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## VINI BIANCHI ESTERI

### FRANCIA

#### Alsazia

#### Zind-Humbrecht Alsazia (agricoltura biodinamica)

<i>Riesling C.S.U. Rangen de Thann</i>	Zind-Humbrecht		2004	<b>80,00</b>	65,00
<i>Riesling C.S.U. Rangen de Thann</i>	Zind-Humbrecht		2012	<b>100,00</b>	80,00
<i>Tokay Pinot Gris C.S.U.</i>	Zind-Humbrecht		1988	<b>120,00</b>	100,00
<i>Riesling Clos Windsbuhl</i>	Zind-Humbrecht		2010	<b>100,00</b>	80,00
<i>Riesling Clos Windsbuhl</i>	Zind-Humbrecht		2005	<b>65,00</b>	50,00
<i>Gewurztraminer Clos Windsbuhl V.T.</i>	Zind-Humbrecht		2005	<b>70,00</b>	60,00
<i>Gewurztraminer Clos St. Urbain Grand Cru</i>	Zind-Humbrecht		2004	<b>75,00</b>	65,00
<i>Pinot Gris Clos st. Urbain Rdt</i>	Zind-Humbrecht		2005	<b>70,00</b>	60,00
<i>Pinot Gris Clos Jepsal</i>	Zind-Humbrecht		2001	<b>120,00</b>	90,00
<i>Pinot Gris Clos Jepsal Vend. Tard.</i>	Zind-Humbrecht		1990	<b>150,00</b>	120,00
<i>Pinot Gris Clos Jepsal Vend. Tard.</i>	Zind-Humbrecht		1989	<b>170,00</b>	130,00
<i>Pinot Gris Clos Windsbuhl</i>	Zind-Humbrecht		2010	<b>50,00</b>	44,00
<i>Pinot Gris Rotemberg litri 0,375</i>	Zind-Humbrecht		2002	<b>50,00</b>	44,00
<i>Pinot Gris St. Catherine</i>	Weinbach		2005	<b>54,00</b>	45,00
<i>Riesling L'Inedit Gran Cru</i>	Weinbach		2003	<b>75,00</b>	67,00
<i>Gewurztraminer S.G.Noble</i>	Louis Scherb e F.		1998	<b>100,00</b>	

#### Borgogna

<i>Chablis Vieilles Vignes</i>	Bessin		2017	<b>40,00</b>	29,00
<i>Chablis 1 Cru Vaillon</i>	Domaine Moreau		2017	<b>50,00</b>	36,00
<i>Virè-Clessè</i>	P.Marchand-Tawse		2016	<b>30,00</b>	22,00
<i>Savigny Lès Beaune Blanc</i>	Merèchal		2016	<b>52,00</b>	38,00
<i>Puligny Montrachet</i>	Bachelet		2016	<b>80,00</b>	60,00
<i>Chassagne Montrachet</i>	Philippe Colin		2017	<b>77,00</b>	56,00
<i>Meursault</i>	P.Marchand-Tawse		2016	<b>79,00</b>	57,00
<i>Puligny-Montrachet Les Champs Gains 1er</i>	Château de Citeaux		2008	<b>85,00</b>	67,00
<i>Puligny-Montrachet Les Referts 1er Cru</i>	Marc Morey		2012	<b>120,00</b>	90,00
<i>Puligny-Montrachet</i>	Joseph Drouhin		2014	<b>95,00</b>	70,00
<i>Chassagne-Montrachet "Les Chaumees"</i>	Deux Montille		2004	<b>78,00</b>	65,40
<i>Chassagne-Montrachet "La Bergerie"</i>	Jean-Marc Morey		2013	<b>66,00</b>	50,00
<i>Meursault Les Tillets</i>	Bernard Bonin		2013	<b>80,00</b>	62,00
<i>Chassagne-Montrachet Morgeot</i>	Vincent Giardin		2011	<b>95,00</b>	70,00
<i>Puligny Montrachet Vieilles Vignes</i>	Vincent Giardin		2011	<b>70,00</b>	54,00
<i>Chassagne-Montrachet</i>	Marc Morey		2013	<b>75,00</b>	57,00
<i>Pouilly-Fuisse La Roche</i>	Verget		2015	<b>65,00</b>	48,00
<i>Puligny-Montrachet</i>	Jean Louis Chavy		2014	<b>80,00</b>	62,00
<i>Corton Charlemagne Gran Cru</i>	Domaine Jacob		2014	<b>150,00</b>	115,00

