Monica de Sardinia • 2008 • 40
- 655 *blackberry • lavender • smoke*
- Pala Cannonau di Sardinia • 2009 • 44
- 656 *boysenberry • anise • thyme*
- Feudi della Medusa Cannonau di Sardinia • 2006 • 53
- 657 *kirsch • fresh wild rose • bergamot*
- Montisci “Barrosu” Cannonau di Sardinia • 2007 • 83
- 658 *bramble fruit • kirsch • mint oil*
- Panevino “Errata” Cannonau di Sardinia, Monica, Carignano • 2009 •
 659 53
- cherry • almond • sun dried tomato*
- 660 Tenute Dettori “Tuderi” Cannonau di Sardinia • 2004 • 93
candied cherry • cinnamon • dried rose
- Argiolas “Turriga IGT” Cannonau di Sardinia, Malvasia Nera • 2003 •
 110
- blackberry • bacon drippings • wild thyme*



SPARKLING

- 192 Murgo “Metodo Classico” Nerello Mascalese•
2007•56
candied lemon• red berry• mineral

WHITE

- 193 Di Giovanna Grillo• 2009 • 44
green apple• minerals• lemon zest
- 194 Tasca D’Almerita “Nozze D’Oro” Insolia, Sauvignon• 2008 • 55
orange• peach • jasmine
- 195 Cos “Rami” Insolia, Grecanico• 2009• 53
orange oil• mint• honey
- 196 Tenuta Scilio “Etna Bianco” Carricante, Catarratto• 2009 • 46
apricot• bosc pear• mineral
- 197 Terre Nere “Etna Bianco” Carricante, Catarratto, Grecanico •
2010 • 50
yellow plum• sweet cream• smoke
- Passopisciaro “Guardiola” Chardonnay• 2010• 62
lacquered peach• apricot • white flower

RED

- 663 Valle dell’Acate “Vittoria” Frappato• 2010 • 45
fresh cherry• mint • flower
- 664 COS Frappato, Nero d’Avola• 2009 • 59
dried cherries• rose• tobacco
- 665 Occhipinti Frappato• 2009 • 65
dried cherries • forest floor• violet
- 666 Morgante “Don Antonio” Nero d’Avola• 2009 • 40
blackberry• mint oil • alder smoke
- 667 Tasca D’Almerita “Lamuri” Nero d’Avola• 2009• 44
raspberry• rose• smoke
- 668 Occhipinti Nero d’Avola• 2008• 65
dried raspberry• cherry blossom• tar
- 669 Tasca D’Almerita “Rosso del Conte ” Nero d’Avola, Cabernet Sauvignon• 2005 • 91
blackberry• espresso• mint oil
- 670 Tenuta Scilio “Etna Rosso” Nerello Mascalese, Nerello Cappuccio• 2007 • 46
currant• cardamom• low acid
- 672 Fessina “Erse Etna Rosso” Nerello Mascalese, Nerello Cappuccio• 2008 • 63
candied cherry• fennel powder • milk chocolate
- 673 Terre Nere “Etna Rosso Guardiola” Nerello Mascalese, Nerello Cappuccio • 2009 • 79
dried cherry• rhubarb• herb
- 675 Passopisciaro “Passopisciaro” Nerello Mascalese, Nerello Cappuccio • 2009 • 61
candied cherry• cinnamon• mineral
- Terre Nere “Prephyloxera le Vigne di Don Peppino” Nerello Mascalese • 2009 • 105
*speciaties: almonds, pistachios, capers, swordfish, tuna, lemons and oranges
kirsch• currant extract• raspberry liqueur*



WHITE

- 199 Hatzmichalis “Lefkos” (Greece) Sauvignon Blanc, Robola, Malagousia • 2010 •
goose berry • lemon zest • mineral
- 200 Domaine Skouras (Greece) Moscofilero • 2010 • 45
pineapple • lemon zest • mineral
- 201 Domaine Sigalas “Santorini” (Greece) Assyrtiko • 2011 • 51
lemon • wet stone • limestone
- 202 Domaine Sigalas (Greece) Assyrtiko, Athiri • 2010 • 49
pineapple • kiwi • mineral

