

BROOKLYN CELLAR

Champagne

Moët & Chandon Brut Imperial
Moët & Chandon Nectar Imperial
Moët & Chandon Brut Rose
Dom Perignon Brut 202

	
€ 39,00	€ 69,00
----	€ 85,00
----	€ 85,00
----	€ 189,00

Sparkling wine

Asti /Martini/

	
----	€ 22,00

Bianco Farfalla /Italy/

----	€ 49,00
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Was born from Pinot Nero grapes. Aged in the bottle for a considerable length of time.
A wonderful sparkling wine, with a perfect balance between the fruity traces of white
pulp peach and pear. An excellent aperitif, it is also an exceptional wine for all courses.

Grause Pinot Nero Rose D.O.C.D. /Ballabio/

----	€ 55,00
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Pinot Nero, a great, classical Cultivar, lies at the base natural, blush wine obtained
through traditional methods and left on the lees for at least 18 months. It has a lovely,
light pink colour, a complex, captivating bouquet and a harmonious, well-balanced taste.

Prosecco D.O.C. /Varolo/

----	€ 35,00
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This Sparkling Wine is delicate with creamy floral notes and refreshing lemony acidity.
Tasting notes fruity and off dry wine with a gently honeyed nose with savoury yeast
notes, followed by hints of apple.

Prosecco D.O.C. /Martini/

€ 3,90	€ 22,00
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Frizante

Lambrusco Dell'emilia Rosso I.G.T. /Cascina S. Maria/


€ 19,00

BROOKLYN CELLAR

Rose Wines

CYPRUS

Aes Ambelis 2013

Einalia /Vasilikon Kathikas/ 2013



€ 4,90



€ 19,00

€ 19,00

ITALY

VENETO

Bertarose Chiaretto I.G.T. /Bertani/ 2012



€ 29,00

Fresh to the nose, with aromas of white blossoms such as cherry and almond, but also dog-rose, followed by hints of strawberry and cherry. Firm to the palate, good body enlivened by acidity and sapidity. Very long aftertaste. Perfect as an aperitif, it also goes well with salads, grilled vegetables, mild pasta dishes and white meats.

White Wines

CYPRUS

Aes Ambelis /2013/

Kamanterina Riesling /Sodap/ 2013

Muscat /Sodap/ 2013

Vasilikon /Vasilikon Kathikas/ 2013



€ 4,90



€ 19,00

€ 19,00

€ 25,00

€ 19,00

ITALY

VENETO

Collezione Pinot Grigio /Bertani/ 2012



€ 29,00

An excellent dry white from one of the great Italian wine houses. This single estate wine is full of ripe pear and peach fruit and is refreshingly crisp and lively. Delicious on its own or paired with salads, light appetizers, grilled fish and vegetable dishes.

Custoza D.O.C. /Bertani/ 2012



€ 29,00

In the nose it opens up with aromatic notes, that remember white flower, apple, peach and a bit of almond.

In the mouth characterized by almond and fruits.

Sereole Soave D.O.C. /Bertani/ 2012



€ 35,00

Made with 100% Garganega, the wine that boasts a clean and luminous appearance. On the nose, it offers crisp tones of citrus and white peach. Food Pairing: fish, shrimps, roasted vegetables.

CAMPANIA

Greco di Tufo D.O.C.G. /Vesuvio/ 2012



€ 45,00

A great quality wine from around the Vesuvio. Lemon-gold in colour with an intense, aromatic perfume of ripe pears with a honeyed, almond notes. On the palate, this wine has stone fruit flavours of yellow peaches, a crisp, mineral character and good body on the finish. This wine is best served with seafood, white meat, and will also be great as aperitif.



BROOKLYN CELLAR

Red Wines



CYPRUS

Aes Ambelis 2012

€ 4,90

€ 19,00

Ayios Onoufrios /Vasilikon Kathitas/ 2012

€ 19,00

ITALY

PIEDMONT

Borgogno Barolo D.O.C.G. /Virna/ 2008

€ 75,00

Hinting at red fruits combined with vanilla, cacao and spices, full body taste with thin tannins blending harmoniously with the wine structure.

TUSCANY

Chianti Classico D.O.C.G. /Podere Il Palazzino Argentina/ 2008

€ 45,00

Nose of redcurrant, violet and licorice. Then bright and juicy in the mouth, with a red cherry character and a flinty nuance on the long, high-acid finish. Food pairing: pasta dishes with fresh tomato-based sauces, grilled steaks, mushrooms, veal medallions.

La Casina Girasole I.G.T. /Podere Il Palazzino/ 2008

€ 29,00

This varietal wine has a flowery nose, for example roses. Also some tropical fruits.

On the palate we may filling the flowers but not so much the tropical fruit. It's smooth, sweet and not acidic with a short finish. A great red wine. Food pairing: beef, lamb, spicy food.

VENETO

Amarone Della Valpolicella D.O.C. /Bertani / 2009

€ 65,00

The classical cherry flavours are immediately perceptible to the nose, with notes of dried plum, soft fruits and cocoa. The wine opens up in the mouth with super-ripe red-berry fruits and the tannins are soft. Food pairing: beef steak, veal medallions, blue cheese.

Collezione Valpolicella Ripasso D.O.C. /Bertani/ 2010

€ 45,00

A harmonious bouquet of cherry, full bodied, fruity style on the taste without being heavy. To be savored with well-structured dishes such as meat.

CAMPANIA

Aglianico Beneventano I.G.T. /Vesevo/ 2010

€ 35,00

Aromas of red fruit, slightly spicy with a vanilla essence. Well-structured in the mouth with soft tannins and a long finish. Food pairing: Though full bodied it is not at all heavy and would work very well with full flavoured cheeses, meat dishes and pasta.

