

# NOLIO

## CUCINA & PIZZA

TUESDAY - THURSDAY	16:00 - 22:00	Service is not included.  For groups over 8 people we charge 10% service.
FRIDAY	16:00 - 23:00	
SATURDAY	13:00 - 23:00	
SUNDAY	13:00 - 22:00	
MONDAY	CLOSED	

NOLIO Restaurant is a proud member of Associazione Verace Pizza Napoletana from Naples, with registered number 584.

We pay great attention to the ingredients in our kitchen. We import most of them directly from Italy. We never use substitutes for our products, which quality and taste may differ from the original Italian products. So sometimes it happens that some dishes are temporarily unavailable.

# VERA PIZZA



**584**  
Napoletana

## CERTIFICATIONS





## EXTRA VIRGIN OLIVE OIL

Our olive oils come from the family plantation Olio Anfosso in Liguria, Italy.

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## ANTIPASTI

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<b>Mozzarella bar</b>	19
Mozzarella di bufala Campana DOP or Mozzarella affumicata di bufala Campana DOP (smoked), Datterini tomatoes, rocket, oregano and sea salt focaccia, olive oil	
<b>Sides:</b>	
olives, capers, dried tomatoes	6
basil pesto	6
<b>Burrata</b>	25
Burrata di bufala, butternut squash, Datterini tomatoes, basil pesto, hazelnuts, olive oil, balsamic vinegar, thyme	
<b>Italian cured meat platter</b>	25
Selection of Italian cured meats from our own import: Culatello, Mortadella Bologna IGP, Salame Napoli, Spianata Calabrese Piccante; oregano and sea salt focaccia	
<b>Bruschetta with mozzarella</b>	16
Mozzarella di bufala Campana DOP, Datterini tomatoes, Aceto Balsamico di Modena IGP, basil, garlic	
<b>Tuna tartare</b>	29
Tuna loin, shallot, lemon zucchini, lemon-mint mayonnaise, radish, black sesame, grilled lemon, pine nuts, ciabatta chip in herbs	
<b>Beef tartare</b>	32
Fassona Piemontese beef, Hollandaise sauce, truffle mayonnaise, tapioca chips, raspberry pickled onions, walnuts, mustard, tomato sauce, olive oil, ciabatta	
<b>Parmigiana</b>	18
Eggplant, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, Parmigiano-Reggiano DOP, rocket, olive oil	

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## SOUP

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### **Creamy tomato soup**

17

San Marzano DOP tomatoes, stracciatella di bufala

Bread available on request

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## INSALATE

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### **Swordfish salad**

28

Smoked swordfish, honey & lemon zucchini, romaine lettuce, radicchio, spinach, Datterini tomatoes, pine nuts, dill dressing

### **Grilled peach salad**

25

Grilled peach, goat cheese, fennel, Roman salad, black sesame seeds, peach and prosecco dressing

Salads are served with homemade ciabatta

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### **MOZZARELLA DI BUFALA CAMPANA DOP**

It is made from the milk of Italian black bufalo. It is manufactured under strict regulations in the area of Southern Italy.

### **RICOTTA DI BUFALA CAMPANA**

It is an Italian whey cheese made from Italian water buffalo milk whey left from the production of cheese.





## PASTA FRESCA

Pasta is our passion and pride. All pasta in NOLIO is homemade, so each and every day you can find on our tables only self-made pasta fresca. We keep looking for new forms, shapes, varieties and tastes.

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# PASTA

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<b>Raviolo</b>	28
Spinach, ricotta di bufala, egg yolk, burnt sage butter, Parmigiano-Reggiano DOP	
<b>Lingue di suocera</b>	26
San Marzano DOP tomatoes, stracciatella di bufala, Parmigiano-Reggiano DOP, basil	
<b>Tortellini</b>	30
Prosciutto di Parma, mortadella, speck, Pecorino Romano DOP, Parmigiano-Reggiano aged 36 months, leek, basil olive oil, Aceto Balsamico di Modena IGP	
<b>Tagliatelle</b>	28
Basil pesto, Datterini tomatoes, romanesco broccoli, Parmigiano-Reggiano DOP	
<b>Ingannapreti</b>	35
Guanciale, egg yolk, Parmigiano-Reggiano DOP, pistachio of Bronte DOP, truffle	

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# NOLIO SPECIALITÀ

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Our own courses based on homemade fresh pasta. Cooked with passion and love. Inspired by Italian cuisine, made with only Italian ingredients, imported by ourselves directly from the producers.