RED

- 676 Gai'a Notios (Greece) St. George • 2010 • 44
raspberry • cherry • mineral
- 677 Domaine Skouras (Greece) “Megas Oenos” St George, Cabernet Sauvignon • 2008 •
currant • cherry • french oak
- 678 Thimiopoulos (Greece) “Uranos” Xinomavro • 2007 • 53
kirsch • herb • oak
- 679 Domaine Karydas (Greece) Xinomavro • 2007 • 55
blackberry • game • herb
- 680 Massaya “Gold Label” (Lebanon) Cabernet Sauvignon, Mourvedre, Syrah • 2008 • 6
black currant • tobacco • smoke
- 681 Chateau Musar “Bekaa Valley” (Lebanon) Cabernet Sauvignon, Cinsault, Carignan •
cassis • barnyard • cedar
- 682 Domaine du Castel “Grand Vin” (Israel) Cabernet Sauvignon, Merlot • 2007 • 83
black fruit • cavendish • french oak



Balena Glossary

Abbazia (ah-bah-ZEE-ah) – Abbey

Abbreviare (ah-bree-VI-AIR-ay) – Abbreviate to shorten

Abboccato (ah-boh-KAH-to) – Lightly Sweet.

Aglianico (aahl-YAN-nee-koh) – Greek in origin, this is the noblest of southern red varieties, particularly popular in Campania and Basilicata. Good acidity and full-bodied, the wines have the flavor of red berries and are sometimes smoky.

Agronomo (ah-GRON-oh-mo) – Agronomist with a University degree.

Albarola (ahl-bah-ROH-lah) – A Ligurian white grape variety with flavors of citrus, yellow and green apples. Makes light and crisp wines, generally blended.

Alcool (AHL-kohl) – Alcohol, usually stated by % of volume.

Aleatico (ah-leh-AH-tee-koh) – This red grape variety makes wines that generally have a velvety touch, are aromatic with notes roses and red berries.

Amabile (Ah-MAH-bee-lay) – Semisweet

Annata (Ah-nah-tah) – Vintage year

Ansonica (ahn-SOHN-ee-cah) – A white grape grown in Tuscany with flavors of citrus, cut grass and grapefruit. Very crisp and light. Also known as Insolia in the south.

Arneis (ahr-NAYZ) – A white grape variety grown in Piedmont, with delicate aromas of almonds, white asparagus and peaches.

Assyrtiko (ah-SEER-tee-koh) – white varietal found on the island of Santorini, Greece it is known for its brilliant acidity even at its most ripened state.

Athiri (ah-tee-ree) – white varietal found on the island of Santorini, Greece (thiri meaning Santorini), flinty and bright with acidity – Athiri is a prime component in Grecian Vin Santo

Azienda Agricola – “Az Agr” (ah-zee-EHN-dah ah GREE-coh-lah) or Vitivinicola (vee-tee-veen-EE-koh-lah) – Farm or estate which produces most of the grapes for wine sold under its labels.

Balena (Bah LAY-nuh) – whale (*slang* – a very fat man)

Barbera (bahr-BEH-rah) – A red grape variety grown primarily in Piedmont with plum and cherry flavors, when aged in oak it will also present spice and vanilla aromas. Along with Sangiovese, it is one of Italy’s most widely planted red grapes.

Bianco (B’YAHN-koh) – White

Blauburgunder (blaw-ber-gun-dehr) – Synonymous for Pinot Nero or Pinot Nero

Blaufrankisch (blaw-FRON-kish)– A red varietal from Austria, it has migrated to Friuli and other northerly regions. The wines show blue fruits and dusty tannins.

Bosco (BOHS-coh) – A white grape grown in Liguria, often blended with Albarola, known for its almonds notes.

Botte (BOH-tay) – Cask or barrel

Bottiglia (boh-TEE-yah) – Bottle

Bovale Sardo (Boh-VAL-ay Sahr-doe) – A red grape of Spanish origin, now commonly grown in the southern areas of Sardinia

Brachetto (brah-KAY-toh) – A red grape variety know for making delicious, fizzy off-dry wines with flavors of strawberries, cherries and raspberries.

