

prosecco house

L O N D O N

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MARCHIORI

Marchiori is a family winery in Farra di Soligo in the real heart of Conegliano Valdobbiadene Prosecco Superiore DOCG Area. The family business began in the seventies of the last century. The winery is following all stages of production in the best sustainable way to give the customer a guaranteed product, full of real natural taste. The family owns 12 hectares divided into 16 different steep slopes, where sun rises, the water flows and the wind dries the leaves: every plot has a specific soil, from calcareous rocky to marl, exposure to the sun and altitude, making all the grapes different.

"We vinify vineyard grapes separately in order to give importance to the feature of each vineyard. In our hills we cultivate not only Glera Tonda (that forms the basis of Conegliano Valdobbiadene Prosecco DOCG wine and all the Prosecco DOC) but also Glera Lunga and ancient varieties like Perera, Bianchetta and Verdiso that have particular features and are very useful for giving the wine a satisfying harmonious structure. We are the only winery able to produce that ancient varieties pure; for that reason, our Prosecco Superiore DOCG is called "5 varietà".

		<i>Glass</i>	<i>Bottle</i>	<i>To Go</i>
Valdobbiadene Prosecco Superiore DOCG "5 Varietà" Brut	11.5% vol.	£12.50	£63	£37
<i>A very pleasant mineral taste, fresh and very fine notes; clean white fruit and spice. This Prosecco has elegant taste with a dry finish.</i>				
Valdobbiadene Prosecco Superiore DOCG "5 Varietà" Extra Dry	11.5% vol.	£12.50	£63	£37
<i>Beautiful and fragrant taste, well-rounded.</i>				
Valdobbiadene Prosecco Superiore DOCG "5 Varietà Integrale"	11% vol.	£13.50	£68	£38
<i>Sugar Free. Valdobbiadene Prosecco Frizzante DOCG Refermented in the Bottle (Ancestral Method – also called Prosecco Col Fondo). This lightly-sparkling wine is made in accord with local tradition: it ferments again in the bottle in the spring following harvest, and the natural yeast cells remaining in the bottle, which are not filtered out, guarantee its quality preservation. It shows emphatic notes of yeast and a dry palate.</i>				

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CIROTTO

The history of the Cirotto family is set in Asolo, known as the “pearl of the Treviso province”, a graceful medieval town belonging to the beautiful “Borghi d’Italia” and nestled in the foothills of the Dolomites. It is here, three generations ago, their family started a small winery. In 2000 they bought their first vineyards and began to take care of the entire production, from the vines to the bottle. Today siblings Monica, Barbara and Gilberto are bringing fresh energy and innovation to this family-run enterprise, collecting the historical heritage of the Asolo wine-growing region. Francesco, Monica’s husband, plays a major role in the winery with the goal of delivering authentic wines with a distinctive character, bearing his personal signature. Their values of rigour and dedication in the vineyard, the production and their wine cellar perfectly reflect their land.

		<i>Glass</i>	<i>Bottle</i>	<i>To Go</i>
Asolo DOCG Prosecco Superiore Millesimato Extra Brut	11% vol.	£10.50	 £53	 £27
<i>It's very low residual sugar content enhances the vigorous structure and the vivid mineral notes. It bursts on the nose with an intense bouquet of golden apple and pear, flowing into delicate flavours of citrus and mandarin. An exclusive Prosecco of great personality.</i>				
Asolo DOCG Prosecco Superiore Millesimato Brut	11% vol.	£10.50	 £53	 £27
<i>It is the best representation of Prosecco, born from the terroir of Asolo; obtained from their best selection of Glera grapes, it has fine and persistent bubbles, a freshness on the nose enhancing the typical notes of apple and pear. On the palate, an excellent sapidity and a great intensity are a proof of the excellent grapes used.</i>				
Asolo DOCG Prosecco Superiore Extra Dry Cuvee	11% vol.	£7.50	 £38	 £23
<i>A great and interesting diversity of nuances characterises the grape selection of this peculiar Prosecco Asolo obtained from Glera grapes grown in different soil types and microclimates of the Asolo area. This is a Prosecco of great complexity, floral, delicately fruity, with nice intensity on the palate. With a creamy, delicate perlage, this Prosecco is very versatile and drinkable.</i>				

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RIVALTA

Rivalta's winery was born thanks to Alessio Caldart's passion, who, family's historical vine-yards, was able to develop a professional strategy hand and foot with tradition of constant research for quality. The family's philosophy has always been pushing towards the creation of a top quality and harmonic product, a perfect summary of the grapes, the earth and the sun that created it all. Today, his daughter Daniela and her enthusiast co-workers carry on the mission established by the founder with care and commitment. The huge amount of prizes received in the last years prove the improvement of a journey aimed towards quality and tradition but at the same time towards the innovation and improvement of such a unique product: The Valdobbiadene Prosecco Superiore DOCG.