## Pork loin

39

Culurgiones, potatoes, Parmigiano-Reggiano, mustard, honey, Nero di Calabria pork, Marsala, burnt shallot, roasted onion, thyme, rosemary, romanesco broccoli

## Tagliata

39

Cappelletti, Fassona Piemontese beef, gorgonzola, ricotta di bufala, lentil, demi glace, zucchini

## Duck

32

Ravioli, roasted duck, raspberry, mango, celery, burnt butter, Aceto Balsamico di Modena IGP, samphire, lobster and veal sauce

## Sea bass

35

Gnocchi 'Nduja, sea bass, shrimps, bergamot gel, basil olive oil, spring onion

## Swordfish

39

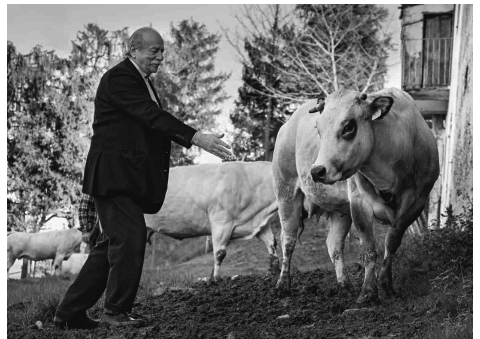
Open raviolo, grilled swordfish steak, tapioca chips, pistachio nuts of Bronte DOP, egg, dried tomatoes, chervil, squid ink sauce

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### FASSONA PIEMONTESE

Fassona Piemontese is the breed of the cattle pastured in the Piedmont region. It is called royal due to its delicate, juicy and tender meat.

We import Fassona meet every week, directly from a family-run butchery Macelleria Oberto from Rodi in the Piedmont region.





### **SAN MARZANO DOP TOMATOES**

These tomatoes are grown in the rich volcanic soil at the base of Mt. Vesuvius. They are naturally sweet and perfect for true Neapolitan pizza sauce.

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### **NEAPOILTAN PIZZA**

Here at NOLIO we utilize the same methods practiced for hundreds of years in Naples. It is no more than 3-4 mm thick with a puffy, raised rim of 1-2 cm thick.

Neapolitan pizza is a Traditional Specialty Guaranteed (TSG) product. It must be prepared according to the Naples tradition, using the clearly defined ingredients.

### **TECHNIQUE**

Our dough is made according to the traditional recipe from the whole-wheat type 00 Italian flour, water, sea salt and a hint of yeast. It rises at least 8 hours then it is formed only by hand.

On our pizza we put San Marzano DOP tomatoes, extra virgin olive oil and Mozzarella di bufala Campana DOP.

The pizza is baked for 60-90 seconds at 485°C in our hand-built brick oven made especially for us by a Neapolitan craftsman Stefano Ferrara.



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# PIZZA

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## PIZZE CLASSICHE

<b>Margherita DOP</b>	24
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, olive oil, basil, Pecorino Romano DOP	
<b>Marinara</b>	18
San Marzano DOP tomatoes, oregano, olive oil, garlic	
<b>Melanzane e Prosciutto</b>	29
San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, grilled eggplant, prosciutto cotto, olive oil, basil	
<b>Sopressa</b>	29
San Marzano DOP tomatoes, mozzarella di bufala Campana DOP, salami Sopressa Veneta, Taggiasche olives, Pecorino Romano DOP, olive oil	
<b>Diavola</b>	28
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, Spianata Calabrese Piccante, Pecorino Romano DOP, olive oil	
<b>Capricciosa</b>	31
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, champignon, salami dolce, prosciutto cotto, artichoke, Pecorino Romano DOP, olive oil	
<b>Bianco verde</b>	33
Mozzarella di bufala Campana DOP, Datterini tomatoes, basil pesto, rocket	
<b>Primavera</b>	35
Mozzarella di bufala Campana DOP, Datterini tomatoes, rocket, prosciutto di Parma DOP, Parmigiano-Reggiano DOP, olive oil	
<b>Aglio</b>	29
Mozzarella di bufala Campana DOP, garlic, Spianata Calabrese Piccante, peperoncino, parsley, olive oil	
<b>Parmigiana</b>	28
San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, eggplant, Parmigiano-Reggiano DOP, olive oil	

