

cafe<sup>6</sup>sia

**Wine List**



The selection that follows has been chosen to reflect the diversity of fruit, style and regions that the world of wines has to offer. Most of the wines on our list are produced by independent wine growers and we feel their individualities complement the style of our cuisine. Each wine has excited us during tasting and we are sure that you will enjoy drinking them too.

## Prosecco & Sparkling

	125ml	175ml	250ml	500ml	bottle
<b>Prosecco Organic, La Jara</b>					
<b>Treviso, Italy, Frizzante NV</b> ORGANIC	4.95				26.00
Made in Treviso in the North East of Italy, this is a delicious sparkling wine, full of refreshing green apples and elderflower. The perfect aperitif.					
<b>Prosecco Organic, Tenuta Civranetta</b>					
<b>Veneto, Italy, Spumante Brut</b> ORGANIC	5.95				33.00
The Fidora family runs the Tenuta Civranetta estate located in the heart of the Valdobbiadene area of the Veneto in northern Italy. This is a Brut Prosecco, meaning it's drier than what you typically find. You'll find incredible minerals, a fine bead, and delicious floral fruit aromas.					
					½ bottle
<b>Baby La Jara Organic</b>					
<b>Treviso, Italy, Frizzante NV</b> ORGANIC					16.00

## White Wines

	125ml	175ml	250ml	500ml	bottle
<b>House Bianco di Veneto, Domini del Leone Veneto, Italy NV</b> <b>ORGANIC+VEGAN</b> A blend of Pinot Grigio, Chardonnay and Glera (used in Prosecco production). Easy drinking style with notes of apples and pears.	4.00	5.30	7.40	14.00	18.00
<b>Pinot Grigio, ERA Veneto, Italy 2017</b> <b>ORGANIC+VEGAN</b> Organic Pinot Grigio offering a refreshing, fruity style with plenty of character. Vibrant green apple and pear flavours with a touch of elderflower.	5.00	6.80	9.20	17.25	23.00
<b>Sauvignon Blanc, Levin Loire, France 2015</b> <b>ORGANIC</b> An award winning Sauvignon from the heart of the Loire. Crisp, zesty and full of citrus fruits.	6.30	8.50	12.00	22.00	28.50
<b>Vermentino, Antonio Camillo Tuscany, Italy 2018</b> <b>NATURAL+ORGANIC</b> Typical Vermentino – bright, zingy, sunny and refreshing with notes of Mediterranean herbs, citrus and rosemary.	6.50	8.75	12.25	22.50	29.00
<b>Gavi, La Raia Piemonte, Italy 2018</b> <b>BIODYNAMIC</b> Made from old vines up to 70 years of age – located at 400m about sea level – stone fruit & white flowers.	7.00	9.40	13.00	24.25	32.00
<b>Mâcon Davayé, La Croix Senaillet Burgundy, France 2017</b> <b>ORGANIC</b> Wonderful elderflower and cooking apple fruit aromas perfectly blended with a classic and distinctive mineral edge, which gives this Macon such an appealing nature.	7.20	10.15	14.25	25.25	33.00

## Rosé Wine

	125ml	175ml	250ml	500ml	bottle
<b>Rosado Organic, Finca Fabian La Mancha, Spain 2018</b> <b>ORGANIC</b> Dry with charming cherry and strawberry flavours making it an unsurprisingly perfect match for summer days.	4.75	6.30	8.75	15.00	21.00

## Orange Wine

	125ml	175ml	250ml	500ml	bottle
<b>Catarratto on skins, Baglio Bianco Sicily, Italy 2018</b> <b>NATURAL</b> Orange wine made from organic Catarratto from western Sicily – made with three days maceration on skins this is almost bronze coloured with aromas and flavours of russet apples and red plums.	7.00	9.40	13.00	24.25	32.00