#### Languedoc - Roussillon

<i>Mas de Daumas Gassac</i>	G. De La Vaissière		2003	<b>45,00</b>	33,00
<i>Vin de Pays de Côtes Catalanes Blanc</i>	Clos du Rouge Gorge		2005	<b>30,00</b>	25,50
<i>Viognier Vin de Pays d'Oc</i>	Château Etange des Colombes		2004	<b>16,00</b>	12,30
<i>Pays D'Oc</i>	Mas Champart		2013	<b>34,00</b>	24,00
<i>Les Cocalières</i>	Domaine d'Aupilhac		2014	<b>34,00</b>	24,00
<i>Rosè Cotes de Provence (vino rosè)</i>	Chateau des Sarrins		2011	<b>19,00</b>	13,00

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<b>Bordeaux</b>					
<i>Graves Blanc</i>	<b>Chateau Rahoul</b>		2015	<b>39,00</b>	27,00
<i>Pessac-Leognan Blanc AOC</i>	<b>Chateau Latour Martillac</b>		2013	<b>85,00</b>	58,00
<i>Blanc Cru Classé (Pessac-Leognan)</i>	<b>Chateau Carbonnieux</b>		2007	<b>60,00</b>	44,00
<i>Borie-Manoux (Pessac-Leognan)</i>	<b>Chateau Baret</b>		2005	<b>32,00</b>	20,00
<i>Sauvignon Blanc</i>	<b>Dourthe n. 1</b>		2015	<b>15,00</b>	11,00
<b>Cotes du Rhone</b>					
<i>La Tournèe</i>	<b>Ferraton</b>		2016	<b>20,00</b>	13,00
<b>Loira</b>					-
<i>Petite Princè Anjou</i>	<b>Domaine de Bablut</b>		2011	<b>26,00</b>	18,00
<i>Anjou Blanc Ordovicen</i>	<b>Domaine de Bablut</b>		2006	<b>34,00</b>	23,00
<i>Sauvignon Vin de France</i>	<b>Chez Charles</b>		2014	<b>28,00</b>	20,00
<i>Sancerre Comte Lafond</i>	<b>Baron de Ladoucette</b>		2006	<b>25,00</b>	21,00
<i>Savennières Roche-aux-Moines</i>	<b>Roche-aux-Moines</b>		2004	<b>32,00</b>	23,55
<i>Savennières Roche-aux-Moines</i>	<b>Laroche</b>		2006	<b>26,00</b>	19,50
<i>Sancerre Blanc</i>	<b>Vacheron</b>		2007	<b>26,00</b>	20,25
<i>Sancerre Les Romains</i>	<b>Vacheron</b>		2005	<b>42,00</b>	36,00
<i>Vouvray Moelleux</i>	<b>Clos Nadin</b>		2003	<b>48,50</b>	40,00
<i>Vouvray Moelleux</i>	<b>Clos Nadin</b>		1996	<b>52,00</b>	43,00
<i>Vouvray Moelleux</i>	<b>Clos Nadin</b>		1995	<b>52,00</b>	43,00
<i>Vouvray Le Mont Demi Sec</i>	<b>Domaine Huet</b>		2003	<b>39,00</b>	34,00
<i>Les Vieux Clos - Savennières</i>	<b>Nicolas Joly</b>		2005	<b>37,00</b>	31,00
<i>Les Vieux Clos - Savennières</i>	<b>Nicolas Joly</b>		2013	<b>37,00</b>	31,00
<i>Coulée de Serrant</i>	<b>Nicolas Joly</b>		2003	<b>120,00</b>	90,00
<i>Coulée de Serrant</i>	<b>Nicolas Joly</b>		2005	<b>95,00</b>	65,00
<i>Coulée de Serrant</i>	<b>Nicolas Joly</b>		2013	<b>80,00</b>	50,00
<i>Muscadet Expression Gneiss</i>	<b>Domaine de l'Ecu</b>		2006	<b>18,50</b>	14,00
<i>Silice de Quincy '03</i>	<b>Sallé - Loira Francia</b>		2003	<b>50,00</b>	42,00
<i>Anjou Blanc</i>	<b>Domaine Mosse</b>		2006	<b>28,00</b>	22,00
<i>Chauvigné - Anjou Blanc</i>	<b>Domaine Richou</b>		2007	<b>25,00</b>	19,50
<i>Clos Du Tue-Boeuf Touraine Sauvignon B</i>	<b>Jean-Marie et Thierry Puzelat</b>		2007	<b>18,00</b>	13,00
<i>Pouilly Fumé Aubaine</i>	<b>Didier Pabiot</b>		2006	<b>34,00</b>	27,00
<i>Pouilly Fumé Prediliction</i>	<b>Didier Pabiot</b>		2006	<b>40,00</b>	34,50
<b>Provenza</b>					-
<i>Le pigeoulet Vauchuse</i>	<b>Selon-Brunier</b>		2016	<b>22,00</b>	18,00
<i>Bandol Blanc</i>	<b>Domaine Tempier</b>		2017	<b>27,00</b>	21,00
<i>Trinnes Rosè</i>	<b>Trinnes</b>		2018	<b>18,00</b>	12,00
<b>Jura</b>					-
<i>Arbois Chardonnay Les Bruyeres '05</i>	<b>Tissot</b>		2005	<b>36,00</b>	29,70
<i>Savagnin les Ecrins</i>	<b>Domaine de la borde</b>		2012	<b>48,00</b>	40,00
<i>Chardonnay Gravières</i>	<b>Francois Rousset-Martin</b>		2016	<b>40,00</b>	35,00
<i>Vin Juane</i>	<b>Chateau D'arlay</b>		2010	<b>67,00</b>	55,00
<i>Blanc Tradition</i>	<b>Chateau D'arlay</b>		2012	<b>40,00</b>	30,00
<i>Vin de Paille 0,375</i>	<b>Chateau D'arlay</b>		2013	<b>70,00</b>	60,00