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# PIZZA

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## PIZZE SPECIALI

### Mezza luna bianca

Half: Mozzarella di bufala Campana DOP, Datterini tomatoes, basil, olive oil  
+ half calzone: ricotta di bufala, spinach, garlic, Gorgonzola DOP

31

### Mezza luna rossa

Half pizza margherita + half calzone: prosciutto cotto, salami dolce, ricotta di bufala, Mozzarella di bufala Campana DOP, San Marzano DOP tomatoes, pepper

31

### Capra con Cipolla

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, goat cheese, ricotta di bufala, Tropea onion chutney, peperoncino

30

### Salami e cipolla

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, salame Milano, onion of Tropea, olives, olive oil, basil, Pecorino Romano

31

### Salumi con olive

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, prosciutto cotto, salsiccia piccante, spianata calabrese, olives, Pecorino Romano DOP, olive oil, basil

31

### Paradiso e inferno

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ricotta di bufala, 'Nduja, Pecorino Romano DOP, olive oil, basil

32

### Gorgonzola con Speck

Mozzarella di bufala Campana DOP, Gorgonzola DOP, Speck, walnuts, olive oil

32

## PIZZE GOURMET

### Formaggi

San Marzano DOP tomatoes, Mozzarella di bufala Campana DOP, ricotta di bufala, Gorgonzola DOP, Taleggio DOP, oregano, olive oil

33

### Tonnara

Mozzarella di bufala Campana DOP, tuna steak, onion, dried tomatoes, olive oil

37

### Mortadella

Mozzarella di bufala Campana DOP, Mortadella Bologna IGP, pistachio of Bronte Sicily DOP, pepper, lemon

30



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## DESSERTS

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### **Cheesecake**

20

Ricotta di bufala, white and dark chocolate crumble, nuts, fig confiture, kefir ice-cream, apricot

### **Nougat**

19

Hazelnut of Piemonte, pistachio of Bronte DOP, mango, passion fruit, dark chocolate, mint

### **Trifle**

16

Mascarpone, cherry, Marsala, chocolate and hazelnut cookie

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### **PISTACHIO OF BRONTE DOP**

Our pistachios come from Bronte, Sicily. They grow on lava rocks at the foot of Etna volcano.



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## HOT DRINKS

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### COFFEE

<b>Espresso</b>	5
<b>Espresso macchiato</b>	7
<b>Espresso doppio</b>	8
<b>Espresso corretto</b>	15
Espresso, grappa La Trentina - Morbida	
<b>Cappuccino / Cappuccino grande</b>	9 / 12
<b>Americano / Americano grande</b>	7 / 8
<b>Caffè latte macchiato</b>	12

### TEA

Darjeeling TGFOP / Earl grey imperiale / Special gunpowder / Verde marrakech mint	7
Romeo a Gioletta / Sogno d'amore / Notti di Tibett	10

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## MINERAL WATER

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<b>Nolio</b> 0,3l / 0,7l sparkling / still	6 / 10
<b>Galvanina</b> 0,75l sparkling / still	15

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### GALVANINA

Galvanina is an Italian brand of high quality water and fruit-juice-flavoured sodas. The water source is an ancient spring located at the foot of the Apennine Mountains.

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## COLD DRINKS

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<b>Galvanina Bio Tea Premium</b>	0,355 l	11
white / peach / lemon		
<b>Galvanina Bio Drinks Premium</b>	0,355 l	11
cola / lemon / orange / mandarine / red grapefruit / pomegranate / blood orange / tangerine & prickly pear / blood orange, black carrot and blueberry		
<b>Galvanina Bio Aperitif Premium</b>	0,355 l	11
cedrata / chinotto / gassosa / ginger ale		
<b>Sanpellegrino</b>	0,33 l	8
aranciata / limonata / aranciata amara		
<b>San Benedetto The</b>	0,33 l	8
lemon / peach / green		
<b>Coca-Cola</b>	0,33 l	8
<b>Tonic Acqua Brillante</b>	0,33 l	8
<b>Yoga Juice</b>	0,2 l	7
orange / apple / ACE		
<b>Fresh orange juice</b>	0,3 l	12