Bric / Bricco (Breek/Breek -oh) – Piedmontese dialect term for the top or crest of a hill

Brut (Broot) – Dry (sparkling wine)

Campo (Kahm-poh) – Field or plain

Cannonau (kah-NOHN-nawb) – A red grape thought to be related to Spain’s Garnacha and Franco’s Grenache brought to Sardinia

Carignano (kair-een-yan-oh) – Red wine developed from the carignan clone from France and brought to Sardinia. Makes for plump, inky wines with great aromatics.

Casa Vinicola (KAH-sahvee-NEE-koh-lah) – Wine house or merchant (commerciante) whose bottlings come mainly from purchased grapes or wines.

Cascina (cash-EE-nah) – Farmhouse, often used for “estate.”

Castel/Castello/Castiglione (Kah-STEL/Kas-EL-low/Kah-STEEG-l’yoh-nah) – all references to castle

Cesanese (chaise-ah-NAY-zeh) – A red varietal made famous in Lazio; these large berried grapes result in wines light to medium bodied, with grip and spicy aromatics.

Ciro Bianco (cheer-oh bee-anh-koh) – An area of Calabria waning in production that still produces wonderful whites of Greco Bianco showcasing medium body with notes of pear

Classico (KLAH-see-koh) – The historic core of a DOC/DOCG zone and usually with the best wine quality.

Clone (klohn) – Clone

Colorino (koh-low-REE-noh) – A red varietal of Tuscany used traditionally to blend in Chianti wines due to its rich, deep character

Consorzio (kawn-SOHR-zee-yoh) – Consortium of producers.

Conte/Conti/Contessa (KOHN-teh/ KOHN-tee/KOHN – TEH- sah) – aristocratic title – count, counts, countess

Cortese (kohr-TAY-zee) – A white grape grown in Piedmont that retains acidity well even in warmer seasons. The resulting wines are fragrant and dry with citrus and nutty flavors.

Corvina (kohr-VEE-nuh) – This is the signature red grape of the Valpolicella region in the Veneto. The wines can have a range of cherry and floral aromas as well as some hints of licorice. Suitable for the drying process involved in Amarone production as the grape raisins well.

Costa (koh-stah) – Coast or coastline

Dolce (DOHL-chay) – Sweet

Dolcetto (dohl-CHEH-toh) – A red grape grown in the Piedmont region, which is considered the “winemaker’s grape” because this is the wine the growers drink everyday at home (waiting for the Nebbiolo to ripen …). The wines produced are light and fruity and ideal for early consumption, the flavors are of cherries and plums.

Enologo (ay-NOH-loh-goh) – Enologist with long wine making experience with a high school or a University degree.

Enoteca (EE-noh-teh-kah) – Wine shop, literally wine library.

Erbaluce (erb-BAH-loo-chay) – High acid varietal grown in Piedmont near Caluso. Makes crisp whites and herbaceous sparklers.

Etichetta (eh-TEE-che-tah) – Label

Ettaro (EH-tar-oh) – Hectare or 2.471 acres.

Ettolitro (eh-to-LEE-tro) – Hectoliter or 100 liters.

Falanghina (fahl-ahn-GEE-nah) – An ancient white grape variety grown in the volcanic soils of Campania, the wines produced typically show citrus, grapefruit, honey and floral characteristics.

Fattoria (FAH-tor-ee-ah) – Farm, farmhouse or estate.

Fiano (fee-AH-no) – An ancient white grape variety grown in the volcanic soils of Campania, makes a very aromatic and food friendly white wines with flavors of honey, minerality, white pepper spices and wildflowers.

Forno/Forni/Fornace/Fornaci (FORE – noh/FORE-nee/FORE-NAH-cheh/FORE-NAH-chee) – Oven/ovens/furnace/furnaces

Franciacorta (frawn-CHEE-ah-kort-eh) – Subregion of Lombardy, known for producing a more French style sparkling wine of chardonnay, pinot nero, and pinot bianco

Frappato (frah-pah-toh) – A red varietal made famous in Sicily for Cerasuolo di Vittoria. The wines are light bodied, and lead to aromatics of bright red berries.