		<i>Glass</i>	<i>Bottle</i>	<i>To Go</i>
Valdobbiadene Prosecco Superiore DOCG CONVIVIO Brut	11.5% vol.	£11.50	 £56	 £30
<i>A delicate sensation of green apple, it has light aromatic bouquet and distinct flavoursome taste. This Prosecco is sharp and fresh with fine perlage. The persistence of its flavour makes it the Prosecco of excellence.</i>				
Valdobbiadene Prosecco Superiore DOCG Extra Brut	11.5% vol.	£11.50	 £56	 £30
<i>This Prosecco is very fine, with elegant smell and vivacious perlage. It has fresh notes of white peach and acacia flowers. The taste is dry, fruity and intense.</i>				
Valdobbiadene Prosecco Superiore DOCG SOLITARIO Dry Millesimato	11.5% vol.	£11.50	 £56	 £30
<i>From selected grapes, it gives off an intensely fruity bouquet with hints of flowers, and has a distinctive aromatic taste. The taste is delicate with a round finish.</i>				
Valdobbiadene Prosecco Superiore DOCG INCONTRI Extra Dry	11.5% vol.	£11.50	 £56	 £30
<i>Bright and vivacious, with a delicately fruity bouquet and a well-balanced taste with lively tones. The taste is harmoniously balanced with a dry undertone, thanks to a well-presented acidity.</i>				
Valdobbiadene Prosecco Superiore DOCG NERO Brut	11.5% vol.	N/A	 £68	 £38
<i>A slightly dull straw colour, with a creamy foam and a persistent and intense perlage. An aroma of ripe pears and apples, with hints of hay and sweet almonds. This Prosecco is dry but creamy and harmonic.</i>				

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ANDREOLA

The work of man modifies the territory, transforming the shape and the rhythm. Since 1984, the year in which Nazzareno Pola founded the family estate in the heart of the zone of production of Valdobbiadene Prosecco Superiore, Andreola has been an active part in this transformation. Today Stefano Pola continues to manage the estate with the same philosophy as his father, with the awareness that the best protection (defence) of the territory is the profound knowledge (total understanding) that Prosecco Superiore is not just a product but a living being (something alive): the result of the evolution of the vine, of its adaptability to the terrain and the climatic diversity, of labour which is still completely manual, of a heroic viticulture. From the vineyard to the final product being bottled in the cellar, it is necessary to conjugate (unite) wisely ancient methods and modern technology, passion with rationality. An evolution that has permitted Andreola to fully comprehend the character of Valdobbiadene Prosecco Superiore, and thus know how to create a unique style of wine, characterised by the purity of the product and the maximum enhancement of its original characteristics: the creaminess on the palate, the intense fruity yet elegant aromas on the nose, the harmony and balance.

		<i>Glass</i>	<i>Bottle</i>	<i>To Go</i>
Millesimato Dry Valdobbiadene Prosecco Superiore DOCG	11% vol.	£9.50	£48	£25
<i>Delicate fine perlage, persistent and vivacious, with notes incorporating fragrances of peach, apricot and exotic fruit, completed by a very delicate floral scent.</i>				
Sesto Senso Dry Valdobbiadene Prosecco Superiore DOCG	11% vol.	£9.50	£48	£25
<i>It is a true blend, a sparkling wine made from the synthesis of five different types of DOCG Valdobbiadene Prosecco Superiore: Millesimato, 26esimo I, Dirupo Brut and Extra Dry and Mas de Fer.</i>				
Dirupo Brut Valdobbiadene Prosecco Superiore DOCG	11% vol.	£9.50	£48	£25
<i>Delicate, floral and fruity with an elegant lingering fine perlage.</i>				
Col Del Forno Brut Valdobbiadene Prosecco Superiore DOCG	11% vol.	£9.50	£48	£25
<i>Vines cultivated at over 240 metres above sea level produce the grapes used to make this crystal clear sparkling wine with delicate hints of crisp fruit, acacia and wisteria blossoms.</i>				
Mas De Fer Extra Dry Valdobbiadene Prosecco Superiore DOCG	11.5% vol.	£9.50	£48	£25
<i>From the hills of Col de Fer and San Gallo at 400 metres above sea level, comes a selected cru named "Màs de Fer" which makes a delicate wine with a floral fruity flavour and a fine lingering perlage.</i>				