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## NON-ALCOHOLIC COCKTAILS

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<b>Santa Fe</b>	0,5 l	12
Sanpellegrino aranciata, pineapple juice, passion fruit syrup		
<b>Santa Maria</b>	0,5 l	12
Sanpellegrino aranciata amara, fresh orange juice, grenadine syrup		
<b>Santa Teresa</b>	0,5 l	12
Sanpellegrino limonata, fresh orange juice, strawberry syrup		
<b>Bella</b>	0,5 l	12
San Benedetto The, sugar syrup, succo di limone, citrus fruit		

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# BEER

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## LANE

**Tucher Ubersee Export** 0,3l / 0,5l 9 / 11  
light beer

**Tucher Helles Hefeweizen** 0,3l / 0,5l 11 / 13  
wheat beer

## BUTELKOWE

**Hasen Brau Extra** 0,5l 12  
light beer

**Hasen Weisser** 0,5l 12  
white beer

**Tucher Pilsene** 0,5l 12  
light beer

**Tucher Urfrankish Dunkel** 0,5l 12  
dark beer

**Tucher Radler** 0,5l 13  
light beer with lemonade

**Tucher Cola Weizen** 0,5l 12  
wheat beer & coke mix

**Tucher Dunkles Hefe Weizen** 0,5l 13  
dark wheat beer

**Zirndorfer Landweizen** 0,5l 13  
wheat beer

**Ausburger Original** 0,5l 13  
light beer



There are two reasons why we offer Tucher, the German beer. First of all – this premium beer is absolutely excellent. Secondly – it comes from Nuremberg, the Cracow partner city. And the Nuremberg House in Cracow is home to Nolio.



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## BEER

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### NON-ALCOHOLIC

<b>Tucher Reifbrau Alkoholfrei</b> 0,5l light beer	11
<b>Tucher Radler Alkoholfrei</b> 0,5l light beer with lemonade	11
<b>Tucher Helles Hefeweizen Alkoholfrei</b> 0,5l wheat beer	11
<b>Syrups</b>	1

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## ALCOHOL

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### APERITIVO

<b>Negroni</b> Gin, martini speciale, campari	21
<b>Aperol Spritz</b> Prosecco, aperol	19
<b>Bellini</b> Peach puree, prosecco	18

### KOKTAJLE

<b>Nolio</b> Strawberries, lime, prosecco, sugar syrup	18
<b>Espresso Martini</b> Vodka, espresso, kahlua	18
<b>Brezza Rosea</b> Gin, rose syrup, lime juice	18
<b>Arancia al rosmariono</b> Aperol, fresh orange and grapefruit juice, lime juice, muddled rosemary	19

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# ALCOHOL

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## ITALIAN

<b>Aperol</b>	9
<b>Campari</b>	9
<b>Grappa La Trentina – Tradizionale</b>	19
<b>Grappa La Trentina – Morbida</b>	20
<b>Grappa Le Diciotto Lune</b>	22
<b>Brandy Vecchia Romana</b>	19
<b>Amaretto</b>	8
<b>Sambuca</b>	11
<b>Bombardino</b>	9
<b>Crema Alpina Nocciola</b>	12
<b>Limoncello</b>	12

## CLASSIC

<b>Wyborowa</b>	9
<b>Havana Club 3</b>	10
<b>Havana Club 7</b>	14
<b>Jack Daniel's</b>	14
<b>Bombay</b>	14
<b>Kahlua</b>	10
<b>Martini Riserva Speciale</b> ambrato / rubino	10
<b>Martini 100 ml</b> bianco / rosso / extra dry / rosato	10

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# WINE

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Our wine menu is composed only of carefully selected Italian wines.  
We source bottles direct from Italian producers to secure the best  
quality and your pleasure. May every bottle be full of joy!

