

# The Bear & Ragged Staff

COUNTRY INN & DINING

## *Italian Showcase*

In addition to our main wine list, we are highlighting three recent discoveries from Italy. After carefully and diligently tasting our way through a van load of samples, we have settled on a White, a Rose and a Red that will be a delight to drink either on their own or with our Rosette winning food.

### **White**

**Collavini Ribolla Gialla Benedete 2012** *Friuli, Italy 13.5%*

Bright straw yellow color with soft green shades. Fruity on the nose, elegant and refined, recalls floral essences of acacia and citronella. On the mouth it's fresh, citric and sapid, but delicate at the same time.

**£4.70** 175ml    **£7.30** 250ml    **£21.00** bottle

### **Rosé**

**SaltaGrilli Rosé, Frescobaldi, Tuscany, Italy, 12.5%**

Very easy drinking Rosé from the famous house of Frescobaldi. Showing wonderful light berries on the nose followed by ever so slightly off-dry palate with as much fruit as you like but nice concentration and acidity. A cut above your average Rosé. Good with fish, pork & poultry dishes, sharing platters too.

**£4.70** 175ml    **£6.70** 250ml    **£19.00** bottle

### **Red**

**Sangiovese Di Romagna Masselina 2010, Emilia Romana, Italy 13.5%**

Aroma of pepper, berries, violets and a hint of spice. The wine is fresh with soft tannins and a typical Sangiovese flavour of wild cherries with good structure in a very drinkable style. The wine is unoaked and shows great fruit.

**£4.70** 175ml    **£6.70** 250ml    **£19.00** bottle