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TASI

"TASI is a young, up and coming winery born in the cru of Tenuta Le Cave, Verona - Italy. They have transformed what was once a quarry, industrially exploited & abandoned, into a beautiful organic vineyard and Wine Relais overlooking the entire valley. The owners describe their wine making style as loving good wine, the natural products of the beautiful and wild land and the idea of bringing them to the world. They do not like pesticides, doctrine that is an end in itself and people who take themselves too seriously.

TASI is located between the hills of Amarone and the valleys of Soave and Prosecco, focusing on the traditional grapes and wines of these terrains. They produce unique wines, because they believe that nothing like a good bottle can bring people together and be part of great moments. The word TASI in Veneto dialect is a call to shut up everybody who take themselves too seriously. Wine is a passion that has to be shared with joy. "

		Glass	Bottle	To Go
Tasi Prosecco Millesimato Biologico	100% Vegan 12% vol.	£7.50	£38	£23
<i>Elegant aromas of white flowers followed by a delicate dry note, which balances perfectly with the initial light sweetness.</i>				
Tasi Garganega Spumante IGT Millesimato	100% Vegan 12% vol.	£7.50	£38	£23
<i>Stylish balance, fresh and persistent, with a fine perlage and a straw yellow colour. Elegant aromas of wild flowers, followed by dry notes perfectly balanced with the initial sweetness.</i>				

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ADAMI

For over 90 years Adami has produced only Prosecco Valdobbiadene D.O.C.G. and Prosecco D.O.C. Treviso in its various types and expressions, both traditional and more modern, linked to the diversity of each single hill. In 1920, Abel, the grandfather of the current owners, purchased a natural amphitheatre vineyard from Count Balbi Valier. This beautiful site with fantastic potential was the ideal place to start out afresh, with the help of his son Adriano. Abel had the inspired intuition of separating this vineyard from the others, due to its different characteristics. So it was that he presented in August 1933, at the 1st Mostra Mercato dei Vini Tipici d'Italia in Siena, his Riva Giardino Asciutto, the first real vineyard selection from Valdobbiadene.

Carrying on the family tradition, Adriano Adami continued in his father's footsteps, making a name for the winery's quality Prosecco on the local market. The 1980s saw the arrival of the third generation, with the newly qualified oenologists Armando and Franco Adami, combining family traditions with specialization and technology. With a modern winemaking and sparkling wine production facility, the brand moved onto new markets and acquired a solid reputation.

		<i>Glass</i>	<i>Bottle</i>	<i>To Go</i>
Col Credas Brut Valdobbiadene Prosecco Superiore D.O.C.G.	11% vol.	£10.50	£53	£27
<i>It is extremely brut in style, with classic tangy acidity and very dry yet richly-flavoured. Impressively mirrors the fragrances on the nose. Exhibits superb harmony and elegance, crowned with a notably dry finish.</i>				
Bosco Di Giga Brut Valdobbiadene Prosecco Superiore D.O.C.G.	11% vol.	£10.50	£53	£27
<i>This Prosecco is rich with excellent fruit, releasing scents of yellow apple and peach. Delicious vein of acidity, displaying crisp, savoury mouthfeel. Generous, lingering flavours nicely mirror the nose and achieve perfect balance.</i>				
Cartizze Dry Valdobbiadene Prosecco Superiore D.O.C.G.	11% vol.	£12.50	£63	£29
<i>Harmonious and elegant, admirably supple and crisp. Cartizze displays a youthful, fruit-rich bouquet and light-bodied palate. It is a delightful aperitif wine.</i>				

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OMBRA

Ombra's modern expressions of Prosecco is delivered from a rich, unique heritage and a fabled history which stretches back to the Roman wine of antiquity. Ombra Di Pantera is dedicated to celebrating the traditional heritage and craftsmanship of Italian viticulture to deliver an authentic, exclusive Prosecco experience which embodies the seductive elegance of Italian luxury.