## HOUSE WINE

glass 0,15 l / caraffe 0,5 l / caraffe 1 l

Masseria Coste di Brenta

9 / 29 / 57

### **Bianco IGP Colline Frentane**

variety: Trebbiano d'Abruzzo, Cococciola | region: Abruzzo | wine style: white, light dry

Masseria Coste di Brenta

9 / 29 / 57

### **Rosso IGP Colline Frentane**

variety: Montepulciano | region: Abruzzo | wine style: red, light dry

## SPARKLING WINES

glass 0,15 l / bottle 0,75 l

Azienda Vitivinicola Il Colle

17 / 80

### **Prosecco Extra Dry, DOC Treviso**

variety: Glera | region: Veneto | wine style: semi dry

APPLES | PEARS | WHITE FLOWERS | REFRESHING

Azienda Vitivinicola Il Colle

110

### **Prosecco Superiore DOCG Millesimo Brut 2016**

variety: Glera | region: Veneto | wine style: dry

CITRUS FRUITS | ALMONDS | ACACIA

Azienda Vitivinicola Il Colle

17 / 80

### **Moscato Rosa Spumante Dolce**

variety: Moscato Rosa | region: Veneto | wine style: sweet

PEACH | PEAR | TROPICAL FRUITS | SWEETNESS

Cantina La Fiorita

220

### **Franciacorta Saten, DOCG 2017**

variety: Chardonnay | region: Lombardy | wine style: dry

FRESH BREAD | BUTTER | RASPBERRY | GOAT CHEESE

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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Marotti Campi

17 / 80

**Luzano Verdicchio Classico Superiore,  
Verdicchio dei Castelli di Jesi, DOC 2017**

variety: Verdicchio | region: Marche | wine style: dry

MINERAL NOTES | SAVORY | QUINCE | HINTS OF ALMONDS

Masseria Coste di Brenta

80

**Bio Trebbiano d'Abruzzo, DOP 2016**

variety: Trebbiano d'Abruzzo | region: Abruzzo | wine style: dry

CITRUIS FRUITS | APPLES | GOOD ACIDITY | REFRESHING

Tenuta Giustini

19 / 90

**Frida, IGT 2017**

variety: Minutolo, Malvasia | region: Apulia | wine style: light dry

WHITE LILAC | TROPICAL FRUITS | ACACIA | HONEY

Azienda Agricola Valter Scarbolo

90

**Friuliano Scarbolo, DOC 2017**

variety: Tocai Friulano | region: Friuli | wine style: dry

MINERALITY | SPRING FLOWERS | APPLES | HERBS

Societa Agricola Antico Castello

19 / 90

**Irpinia Falanghina, DOP 2016**

variety: Falanghina | region: Campania | wine style: dry

FRESH FRUITS | LEMON | CORIANDER | WILDFLOWERS

Cantina Antonella Corda

95

**Vermentino di Sardegna, DOC 2017**

variety: Vermentino | region: Sardinia | wine style: dry

VIBRANT | CRISPY | SEA SALTY | CITRUS FRUITS



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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Azienda Agricola Valter Scarbolo

