

prosecco house
L O N D O N

PROSECCO MENU

PROSECCO HISTORY

Prosecco is produced exclusively in north east Italy. Its story began in the area of Conegliano Valdobbiadene over three centuries ago, where the highest quality, Prosecco Superiore, is still produced to this day.

There are two levels of Prosecco on the market: **the DOCG, the peak of the quality pyramid, representing by the Conegliano Valdobbiadene denomination, with its 15 hill municipalities**, and the DOC base, covering the provinces of Treviso, Belluno, Venice, Padua, Vicenza, Udine, Pordenone, Trieste and Gorizia, a broad denomination made up of more than 600 municipalities in Veneto and Friuli.

The DOCG zone is in province of Treviso, stretching over the hills between the small towns of Conegliano and Valdobbiadene, 50 km from Venice and around 100 km from the Dolomites. The hills chains stretch from east to west, from the Venetian plain to the foot hills of the Alps.

Conegliano Valdobbiadene DOCG Prosecco Superiore. This sparkling wine displays a vibrant character. Three versions are made: Brut, Extra Dry and Dry, which are distinguished by the quantity of residual sugar each.

Brut – This is the most modern version of the Prosecco wines, the one that best suits international taste. It has a rich nose of citrus and vegetal notes and an attractive hint of crusty bread, plus a highly attractive, vibrant palate. The delicate bead ensures a lingering taste and a clean mouthfeel. Residual sugar 0 to 12 g/l.

Extra Dry – This is the traditional version, which combines various flavours with the bubble' elating, zesty flavour. A bright straw colour to which the bead adds extra sparkle. This fresh, elegant wine has a rich, fruity nose of apple and pear, with a hint of citrus fruit that fades into a floral undertone. The wine has a smooth mouthfeel to which a lively acid content gives the right touch of dryness. Residual sugar 12 to 17 g/l.

Dry – This is the least widespread version of the Prosecco wines and sets off the grape's floral/fruity quantities to best effect. Pale straw-yellow appearance with a subtle fruity nose full of citrus fruit, white peach and green apple tones. The palate is flavoured-packed, fresh and smooth with an elegant medium-dry mouthfeel. Residual sugar 17 to 32 g/l.

Residual sugar – depending on their sweetness, in accordance with the EU Sweetness of wine Regulations for Terms used to indicate sweetness of sparkling wine, Proseccos are labelled "Brut" (up to 12 grams per litre of residual sugar), "Extra Dry" (12-17 g/l) or "Dry" (17-32 g/l). It is usually measured in grams of sugar per litre of wine, often abbreviated to g/l or g/L. Residual sugar typically refers to the sugar remaining after fermentation stops, or is stopped, but it can also result from the addition of unfermented must.

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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 D.O.C.G.

		Glass	Bottle
Spumante 1940 "L'EXTRA BRUT", 1g/l	11.5% vol.	£12.00	£56
<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 D.O.C.G. NERO Brut, 5g/l	11.5% vol.	£13.50	£64
<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>			
Valdobbiadene Prosecco Superiore D.O.C.G. CONVIVIO Brut, 8g/l	11.5% vol.	£12.00	£56
<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 D.O.C.G. INCONTRI Extra Dry, 15g/l	11.5% vol.	£12.00	£56
<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 D.O.C.G. SOLITARIO Dry Millesimato, 24g/l	11.5% vol.	£12.00	£56
<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>			

Prosecco is served at 125ml | Bottle 0.75lt | All prices are GBP inclusive of 20% VAT | **Card payments only**
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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.

		Glass	Bottle
Asolo DOCG Prosecco Superiore Millesimato Extra Brut, 0g/l	11% vol.	£12.00	£56
<i>No sugar content enhances the vigorous structure and the vivid mineral note. 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, 7g/l	11% vol.	£11.50	£55
<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 Millesimato Extra Dry, 15g/l	11% vol.	£11.50	£55
<i>Elegance is the first quality of this Prosecco. The colour is pale yellow with bright tints, the crystal clear perlage is fine and lasting. The nose is extremely polished, pure and clean, with its unfailing aroma of golden delicious apple and pear. As a child of the Asolo and Montello hills, this Prosecco is out of the ordinary with its distinguishable mineral tones, sapidity and persistence of aromas.</i>			

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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".