Frizzante (free-TZAHN-tay) – Fizzy

Friulano (free-oo-LAH-nah) – A white variety known previously as Tocai, made popular in Friuli, this sauvignon relative is known

Gewurtztraminer (guh-VERTZ-trah-mee-ner) – A white varietal that flourishes in Trentino leading to wines with anything from headspace to tropical fruits with a full bodied and oily palate.

Greco (GREH-koh) – A white grape grown in southern Italy with many clonal variations, including Grechetto, Grecanico, Garganega, and the most famous of which is Campania’s Greco di Tufo. Common flavors include citrus, almonds, minerality and white peach.

Grechetto (GREH-ket-oh) – White varietal of Umbria (orvieto), Tuscany and Lazio and is related to Greco..

Grillo (GREE-loh) – A Scilian white grape variety with zesty acidity and citrus flavors, and also used in Marsala wines.

Imbottigliato (eem-boh-t’eel-YAHT-oh) – Bottled (all’origine see Prodotto)

Insolia (en-sohl-EE-ah) – A white varietal also known as ansoncia (ansonaca), found in Sicily and Tuscany. Insolia makes clean, refreshing whites with delicate aromas.

Invecchiato (ihn-vehk-ee-AH-toh) – Aged

Kerner (kur-nur) – A white varietal primarily found in Alto Adige made from a cross of Schiava and Riesling, typically made in a dry, and fragrant style.

Lagrein (LA-grehn) – A red grape grown in the Alpine region of Trentino-Alto Adige which shows deep, intense cherry and plum flavors.

Lambrusco (lamb-ROO-skoh) – native wild vine of Emilia Romania, first domesticated by the Etruscans, makes a fizzy medium bodied red.

Magliocco (mah-lee-oh-koh)– A red varietal ancient to Calabria that results in wines of black and blue fruits and full bodied.

Malvasia Bianco (mahl-VAH-see-ah – BEE- ahn-koh) – A white grape which produces aromatic wines of peaches, orange blossom, and hint of almonds.

Malvasia Nera (mahl-VAH-see-ah – neh-rah) – Red varietal found in Basilicata and Puglia; used as a blending grape to make negroamaro – adds a sweet and fruit forward note.

Mantonico/Montonico (mahn-ton-ee-koh) – A white varietal made famous in the vineyards of Calabria – known for wines with floral aromatics and a tropical fruit core.

Marchese/Marchesa/Marchesi (mahr-KEH-she/mahr-KEH-sah/mahr-KEH-zee) – aristocratic title – marquess (male), marquise (female), marquesses (plural)

Marzemino (MAHR-zeh-MEE-noh) – A red grape grown in the Alpine region of Trentino-Alto Adige with aromas and flavors of cherry and red currant.

Masseria (mah-seh-REE-ah) – farm

Monica (MOHN-ee-kah) – Native red grape of Sardinia, produces deep red wines with flavors of ripe red fruits which persist in the finish.

Monte (mohn-the) – Mountain or hill

Montepulciano (mawn-teh-pool-CHEE-yah-noh) – A red grape variety grown chiefly in Abruzzo, known for ageworthy wines under the right conditions. Smooth, full bodied wines that display flavors of blackberry, cherry and plums.

Moscato (maws-KAH-toh) – Grown throughout Italy and used for sweeter, white wines that are often sparkling. Very aromatic with aromas and flavors of grapes, roses and oranges.

Moscofilero (mah-skoh-FEE-lair-oh) – White varietal with great aromatics found on the Peloponnese Island of Greece; it ripens later giving tropical fruit notes

Müller Thurgau (mew-LAR-thir-gow) – White varietal cross of Sylvaner and Riesling, grown from Trentino to Sicily, the varietal is oily and rich with pear pits and almonds on the nose.