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	<b>AUSTRIA</b>				-
<i>Riesling Hollenburger</i>	<b>Christoph Hoch</b>	Kamptal/Wac	2017	<b>24,00</b>	17,00
<i>G. Veltliner Hinter der Burg Federspiel</i>	<b>Weingut Prager</b>	Wachau	2017	<b>35,00</b>	28,00
<i>Riesling Federspiel</i>	<b>Rudi Pichler</b>	Wachau	2007	<b>24,00</b>	19,00
<i>Riesling Terrassen Smarago</i>	<b>Rudi Pichler</b>	Wachau	2017	<b>40,00</b>	32,00
<i>Grüner Veltliner Terrassen Smarago</i>	<b>Rudi Pichler</b>	Wachau	2017	<b>40,00</b>	32,00
<i>Grüner Veltliner Federspiel</i>	<b>Knoll</b>	Wachau	2007	<b>21,00</b>	15,00
<i>Gruner Veltliner Ried Schutt Smaragd</i>	<b>Weingut Knoll</b>	Wachau	2017	<b>67,00</b>	54,00
<i>Grüner Veltliner Federspiel</i>	<b>Prager</b>	Wachau	2017	<b>33,00</b>	25,00
<i>Grüner Veltliner Ried Schutt</i>	<b>Tegernseerhof</b>	Wachau	2016	<b>58,00</b>	40,00
<i>Grüner Veltliner Frauenweingarten</i>	<b>Tegernseerhof</b>	Wachau	2016	<b>27,00</b>	18,00
<i>Grüner Veltliner Fass 4</i>	<b>Ott Gruner</b>	Wagram	2017	<b>27,00</b>	20,00
<i>Grüner Veltliner Der Ott</i>	<b>Ott Gruner</b>	Wagram	2016	<b>27,00</b>	20,00
<i>Grüner Veltliner Am-Berg</i>	<b>Ott Gruner</b>	Wagram	2017	<b>19,00</b>	14,00
<i>Riesling Kitzecker</i>	<b>Wohlmuth</b>	Styria	2016	<b>28,00</b>	19,00
<i>Gewürztraminer alte reben</i>	<b>Wohlmuth</b>	Styria	2015	<b>30,00</b>	20,00
<i>Sauvignon Blanc Klassik</i>	<b>Wohlmuth</b>	Styria	2014	<b>23,00</b>	14,00
<i>Grüner Veltliner</i>	<b>Bernhard Ott</b>	Wagram	2007	<b>22,00</b>	14,85
<i>Gruner Veltliner</i>	<b>Nikolaihof</b>	Wachau	2006	<b>28,00</b>	17,00
<i>Chardonnay Botrytis edelsuess</i>	<b>Nikolaihof</b>	Wachau	1999	<b>64,00</b>	53,00
	<b>GERMANIA</b>				
<i>Riesling Braun.Juffer Sonnenuhr spat.</i>	<b>Fritz Haag</b>	Mosella	2011	<b>45,00</b>	30,00