		Glass	Bottle
Valdobbiadene Prosecco Superiore DOCG Rive Di Farra Di Soligo Extra Brut, 0g/l	11.5% vol.	£12.00	 £56
<i>Brilliant and creamy with a rich foam and fine perlage. Inviting with shades of white-fresh fruit and citrus fragrances. Over time sweet hints of candied fruit and green balsam develop. The flavour elegantly matches the nose in a delicious balance of freshness and minerality. The tension and persistence of the palate is harmoniously complex.</i>			
Valdobbiadene Prosecco Superiore DOCG "5 Varietà" Brut, 6g/l	11.5% vol.	£11.00	 £53
<i>A very pleasant mineral taste, fresh and very fine notes; clean white fruit and spice. This Prosecco has elegant taste with dry finish. On the nose it has intriguing fresh wisteria and crunchy pear, mild pink grapefruit and mint; then generous ripe fruit, pollen, dandelion and herbs with undertones of roasted barley.</i>			
Valdobbiadene Prosecco Superiore DOCG "5 Varietà" Extra Dry, 14g/l	11.5% vol.	£11.00	 £53
<i>Tasty and beautiful fragrant taste, pleasant, lively and harmonious. On the nose it has sweet and seductive white flower and yellow fruit, citrus and balsamic hints; evolving it offers sweet notes of candied fruit, sage and daisy.</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
Tasi Prosecco Millesimato Biologico, Brut, 11g/l	100% Vegan 12% vol.	£10.00	£44
<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, Brut, 8g/l	100% Vegan 12% vol.	£10.00	£44
<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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ETTORE GERMANO

Since 1856, the Germano family has seen four generations of devotion to both their viticulture and excellent wine production. The estate lies on one of the most important crus of Serralunga d'Alba named "Cerretta", a hill with a wide winegrowing area facing South, South-West. Germano's 6.6 hectares of vineyards are dedicated to the cultivation of Chardonnay, Barbera, Dolcetto and Nebbiolo, while a smaller area is reserved for Riesling and the indigenous white grape Nascetta. The Germano family is blessed with some of the very best vineyards, owning vines in Lazzarito (a true grand cru), Cerretta, Prapò and now, thanks to an inheritance, even the legendary Vigna Rionda, which many experts consider the single greatest Barolo vineyard of all. Sergio and his wife Elena manage the estate from viticultural to winemaking to sales. Sergio's wines have steadily improving for the last decade, and today we are proud to represent one of the most talented winemakers from Piedmont.

		Glass	Bottle
Ettore Germano Alta Langa DOCG Extra Brut, Piemonte, Italy 2g/l.	12.5% vol.	-	£68

Intense straw yellow in colour. A fine and persistent perlage. On the nose there is typical bready notes of Metodo Classico, dried fruits such as peach and apricot and some underlying floral notes. On the palate it is rich and full with good acidity and a lovely creamy sensation given by the perlage.

The grapes are hand harvested and are brought to the winery where they are immediately pressed in whole cluster, taking the skins off the must. The must is fermented at a low temperature. A part of the base wine is refined in medium-sized, untoasted barrels, while the remaining part stays in steel tanks. Once the alcoholic fermentation has completed the wine ages on the lees for a period of refinement, at this time periodic bâtonnage is carried out. At the end of this period the wine will age on its lees for another minimum 30 months before the disgorgement and dosage takes places.

ROSE PROSECCO

		Glass	Bottle
Ettore Germano Extra Brut Rosé Metodo Classico 'Rosanna' (NV), 4g/l	13% vol.	£12.50	£60

Pink orange. Poached pear, orange peel, violet, rose, and grilled nuts on the nose. Then rich, peppery orchard fruit flavours show very good depth and inner-mouth perfume. Finishes long and spicy, clean and very floral. In the mouth, the entry is full and fresh, the fine bubbles giving the wine a creamy texture and a long refreshing finish.

Rivalta Spumante Rosé Brut, 10g/l	12% vol.	£11.50	£56
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Delicate pink, fine colour with persistent perlage. It has intense reminiscence of the berries and viola. The taste is dry, round and harmonic.

Tasi Prosecco Rose, 11g/l	12% vol.	£11.00	£53
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Brut sparkling wine made from volcanic grapes grown by us on the slopes of the Euganean Hills. Fine perlage with persistent bubbles together with a unique bouquet of delicate white flowers and juicy red fruits make this wine unforgettable.

Le Manzane Spumante Rosé Dry, 17g/l	11.5% vol.	£11.00	£53
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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.

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