

Wine List

White Wines

- | | <i>Bottle</i> |
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| 1. House White | £15.95 |
| 2. White Zinfandel Rosé
A delicious off-medium rosé wine from the North Central Valley of California made using Zinfandel grapes, beautiful salmon pink colour | £16.95 |
| 3. Rosé Wine
Sprightly Sicilian rose, floral and fruit aromas with fresh strawberries and raspberries | £19.95 |
| 4. Grillo
This superb wine has been long grown in Sicily. This unoaked blend of Grillo and Catarratto grapes offers a perfumed tropical fruit flavoured wine, with notes of pineapple which dominates the soft, round palate. Ideal on its own or with food | £19.95 |
| 5. Chardonnay
Fresh and youthful, with a dry flavour, full of delicious fruit on the nose and palate | £20.95 |
| 6. Frascati
The classic Italian white wine. This easy drinking, light golden wine is dry and fresh, yet pleasantly fleshy and fruity, with a smooth taste and subtle hint of nuttiness | £20.95 |
| 7. Pinot Grigio
In the distinctive Trentino style, delightfully dry and full of flavour, with a delicate fragrance and a smooth texture | £20.95 |
| 8. Verdicchio
Made from Verdicchio grapes grown near the town of Jesi. Very elegant, soft, fresh style with hints of hazelnuts to the finish. Presented in the traditional bottle | £20.95 |
| 9. Sauvignon Blanc
Crispy and dry white wine from Marlborough in New Zealand with classic grassy-gooseberry aroma and flavours which have made 'Kiwi' sauvignon blancs world famous | £24.95 |
| 10. Prosecco
The king of Italian sparkling dry white wine. Delicate and fruity, from Northern Italy. Recommended with fish, pasta or as an aperitif | £24.95 |
| 11. Gavi di Gavi
This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere | £25.95 |



Red Wines

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| 12. House Red | £15.95 |
| 13. Valpolicella
Ruby red in colour with a hint of garnet, dry, well balanced, with a rich aroma of ripe red fruits | £17.95 |
| 14. Merlot
Medium-bodied, easy drinking from the popular Merlot grape. Plenty of colour, fruit and mouth feel | £19.95 |
| 15. Cabernet
Pleasantly full bodied deep ruby red wine, with a fragrance of raspberries | £19.95 |
| 16. Nero d'avola
An excellent fruit packed Sicilian red with silky texture with the impact of a rich fruit cake nose | £21.95 |
| 17. Malbec
A red wine with deep purple tones, fruit with pronounced aromas of plums and blackberry | £22.95 |
| 18. Rioja
Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish | £22.95 |
| 19. Shiraz
Lively red in colour with orange hues, medium to full bodied style. Rich and fruity with depth of flavour complemented by a long finish on the palate | £22.95 |
| 20. Chianti
Full garnet red, warm round bouquet with flavours of ripe plum and spices. Firm palate with a good balance of tannins | £23.95 |
| 21. Primitivo
Full bodied wine with deep colour with some mature hints. Palate starts deep and persists with the tremendous rich fruit tapering through to a slight pepper finish | £24.95 |
| 22. Salice Salentino
The king of south Italian wine. Full bodied ruby red wine from Negroamaro and Malvasia grape. Suggested with roast game and steak | £24.95 |
| 23. Barolo
In the modern light style, medium flavoured brick red wine showing a little tannin and a good level of acidity | £49.95 |
| 24. Amarone
Dry, rich and pleasantly full bodied. Matured in wood for a minimum of two years to balance all the flavours and aromas | £69.95 |

Champagnes & Spumante

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| Asti Spumante
Sparkling sweet | £24.95 |
| Moet & Chandon
Delicate and fruity with a well rounded smoothness and fine persistent beriage | £69.95 |
| Veuve Clicquot
Reflecting the traditions of the past, this is full, yet dry and has a rich creamy style with biscuity flavours | £79.95 |
| Bollinger
With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish | £79.95 |



Menu & Wine List

5 Rodney Street, Wigan, WN1 1DG
 Tel: 01942 248668
 info@francositalian.co.uk
 www.francositalian.co.uk