

BY THE GLASS
WINE LIST

SPARKLING WINES

Azimut Brut Nature - 2023 Euro 6,00

Cantina Suriol - Grabuac- Catalugna - SPAGNA
Macabeu, Xarello, Parillada

Hints of white and yellow fruit, together with elegant floral notes, open the scene to toasted scents of dried fruit.

Trucas Metodo Classico Pas Dosè - 2019 Euro 6,00

Az. Agricola Valmalesina- Canavese - ITALIA
Erbaluce

Gentle pressing of the grapes, start of temperature-controlled fermentation. First 5 months on the lees. Aged for 36 months on the lees.

Caluso DOCG Spumante "Serra Classic" - 2019 Euro 6,00

Cantina della Serra - Canavese - ITALIA
Erbaluce

No additional operations, just the pure essence of Erbaluce grapes, refined in the bottle to enhance the freshness and complexity of the wine.

Prosecco di Valdobbiadene Euro 5,00

Veneto - ITALIA
Glera

Fresh, light, elegant, and incredibly versatile: Prosecco is one of Italy's most iconic wines worldwide.



MESCITA WINE LIST

WHITE WINES

Erbaluce di Caluso DOCG "60" - 2023 Euro 5,00
Cantina della Serra - Canavese - ITALIA
Erbaluce

Light maceration. Aged for 18 months in total, 12 months of which in stainless steel tanks with frequent pumping over and 6 months in bottle.

Ne' Langhe DOC Bianco - 2023 Euro 5,00
Az. Agricola Punset - Neive - Piemonte - ITALIA
Arneis, Nascetta

The grapes are harvested by hand, and the resulting wine is subjected to "batonage" on the fine lees for 6-7 months. Rich and fruity, with acidic and savory notes and a good structure.

PerLaGioia Ravenna Bianco IGT - 2022 Euro 5,50
Cantina Ancarani - Faenza - Emilia Romagna - ITALIA
Albana

Delicate and floral, slightly citrusy. Dry, mineral with a good savory finish. A lovely finish characterized by a light tannic note that adds persistence. Decanting and aging in cement tanks and then in bottle.

La Treggiata Toscana Bianco IGT - 2022 Euro 5,00
Az. Agricola La Calle - Grosseto - Toscana - ITALIA
Vermentino

Fermentation on the skins for 12 days. Full-bodied, persistent, and with a good flavor. Aromatic notes are predominantly floral with fruity scents.

Morasinsi Bianco IGT - 2022 Euro 5,50
Az. Agricola Morasinsi - Alta Murgia - Puglia - ITALIA
Pampanuto, altre varietà bianche

It's a delicious expression of the terroir's white soul. It's a blend of native varieties, including the enigmatic "Pampanuto," a grape little known outside of Puglia, which adds freshness, minerality, and surprising structure. Vinification takes place entirely in cements vats.



MESCITA WINE LIST

WHITE WINES

Malvar - 2023

Euro 5,50

Bodegas Cinco Leguas - Madrid - SPAGNA

Malvar

White wine made from "Malvar" grapes from vineyards over 80 years old. Each vineyard is vinified separately: 1/3 direct pressing and fermentation in barriques, 1/3 maceration for 1 month and aging in large barrels, 1/3 maceration for 20 days. Final aging for 8 months in amphora.



MESCITA WINE LIST

RED WINES

Tupiél Canavese DOC - 2023 Euro 5,00
Cantina della Serra - Canavese - ITALIA
Nebbiolo

A rich balance of structure, complexity, and freshness, with the evolution of the tannins taking center stage. 20 days of maceration and 24 months of total aging: 20 months in barrels, 4 months in bottle.

Ne'? Langhe DOC Rosso - 2023 Euro 5,00
Az. Agricola Punset - Neive - Piemonte - ITALIA
Nebbiolo, Barbera, Dolcetto

Intense fruity notes dominated by summer fruits such as cherry, plum, and morello cherry. Good structure and medium body, it presents a broad and persistent finish, slightly tannic and dry.

San Bastian Barbera d'Asti DOCG - 2024 Euro 5,00
Poderi Rosso Giovanni - Asti - Piemonte - ITALIA
Barbera

Vinified entirely in stainless steel. Fruity notes accompanied by a good structure typical of Barbera di Agliano. The true expression of the "Barbera di Asti," traditionally fresher, fruitier, and more drinkable.

Campo Rombolo Montecucco DOC Rosso - 2021 Euro 5,00
Az. Agricola La Calle - Grosseto - Toscana - ITALIA
Sangiovese, Ciliegiolo

A simple yet unconventional wine, perfect for endless drinking. Intense, full-bodied, and fruity, reminiscent of red fruit and cherry. Full-bodied and harmonious. Fermented and aged in stainless steel.

Tinto Fino la Maldicion - 2023 Euro 5,50
Bodegas Cinco Leguas - Madrid - SPAGNA
Tempranillo

A rich balance between structure, complexity, and freshness, with the evolution of the tannins being a key feature. 20 days of maceration and 24 months of total aging: 20 months in barrels, 4 months in bottle.