20 / 95

### **IL Ramato Pinot Grigio, DOC 2017**

variety: Pinot Grigio | region: Friuli | wine style: dry

RICH ORANGE COLOUR | MINERALITY | PAPAYA | MANDARINS

Societa Agricola Antico Castello

100

### **Irpinia Greco, DOP 2016**

variety: Greco | region: Campania | wine style: dry

QUINCE | APPLES | SMOKED PLUM | SALTY

Azienda Agricola Valter Scarbolo

21 / 100

### **Sauvignon Scarbolo, DOC 2017**

variety: Sauvignon Blanc | region: Friuli | wine style: dry

REFRESHING/ GOOSEBERRY/ ZESTY/ BLACKCURRANT LEAFS

Societa Agricola Luna Sicana

110

### **Grillo Luna Sicana, DOC 2017**

variety: Grillo | region: Sicily | wine style: dry

APPLE | SUN OF SICILY | RIPE GOOSEBERRY | MINERALITY

Cantina Donati Marco

120

### **Albeggio Muller Thurgau, DOC 2017**

variety: Muller Thurgau | region: Trentino | wine style: dry

ELEGANCE | MINERALITY | FLOWERS | SAGE

Azienda Agricola Le Battistelle

25 / 120

### **Soave Classico Battistelle, DOC 2017**

variety: Garganega | region: Veneto | wine style: dry

VOLCANIC SOILS | WHITE FLOWERS | CITRUS FRUITS | FRESH HERBS

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# WINE

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## WHITE WINES

glass 0,15 l / bottle 0,75 l

Don Lorenzo della Grillaia

25 / 120

### **Lugana, DOC Lugana 2017**

variety: Trebbiano di Lugana | region: Lombardy | wine style: dry

GRAPEFRUIT | YELLOW FRUITS | MINERALITY | SALTY

Cantina Donati Marco

130

### **Spicchio di Luna Kerner, DOC 2017**

variety: Kerner | region: Trentino | wine style: dry

VARIETAL AROMATIC | GOOD STRUCTURE | PEACH | RIPE APRICOT

Azienda Agricola Valter Scarbolo

130

### **Lara (Sunset Blend) Chardonnay, DOC 2016**

variety: Chardonnay | region: Friuli | wine style: dry

BARREL | TROPICAL FRUITS | CLOVE | SWEET ALMONDS

## ROSE WINES

Masseria Coste di Brenta

75

### **Bio Cereasuolo d'Abruzzo, DOP 2017**

variety: Montepulciano d'Abruzzo | region: Abruzzo | wine style: dry

STRAWBERRIES | RASPBERRIES | RED CHERRIES | POWDER SWEETS

## RED WINES

l'Armangia

16 / 75

### **Sopra Berruti Barbera d'Asti, DOCG 2017**

variety: Barbera | region: Piedmont | wine style: dry

RED FRUITS | SILKY TANINS | TOBACCO | HERBS



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# WINE

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## RED WINES

glass 0,15 l / bottle 0,75 l

Masseria Coste di Brenta

80

### **Montepulciano d'Abruzzo, DOP 2016**

variety: Montepulciano d'Abruzzo | region: Abruzzo | wine style: dry

RED FRUITS | SPICY | OAK | CHERRIES STONE

Marotti Campi

90

### **Rubico Lacrima di Morro D'Alba, DOC 2017**

variety: Lacrima | region: Marche | wine style: dry

FRESH AND FRUITY | VELVETY | ROSE | VIOLET

Tenuta Giustini

19 / 90

### **Patu Primitivo, IGT 2017**

variety: Primitivo | Region: Apulia | wine style: light dry

RIPE FRUITS | CHOCOLATE | HERBS | SOUTHERN SUN

Fattoria San Michele a Torri

19 / 90

### **Chianti, DOCG 2016**

variety: Sangiovese, Canaiolo, Colorino, Merlot | region: Tuscany | wine style: dry

RED CHERRIES | BLACK CURRANT | TABACCO | SPICY

Cantina Antonella Corda

95

### **Cannonau di Sardegna, DOC 2015**

variety: Cannonau | region: Sardinia | wine style: dry

ELEGANCE | RASPBERRIES | SPICY | SOFT TANNINS

Societa Agricola Antico Castello

21 / 100

### **Irpinia Aglianico, DOP 2014**

variety: Aglianico | region: Campania | wine style: dry

TABACCO | BALSAMICO | NUTS | RED GRAND PEPPER

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# WINE

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## RED WINES

glass 0,15 l / bottle 0,75 l

Cantina Donati Marco

23 / 110

### **Fratte Alte Pinot Nero, DOC 2017**

variety: Pinot Nero (Pinot Noir) | region: Trentino | wine style: dry

LIGHT BODY RED | WILD RED FRUITS | CHERRY STONES | LEATHER

Societa Agricola Luna Sicana

110

### **A'Zita Cu Zitu Nero d'Avola, DOC 2015**

variety: Nero d'Avola | region: Sicily | wine style: dry

RIPE FRUITS | SUN OF SICILY | SPICINESS | WET LEAVES

Don Lorenzo della Grillaia

120

### **Merlot, DOC Garda 2016**

variety: Merlot | region: Lombardy | wine style: dry

STRAWBERRIES | RED CHERRIES | SOFT TANNINS | PLUMS

Cantina Donati Marco

130

### **Rubino Lagrein, DOC 2017**

variety: Lagrein | region: Trentino | wine style: dry

ROBUST | RIPE FRUITS | VANILLA | SOFT TANNINS

Fattoria San Michele a Torri

140

### **Chicchirossi, IGT 2016**

variety: Malvasia Rossa, Canaiolo, Cilieggiolo, Montepulciano | region: Tuscany | wine style: dry

CHERRIES | GREEN PEPPER | COCOA | PLEASANTLY TANNIN