<i>Riesling Bern.Badstube Spatlese</i>	<b>Joh.Jos. Prüm</b>	Mosella	2014	<b>58,00</b>	40,00
<i>Riesling Bern.Badstube Spatlese</i>	<b>Joh.Jos. Prüm</b>	Mosella	2017	<b>52,00</b>	40,00
<i>Riesling Wehlener Sonnenuhr Auslese</i>	<b>Joh.Jos. Prüm</b>	Mosella	2015	<b>80,00</b>	65,00
<i>Riesling Mc</i>	<b>Muller Catoir</b>	Pfalz	2018	<b>22,00</b>	18,00
<i>Riesling Gimmeldingel</i>	<b>Muller Catoir</b>	Pfalz	2018	<b>35,00</b>	27,00
<i>Riesling dry Blue Slate</i>	<b>Dr. Loosen</b>	Mosella	2017	<b>20,00</b>	14,00
<i>Riesling Kabinet Erdener Trepphen</i>	<b>Dr. Loosen</b>	Mosella	2016	<b>28,00</b>	20,00
<i>Riesling Wehlener Sonnenuhr Spatlese</i>	<b>Dr. Loosen</b>	Mosella	2016	<b>40,00</b>	32,00
<i>Riesling Quarzt</i>	<b>Weingut P.I.Kuhn</b>	Reno	2018	<b>35,00</b>	27,00
<i>Riesling Klosterberg Erste Lage</i>	<b>Weingut P.I.Kuhn</b>	Reno	2017	<b>42,00</b>	33,00
<i>Riesling Spumante Brut</i>	<b>Weingut P.I.Kuhn</b>	Reno	2013	<b>33,00</b>	26,00
<i>Silvaner Vinz Alte Rebe</i>	<b>AM Stein</b>	Franconia	2016	<b>41,00</b>	32,00
<i>Riesling Trocken</i>	<b>Emrich-Schonleber</b>	Nahe	2016	<b>27,00</b>	19,00
<i>Goldtropfchen Auslese</i>	<b>Reinhold Haart</b>	Mosella	2006	<b>37,00</b>	-
	<b>SPAGNA</b>				
<i>Airèn Triple "A"</i>	<b>Esencia Rural</b>	Toledo	2017	<b>18,00</b>	12,00
<i>Palo Blanco</i>	<b>Envinatè</b>	Canarie	2016	<b>26,00</b>	20,00
<i>Cartoixà</i>	<b>Terroir al Limit</b>	Priorat	2016	<b>65,00</b>	50,00
<i>Roc d' Aubega</i>	<b>Terroir al Limit</b>	Priorat	2016	<b>50,00</b>	40,00
<i>Sin Rumbo</i>	<b>Ismael Gozalo</b>	Castiglia	2017	<b>30,00</b>	24,00
<i>Rack</i>	<b>Ismael Gozalo</b>	Castiglia	2018	<b>30,00</b>	25,00
<i>Issè Vinador Sonador</i>	<b>Ismael Gozalo</b>	Castiglia	2015	<b>29,00</b>	23,00
<i>Salvaxe</i>	<b>Xose Lois Sebio</b>	Ribeiro	2013	<b>40,00</b>	30,00