Their winery in San Pietro di Feletto, which lies just outside the town of Conegliano in the Province of Treviso, is a cherishingly managed with an acute attention to detail and most exacting standards, using methods which have been refined over a thousand years. The steep hills of their vineyard, in the DOCG heartland of northeast Italy, provide the perfect conditions for growing the finest Glera grapes, requiring them to cultivate and harvest by hand, and this discerning approach to classic, Italian viticulture results in a super-premium Prosecco of consistently exceptional quality.

		<i>Glass</i>		<i>Bottle</i>		<i>To Go</i>
Ombra Di Pantera Prosecco Superiore DOCG Brut Millesimato	12% vol.	£9.50		£48		£25
<i>Carefully created 'in bianco', they capture the sparkle over 60 days to produce a fine, persistent perlage. An intense, very fine and fruity bouquet with a distinct aroma of golden apples against a floral background. Dry, fresh and light in the mouth, soft and well-balanced, with good aromatic length and a memorable, fruity finish.</i>						
Ombra Di Pantera Rose Edizione Speciale Brut (NV)	12% vol.	£7.50		£38		£23
<i>They capture the sparkle through a traditional, secondary fermentation to produce a fine, persistent perlage. A delicate, fresh and fruity bouquet with hints of grapefruit and raspberry against a floral background. Dry, fresh and light in the mouth, soft and well-balanced, with good aromatic length and memorable, fruity finish.</i>						

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PROSECCO HOUSE SELECTION

		Glass	Bottle
Le Manzane Brut Prosecco Valdobbiadene Superiore D.O.C.G. Brut	11.5% vol.	£8.50	£43
<i>Bright straw colour and fine perlage. This Prosecco has delicate fruity aroma with hints of bread crust, with floral nuance.</i>			
Le Manzane Spumante Rose Brut	11.5% vol.	£9.50	£48
<i>Sparkling rosé wine obtained from the grapes of the Prosecco area. Fruity fragrance of blackberries, currants and raspberries. Fresh tasting with a decidedly red berry flavour.</i>			
Serafini & Vidotto Bollicine Rosé	12% vol.	£7.50	£37
<i>Light-coloured brush-stroke following closely peach blossoms, the fine, numerous and persistent bubbles rise, the froth is creamy. The first sense of smell is a fluctuation of fruity and fragrant aromas: initially blackcurrant scents, small wild strawberry, pomegranate, eglantine. Later on, a slight perfume of toasted bread. Fresh and savoury initial taste, then the wine opens to a fruitiness in a background of pleasant and increasing smoothness. Dry finish with persistence of soft fruit scents and flower taste.</i>			
Foss Marai Strada Di Guia Extra Dry Prosecco Valdobbiadene D.O.C.G.	11.5% vol.	£9.50	£48
<i>The Spumante wine par excellence, maximising the traditional Prosecco characteristics. The rich bouquet of Strada di Guia 109 Extra-dry stands out for the intensity and elegance of its acacia and apple aromas. Its freshness and residual sugar blend together exquisitely, resulting in a truly delicious flavour.</i>			
Tenute Arnaces Prosecco Spumante Brut Bio	100% Organic 11.5% vol.	£7.50	£38
<i>Light yellow colour with persistent perlage. This Prosecco is fruity, has intense flavour and dry taste.</i>			

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WINES

WHITE

		<i>Glass</i>		<i>Bottle</i>
Cirotto Costalunga Bianca – Manzoni Bianco IGT Colli Trevigiani – 2015	13% vol.	£8		£31
<i>The fruity scents are full of pulp, with notes of grapefruit and peach mixed with spices, especially sage and thyme on the palate it shows splendid minerality and sapidity giving it elegance and persistence.</i>				
Tasi Garganega Veronese IGT - 2016	12.5% vol.	£7		£28
<i>Bright yellow, fruity and floral nose, with herbs and salt endnotes. Floral aromas, full and harmonious taste. Slight aftertaste of bitter almonds, typical of Garganega grapes. Good balanced body, where acidity is perfectly in harmony with the pleasant freshness.</i>				

RED

Tasi Valpolicella DOC Superiore – 2015	13.5% vol.	£11		£50
<i>Red ruby colour with aromas of black cherry and raspberry. Frank and quaffable, with notes of red fruit, a gentle tannin and good persistence.</i>				
Tasi Valpolicella Ripasso DOC Superiore - 2014	14.5% vol.	£13		£65
<i>Intense red ruby colour with light red brick glares. Ripe cherry and dried plums aromas. Soft and velvety, with a light tannin, hints of spices and a textural and intense finish.</i>				