Nebbiolo (neh-B’YOH-loh) – A red grape known most famous for its Piedmont expressions. Tar and roses are the signature characteristics, followed by truffles with which the wines pair so well, generally light in color but very structured and long-lived.

Negroamaro (neh-groh-ah-mah-roh) – A red grape from Puglia, and easily its most planted. Negroamaro is the basis of Salice Salentino wines that showcase brawny tannins, and are fruit forward.

Nerello Mascalese (neh-rell-oh-MAH-scah-lay-zee) – A red varietal from Sicily that results in wines of medium body with red to darker red color and floral perfume.

Nero d’Avola (neh-ROH dah-voh-lah) – A red grape variety from Sicily capable of producing wines full of flavor and intensity.

Petite Rouge (pee-teet-roo-sh) – A red wine from Val d’Aosta made in a light – gamay style found to be wonderful with salumi.

Pian/Piano (pee-YAHN/pee-YAHN-oh) – a plain, flat spot or meadow, typically a hillside

Piedirosso (pee-AY-dee-ROH-soh) – A red grape grown in Campania with typical flavors of strawberry, cherry and tea.

Pietra (pee-EH-trah) – stone or rock

Pieve (pee-EH-veh) – parish church, most commonly seen in Tuscany

Pignola (peen-yo-lah) – A white wine from Lombardia that shows great floral and hard fruit character

Pignola Valtellinese(peen-yo-lah – VAHL-tay-en-ay-zay) –A red varietal that is related to nebbiolo resulting in fragrant and gripping wines

Pignoletto (peen-yo-LAY-toh) – A white varietal from Emilia Romania, making crisp bright wines.

Pignolo(peen-yo-LOH) – A rich red varietal from Friuli. The wines are rich, black and impenetrable.

Pinot Bianco (PEE-noh B’YAHN-koh) – A white variety that produces mild aromas of green apple, peach and lychee.

Pinot Grigio (PEE-noh-GREE-zjoh) – A white grape variety found in several regions that produces wines with notes of fresh, white citrus and apples, light-bodied with lots of acidity. Vintners in Friuli believe with its unique climate that pinot grigio has the capacity to produce complex and medium to full bodied wines.

Pinot Nero (PEE-noh NAYH-roh) – A red grape variety with raspberry and strawberry flavors, sometimes complimented by hints of coffee. Wines can be quite silky and are generally light-bodied. This varietal’s aliases are Pinot Noir and Blauburgunder.

Podere/Poderi (poh-DEH-reh/poe-DEH-ree) – Small farm or estate/ plural

Poggio (poh-joe) – a small hill or hillock

Ponte (pohn-teh) – Bridge **Prato** (prah-toe) – a meadow or field

Principe/Principessa (preen-CHEE-peh/preen-chee-PEH-sah) – royal title – prince / princess

Primitivo (pree-mih-TEE-voh) – A red grape of Puglia that produces wines of an inky ruby color and flavors of black currants, violets and spice. |

Procanico (proh-kahn-ee-coh) – A white varietal from Umbria, and is the clone of Trebbiano

Prodotto (proh-DOH-toh) – Produced, the producer grew his own grapes and from them he processed the wine all the way through bottling and labeling.

Produttori (proh-doo-TOH-ree) – Producers

Prognolo Gentile (prewn-NOH-loh-gin-teel-lay) – A red variety of Tuscany unique to Montepulciano, and is an alias to sangiovese.

Prosecco (proh-SEHK-koh) – A white variety found in the Veneto and Friuli (original source), typically light, peach scented used as the spumanti of Valdobbiadene, and Cartizze the highest points in the Veneto.

Recioto (ray-chee-YOH-toh) – Wine made from partly dried grapes, often sweet and strong

Refosco (reh-FOHS-koh) – A red grape variety of Friuli that makes wines with hints of red currants and blackberry.

Ribolla Gialla (reh-bowl-la-GEE-ah-la) – A white varietal found in Slovenia and Friuli and thought to have been brought from Greece, making floral rich white and orange wines.

Riesling (REE-sling) – White varietal found typically in northern Italian regions, Slovenia, and throughout Europe (Johannisberg version) – made in variety in styles and can vary in residual sugar.