<b>segue Spagna</b>					
<i>Silice</i>	<b>Silice Viticultores</b>	Galizia	2016	<b>30,00</b>	23,00
<i>El Paraguas Atalantico</i>	<b>Bodegas El Paragua</b>	Galizia	2017	<b>32,00</b>	25,00
<i>Pampaneo Airen</i>	<b>Bruno Ruiz Esen.</b>	Castiglia	2017	<b>20,00</b>	15,00
<i>Mas Plantadeta</i>	<b>Joume Sabatè</b>	Priorato	2006	<b>28,00</b>	18,00
	<b>MEDIO ORIENTE</b>				-
<i>Charadaki Kartli</i>	<b>Iago Bitarishvili</b>	Georgia	2015	<b>34,00</b>	22,00
<i>Charadaki White Dry</i>	<b>Iago Bitarishvili</b>	Georgia	2014	<b>40,00</b>	32,00
<i>Tsitska-Tsolikouri</i>	<b>Ramza Nikoldaze</b>	Georgia	2015	<b>33,00</b>	24,00
<i>Rkatsiteli Tsarapi</i>	<b>Llc Our Wine</b>	Georgia	2011	<b>42,00</b>	27,00
<i>Rkatsiteli Akhoebi Triple "A"</i>	<b>Llc Our Wine</b>	Georgia	2015	<b>35,00</b>	25,00
<i>Rkatsiteli Dato Noah</i>	<b>Nka Bakhia</b>	Georgia	2015	<b>42,00</b>	30,00
<i>Chkhaveri 6 mesi di macerazione</i>	<b>Zurab Topuridze</b>	Georgia	2016	<b>42,00</b>	27,00
<i>Chkhaveri Amber</i>	<b>Zurab Topuridze</b>	Georgia	2015	<b>38,00</b>	29,00
<i>Chkaveri triple "A"</i>	<b>Zurab Topuridze</b>	Georgia	2016	<b>42,00</b>	30,00
<i>Raksiteli Gran Cru Tsarapi</i>	<b>Prince Makashvili</b>	Georgia	2005	<b>25,00</b>	18,75
<i>Chateau Musar</i>	<b>Chateau Musar</b>	Libano	2008	<b>58,00</b>	45,00
<i>Musar Jeune</i>	<b>Chateau Musar</b>	Libano	2017	<b>25,00</b>	20,00
<i>Musar white</i>	<b>Chateau Musar</b>	Libano	2009	<b>53,00</b>	42,00
<i>Gamla Riesling</i>	<b>Golan Heights W.</b>	Galilea	2018	<b>15,00</b>	12,00
<i>Gamla Sauvignon B.</i>	<b>Golan Heights W.</b>	Galilea	2018	<b>15,00</b>	12,00
<i>Keten Gòmlek</i>	<b>Galveri</b>	Turchia	2016	<b>45,00</b>	36,00
<i>Hasan Dede</i>	<b>Gelveri</b>	Turchia	2013	<b>40,00</b>	30,00
<i>Voski</i>	<b>Zorah</b>	Armenia	2015	<b>38,00</b>	28,00