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## ABOUT NATURAL WINES

NATURAL WINES OR "VIN NATURE" ARE MADE BY ARTISANAL FARMERS (VIGNERONS) WHO PRACTICE ORGANIC OR BIODYNAMIC PRINCIPAL. TREATING THE LIVING SOIL WITH THE UTMOST RESPECT. THE GRAPES ARE ALWAYS VINIFIED SPONTANEOUSLY AND "RISED" WITH MINIMAL INTERVENTION IN PRISTINE CELLARS; PURE JUICE.

THE RESULTING WINES NOT ONLY REFLECT THE VINEYARD'S SOIL AND CLIMATE BUT ALSO SPEAK OF BOTH TIME AND PLACE THE TRUE MEANING OF TERRORIR.

TRULY AUTHENTIC WINES ARE NAKED, WITH A UNIQUE PERSONALITY AND FULL OF LIFE- IN "VINO VERITAS".

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# NATURAL WINES



## - SPARKLING WINE

### **Tuff Nutt Bianco “2021”** **1,100**

*(Riverland, Adelaide Hills, Australia)*

Tropical and Citrus fruit, perfect beady, fuzzy fizz, the fruits are present but increasingly more of herbaceous, savoury, and moreish character. Fresh, persistent and delicious – a wine made for sunshine savouring.

## - WHITE WINE

### **Bianchetto, Vino Bianco Biologico “2021”** **1,200**

*(Le Coste, Central Italy, Lazio)*

The now legendary “Bianco” from Le Coste, not to be mistaken for the “Le Coste Bianco” (very confusing, yes) is a blend of mostly Procanico and Malvasia, with a smaller portion of ancient local grapes Moscato Giallo and Roschetto from 50 years old vines. Super-refined finesse, enchanting with shimmering runes of mimosa petals macerated in Calvados, caramelised pecans, smoked hay, preserved peaches and grilled tamarind with nutmeg.

### **Kalkundkiesel Weiss “2021”** **1,100**

*(Claus Preisinger, Burgenland Austria)*

Varietal Gruner Velt Weissburgunder Muscat Style White 2021 Kalkundkiesel Weiss From Leitha Mountains vineyard with limestone (kalk) and gravel (kiesel), 50 years old. Grüner Veltliner, Weissburgunder, and Muscat Ottonel: cloudy, super-fresh & very expressive, with notes of elder flower, hay, meadow flowers and a wonderful acidity.

### **La Fleur Au Verre Blanc “2021”** **1,450**

*(SEXTANT Julien Altaber, Bourgogne France)*

Means “the flower in the glass.” This is Chardonnay from a parcel in the Montbellet commune in the Macon region of Burgundy. The vines are 20 years old. Unique for Burgundy is the 6-10 days of skin contact that this wine undergoes. The wine ages for 9 months in barrels before release.

## - SKIN CONTACT (ORANGE) WINE

### **Trafalgar “2021”** **1,250**

*(Domaine Mamaruta, Languedoc France)*

Varietal Muscat, Style Orange, 100% Muscat petits grains 3 weeks on the skins then whole cluster 8 day carbonic fermentation followed by 6 months in neutral oak; bottled unlined/unfiltered with no added SO2.

### **Favonio “2021”** **1,250**

*(Tenuta foresto, Piemonte Italy)*

100% Moscato Bianco with skin contact, but not too over aromatic; it's elegant, fresh, with 5-6 days skin contact. After malolactic the wine is racked and transferred into 700L used-oak tonneaux for 9 months before bottling, no SO2. Peachy, mineral, crispy orange wine.

## - RED WINE

### **Roko il Vagabondo, Montepulciano “2022”** **1,000**

*(Riverland, Adelaide Hills, Australia)*

Thick skins & dark purple color. Puckering fruit character like freshly picked, slightly under ripe, delicious mixed berries. The finish : tannin those grippy savoury element, the acid keeps the freshness and length going. This wine for all over seasons.

### **Barbacan, Sol Valgella Cru “2019”** **1,800**

*(Valtellina, Italy)*

Made 90% nebbiolo and 10% rossola, the vines are a younger and older mix in a south-east facing plot between 460 and 500 meter. It's limpid and fresh with raspberry, prune and earth conjuring up visions of walking through an old growth forest surrounded by ripe berries.

### **Lucy Margaux, Sangiovese Stupefacente “2021”** **1,700**

*(Basket Range, Australia)*

This is Sangiovese masquerading as Gamay. It's so bright and aromatic and joyful, with that typical sangiovese savoury side kicking in at the finish. The thing about sang (iovese) is just so damn pretty and radiant the crimson glow she radiates is alluring “Anton”.

### **Matthieu Barret, Cotes Du Rhone No Wine's Land “2020”** **1,400**

*(Northern Rhone, France)*

100% syrah whose vines are 40 years old, between the cornas AoC and the St Joseph AoC, on a plateau located on the “Arlettes” district. The harvest is destemmed and the fermentation lasts 2 weeks during the first week. No wine's land is the gourmand vat of the domaine. Fruity expression of the syrah.

### **Tenuta Foresto, Acru “2019”** **1,300**

*(Piemonte, Italy)*

100% barbera, the acru is the oldest barbera vineyard (45-70 years) and it is fermented in wood for about 30 days. After racking, it stays for a minimum 12 months in the barrels before bottling.