Riserva (Ree-SEHR-vah) – Reserve, for DOC/DOCG wine aged for a specific amount of time usually aged more than basic level wine.

Rocca/Rocche (roe-kah/roe-keh) – Rock / Rocks

Ronco/Ronchi (rawn-koh/rawn-kee) – a word typically used in Friuli for hilltop or terraced vineyard

Rosato (roh-SAH-doh) – Rosé

Sangiovese (san-JEE-yoh-VAY-say) – Italy’s most famous red grape variety. Aromas of cherry, violet and orange peel flavors are typical of these earthy wines. Good acidity, generally medium-bodied and very well structured.

Sangiovese Grosso (san-JEE-yoh-VAY-say-groh-soh) – A red subvariety of sangiovese. Otherwise known as “Brunello” it is the basis of Tuscany’s Brunello di Montalcino red wines that have tremendous depth and grip.

Sauvignon (saw-veen-yawn) – White varietal brought by the French; Italians drop the “blanc”, made in variety of styles found in Friuli, Trentino, and Tuscany

Schioppettino (SKEE-OP-peh-tee-noh) – A red varietal of Friuli, resulting in red wines of grip, dark fruit and peppery spice.

Schiava (skee-AH-vah) – A red grape variety grown in the region of Trentino-Alto Adige that makes wine with notes of strawberry, cream and tea.

Secco (SEH-koh) – Dry

Serra (seh’r-rah) – greenhouse

Sori (soo-REE) – south facing slope (typically the best)

Spumante (spoo-MAHN-teh) – Sparkling in dry or sweet wines.

Superiore (soo-pay-ree-YOH-ray) – Denotes DOC/DOCG wine that meets standards above the basic level (higher alcohol, longer aging, subzone, etc).

St. George (like it reads) – A red varietal that is the prime grape grown on the Peloponnese Island of Greece resulting in wines with great aromatics, tannin and acidity.

Sylvaner (SIHL-vah-nehr) – A white grape grown in Trentino-Alto Adige that produces mild wines with flavors of nuts, apples and green herbs.

Tenuta (the-NOO-tah) – Farm or estate.

Teroldego (teh-rohl-DAY-goh) – A red grape grown in the Trentino-Alto Adige with typical flavors of cherry, mulberry and plum.

Terreno (the-RAY-noh) – Soil

Terroir (tehr-WAHR) – Interaction of climate and soil and its effect on the growing of vine.

Torre/Torri (tore-reh/tore-ree) – Tower / towers

Trebbiano (treh-B’YAH-noh) – One of the most productive white grape varieties in the world, retains high acidity levels even when very ripe. Wines are mild with citrus notes and occasional flavors of nuts or apples. Quality varies depending on clonal variety.

Uva (OO-vah) – Grape

Uva di Troia (OO-vah-dee-TROY-ah) – A red varietal native to northern Puglia, brought by the Greeks (Troia=Troy) – the wines are aromatic and typically medium bodied.

Val / Valle (vahl/vahl-leh) – Valley/valleys

Vecchio (VEHK-ee-yoh) – Old

Vendemmia (vehn-DEM-mee-yah) – Harvest or vintage.

Vendemmia Tardiva (vehn-DEM-mee-yah tahr-DEE-vah) – Late harvest.

Verdicchio (vehr-DEE-kee-yoh) – A white grape variety that makes crisp white wines with flavors of almonds, green apples and limes.

Vermentino (vehr-mehn-TEE-noh) – A white grape variety popular in Tuscany and Sardinia, makes rounded full-bodied wines with notes of apple, white peach, herbs and almonds.

Vernaccia (vehr-NAHT-chah) – Described by Michaelangelo as a wine that “tickles, links, bites and stings,” produces white wines with characteristic grassy lemon and nutty notes with crisp acidity.

Vigna (VEE-nyah) or vigneto (VEE-nyeh-toh) – Vine

Vignaiolo/Viticoltore (vee-nī-OH-loh / vee-tee-kohl-TOH- ray) – Grape grower.