## Red Wines

	125ml	175ml	250ml	500ml	bottle
<b>House Nero d'Avola, Ciello</b> <b>Sicily, Italy 2018</b> <b>ORGANIC</b> A Sicilian wine worth shouting about! This is brilliant, wonderfully pure dark cherry and bramble fruit combine with a hint of spice and dark chocolate overtones.	4.00	5.30	7.40	14.00	18.00
<b>Tempranillo, Gran Cerdo</b> <b>Rioja, Spain 2018</b> <b>BIODYNAMIC</b> Gran Cerdo is all about the purest expression of fruit with whole bunch fermentation, no filtration, no stabilization and minimal sulphur. It reveals primary notes of fresh fruit, strawberries, raspberries, cherries and violets.	5.00	6.80	9.20	17.25	23.00
<b>Malbec, Santa Julia</b> <b>Mendoza, Argentina 2018</b> <b>ORGANIC+VEGAN</b> Wild aromas of black fruits, game, leather, minerals and bitter chocolate, lifted by a peppery nuance.	5.70	7.60	10.00	18.60	26.00
<b>Sangiovese Montepulciano, Ciu Ciu</b> <b>Marche, Italy 2017</b> <b>ORGANIC+VEGAN</b> This organic blend of Montepulciano and Sangiovese offers soft, lightly spiced berry fruit and gentle, fine tannins. And if, like us, you were wondering about the curious name (it's pronounced 'choo-choo'), then yes, it's because a family ancestor did have a job role on the Italian railways.	5.95	7.90	10.95	19.95	27.00
<b>Côtes du Rhône Nature No added sulphites</b> <b>Roche Audran, Rhône, France 2017</b> <b>BIODYNAMIC</b> Harvesting, racking and bottling are all carried out in accordance with cosmic rhythms and no sulphites added. Layers of black fruit and cacao unfold onto a richly textured palate, with more black fruit and black pepper.	6.50	8.75	12.25	22.50	29.00
<b>Château Lauretan, Bordeaux Supérieur</b> <b>France 2015</b> <b>ORGANIC</b> Made predominantly from Merlot – aged in oak – plum jam and chewy black fruit flavours.	7.00	9.40	13.00	24.25	32.00

## Sweet Wines

	Taster*	125ml	175ml	500ml	Bottle
<b>Sauvignon Blanc Late Harvest, Menade</b> <b>Rueda, Spain 2018</b> <b>ORGANIC</b> Sweet peach and orange peel flavours backed up by refreshing acidity – a wonderful wine to compliment any dessert!	4.50	7.60		27.00	
<b>Maury, Mas Amiel</b> <b>Roussillon, France 2014</b> <b>ORGANIC</b> A deep, intense wine with layers of flavours, ranging from cooked plums and dark berry fruits to chocolate and spice.	8.25	12.25			49.00

\*Taster: 70ml



**Wine** is perceived as one of the most natural and healthy of alcoholic beverages. Consumers might be surprised to discover that the majority of everyday wine is produced using a wide variety of chemicals, both in the vineyard and the winery, traces of which can end up in the final wine (ever wondered why cheap wine gives you such a headache)? A vineyard is almost unique in that vines cannot be crop rotated, and cannot be left to lie fallow. As a consequence the use of agrochemicals over time leads to a build-up of pathogens and a depletion of soil health. This weakens the vine, creating a cycle of dependency on chemical treatments. As vineyards become “green concrete” wine-makers are waking up to the fact that high input farming using synthetic herbicides, pesticides, fungicides and fertilizers is becoming unsustainable. At the same time consumers are becoming more aware of the ingredients in the food and drink they buy, looking for healthier, additive free options. The coming together of these two phenomena has resulted in a number of alternatives for the thoughtful and environmentally conscious wine consumer, but what are the difference between the various classifications, and which, if any, has any real meaning?

**Organic** producers will only make good wine if they also made good wine before becoming organic. This may seem self-evident, but organic certification is – at its simplest – adhering to a list of chemicals not to add to your vineyard. Tick the list and you can be certified organic, irrespective of the quality of what you produce. An oven pizza may be labelled organic but it's not exactly haute cuisine. Requirements for organic certification vary widely around the world, with many countries not “recognising” each other's accreditation, so there are plenty of grey areas. To add further confusion, in the EU organic accreditation covers only the grapes, and not what happens in the winery. Hence you will only ever see an EU wine labelled as “made from organically grown grapes”. Think of the organically grown lettuce that is treated with chemical preservatives to keep it fresh on the supermarket shelf. Organic therefore is no guarantee that a wine has not had chemicals used in the processing of it. There are many superb example of high quality organic wineries, but the term should be treated with caution unless you know the producer in question, or trust the place or person you buy it from.

**Biodynamics** requires a much greater commitment from the grower and is often referred to as “super-charged” organics. Rather than simply reducing chemical inputs, biodynamics is a proactive attempt to bring life to the soil by the use of composts and organic preparations. Practices take into account the seasons as well as lunar and solar rhythms, which would not have seemed strange to our ancestors. For many it is a practical and sustainable farming solution, and as such you will not always see it written on the label or used as a marketing tool. Biodynamic certification is a sound guarantee of responsible environmental practice, the wines should always have a clear sense of place (terroir) and quality can be exceptional.