

## Wine List

### White Wines

- |   | <i>Bottle</i> |
|---|---------------|
| 1. <b>House White</b>   | £15.95        |
| 2. <b>White Zinfandel Rosé</b><br>A delicious off-medium rosé wine from the North Central Valley of California made using Zinfandel grapes, beautiful salmon pink colour  | £16.95        |
| 3. <b>Rosé Wine</b><br>Sprightly Sicilian rose, floral and fruit aromas with fresh strawberries and raspberries   | £19.95        |
| 4. <b>Grillo</b><br>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. <b>Chardonnay</b><br>Fresh and youthful, with a dry flavour, full of delicious fruit on the nose and palate  | £20.95        |
| 6. <b>Frascati</b><br>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. <b>Pinot Grigio</b><br>In the distinctive Trentino style, delightfully dry and full of flavour, with a delicate fragrance and a smooth texture   | £20.95        |
| 8. <b>Verdicchio</b><br>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. <b>Sauvignon Blanc</b><br>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. <b>Prosecco</b><br>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. <b>Gavi di Gavi</b><br>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. <b>House Red</b>  | £15.95        |
| 13. <b>Valpolicella</b><br>Ruby red in colour with a hint of garnet, dry, well balanced, with a rich aroma of ripe red fruits   | £17.95        |
| 14. <b>Merlot</b><br>Medium-bodied, easy drinking from the popular Merlot grape. Plenty of colour, fruit and mouth feel   | £19.95        |
| 15. <b>Cabernet</b><br>Pleasantly full bodied deep ruby red wine, with a fragrance of raspberries   | £19.95        |
| 16. <b>Nero d'avola</b><br>An excellent fruit packed Sicilian red with silky texture with the impact of a rich fruit cake nose  | £21.95        |
| 17. <b>Malbec</b><br>A red wine with deep purple tones, fruit with pronounced aromas of plums and blackberry  | £22.95        |
| 18. <b>Rioja</b><br>Matured raspberry and cherry fruit with hints of vanilla spice on the lingering, velvety finish   | £22.95        |
| 19. <b>Shiraz</b><br>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. <b>Chianti</b><br>Full garnet red, warm round bouquet with flavours of ripe plum and spices. Firm palate with a good balance of tannins   | £23.95        |
| 21. <b>Primitivo</b><br>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. <b>Salice Salentino</b><br>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. <b>Barolo</b><br>In the modern light style, medium flavoured brick red wine showing a little tannin and a good level of acidity   | £49.95        |
| 24. <b>Amarone</b><br>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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| <b>Asti Spumante</b><br>Sparkling sweet  | £24.95 |
| <b>Moet &amp; Chandon</b><br>Delicate and fruity with a well rounded smoothness and fine persistent beriage                              | £69.95 |
| <b>Veuve Clicquot</b><br>Reflecting the traditions of the past, this is full, yet dry and has a rich creamy style with biscuity flavours | £79.95 |
| <b>Bollinger</b><br>With a reputation for being big and full-flavoured, the richness and yeasty tones give a long stylish finish         | £79.95 |



## Menu & Wine List

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