

# TRATTORIA LA FESTA

## WINE LIST



1. VEUVE CLICQUOT BRUT N.V. (1/2 bottle \$45.00) \$85.00  
Well known Champagne and most popular among the Italians. A cuvee' magnifique. A must for special occasions.
2. DOM PERIGNON CHAMPAGNE (ask for vintages) \$205.00  
A dry Champagne made from Chardonnay grapes, a delicate bouquet and refined taste. An outstanding structure and style
3. PERRIER JOUET BRUT N.V. (1/2 bottle \$45.00) \$85.00  
An outstanding Champagne, very smooth and with lots of finesse. Enjoyed anytime.
4. BANFI BRUT 1997 \$45.00  
A cuvee 50% Pinot Noir, 40% Chardonnay, 10% Pinot Bianco, fragrant bouquet, fresh lingering finish. Great for any occasion.
5. ASTI SPUMANTE N.V. BANFI \$35.00  
100% Moscato grapes, a soft and pleasant spumante. A great start.
6. PROSECCO DI VALBIADENE ZARDETTO \$50.00  
Made from the Prosecco grapes, this sparkling wine has a well-developed fruity odor and a dry flavor. Very stylish , great with most foods.
7. MARWOOD SELECT N.V. CAVIT \$25.00  
A rich and enticing floral aroma. Well balanced sweetness, a blend of 3 grapes, Moscato, Traminer and Muller-Thurgau.
8. SAINT HILARIE 95 BLANC DE BLANCS (GLASS \$7.50) \$35.00  
One of the best french sparkling wines outside of Champagne. Naturally fermented in the bottle. A fine smooth bouquet.
9. BRACHETTO D'ACQUI 98 BANFI \$35.00  
Brachetto grapes; Bouquet of roses and raspberries makes for a delicious sparkling red dessert wine.

## VINI BIANCHI D' ITALIA WHITE WINES

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11. FRASCATI 99/00 FONTANA CANDIDA \$17.00  
This is one of the best-known wines of the Castelli Romani. Made from Trebbiano & Malvasia grapes. It is dry and soft with a delicate bouquet. (LAZIO)
12. TREBBIANO D'ABRUZZO 99/00 FARNESE/CITRA/TOLLO. \$17.00  
100% Trebbiano grapes, fresh and lively dry white. Good throughout a meal. (ABRUZZO)

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13. ORVIETO CLASSICO 99/00 ROCCADORO/BIGI \$20.00  
A smooth dry white, from the hill town of Orvieto. Great with all foods. (UMBRIA)
14. PINOT GRIGIO 99/00 CANALETTO/CAVIT \$21.00  
100% Pinot Grigio, fresh and fruity, dry and crisp, excellent with appetizers and light foods. (FRIULI)
15. CHARDONNAY 99/00 MONBELLO/CAVIT/DUE TORRI \$22.00  
100% Chardonnay, very elegant and light body, with a balanced structure. (TRENTINO)
16. VERNACCIA DI S. GIMIGNANO 99/00 TERRUZZI/S. QUIRICO \$26.00  
Fresh and dry, well balanced with a slight hint of bitterness, 100% Vernaccia grapes. Excellent companion to appetizers and shellfish. (TOSCANA)
17. VERMENTINO DI SARDEGNA 99/00 ARGIOLAS/SELLA & MOSCA \$28.00  
95% Vermentino and 5% Malvasia grapes. Very clean, dry on the palate, with a delicate citric aromas and persistent finish. (SARDINIA)

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21. LACRIMA CHRISTI 97/98 MASTROBERARDINO. \$48.00  
A very unique white, full-bodied with smoky, mineral like flavors and soft rich texture. (CAMPANIA)
22. ARNEIS 98/99 TRINITA/CERETTO \$45.00  
Produced from Arneis grapes. A delicate fresh and grassy odor, dry, pleasantly bitterish & herbaceous flavor. (PIEMONTE)
23. CHARDONNAY 96/98 "RIALE" MACULAN \$42.00  
A full bodied oaky Chardonnay crisp & lean with enough concentration and apple flavors to support the oak. (TRENTINO)
24. CHARDONNAY 97/98 "Rossj- Bass" ANGELO GAJA \$95.00  
A rich, full-bodied style, soft fruit and amply accented with vanilla & nutmeg. Complex finish. (PIEMONTE)
25. CHARDONNAY 97/98 CARPINETO/PIO CESARE \$49.00  
A big full flavor Chardonnay, nicely balanced and refreshing, with lemon and apple flavors that linger on the finish. (TOSCANA)(PIEMONTE)

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26. TOCAI FRIULANO 97/98 L. FELLUGA \$45.00  
A seductive, smooth rich white, with lovely peach and floral aromas & flavors. (FRIULI)
27. PINOT GRIGIO 99/00 S. ANGELO BANFI \$27.00  
Very refreshing, crisp and fruity, citrus notes. Full and smooth style. (TOSCANA)
28. GAVI 99/00 BANFI/FARINA/LA ROSA \$30.00  
100% Cortese di Gavi. Intense, fresh & delicately dry with a balanced aftertaste. (PIEMONTE)

## VINI ROSSI D'ITALIA RED WINES

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31. MONTEPULCIANO D'ABRUZZO 99/00 FARNESE/TOLLO \$18.00  
100% Montepulciano grapes. A young and easy drinking wine from Abruzzo. Lots of character. Good with pasta and light fare. (ABRUZZO)
32. VALPOLICELLA 98/99 MASI/ALLEGRI/COORTE SANT'ALDA \$24.00  
A light to medium-bodied red, smooth and pleasantly drinkable throughout the meal. (VENETO)
33. DOLCETTO D'ALBA 99/00 GAGLIARDO/BOGLIETTI \$23.00  
100% Dolcetto grapes, fruity with hints of wild berries. Full and soft on the palate. Good throughout a meal. (PIEMONTE)
34. COL DI SASSO 99/00 BANFI \$20.00  
A blend of 50% Sangiovese and 50% Cabernet Sauvignon grapes. A lively cherry and spice flavor, attractive and firm style. Enjoy with cream sauces, chicken and veal. (TOSCANA)
35. MERLOT 99/00 SARTORI/ DUE TORRI/STELLA CAVIT \$22.00  
100% Merlot grapes, brilliant ruby red color, delicate and balanced bouquet. Food friendly and easy to love. (TRENTINO)
37. CABERNET SAUVIGNON 99/00 NORANTE/CAVIT \$25.00  
A 100% Cabernet Sauvignon. It has a well-balanced body, flavors and aromas. Aged in oak, it develops a clean and complex taste. (TRENTINO)
41. TERRE DI FRANCIACORTA 97/98 CA' DEL BOSCO \$52.00  
Outstanding blend of Cabernet Franc, Barbera, Nebbiolo and Merlot grapes. Full and velvety, robust and soft, harmoniously blended. (LOMBARDIA)

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### ROSSI DEL SOGNO DREAM REDS SUPER TUSCANS

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151. ROCCATO 93/95 ROCCA DELLE MACIE \$75.00  
Deep aromas, vibrant acidity, full-bodied and smooth. Plum and earth flavors with a succulent finish. An aggressive super Tuscan!
152. TINSCVIL 95/96 MONSANTO (1990 - \$210.00) \$85.00  
A great super Tuscan, Sangiovese & Cabernet Sauvignon grapes. Big fruit aromas and flavors, adds to the complexity.
153. TIGNANELLO 98/99 ANTINORI \$195.00  
A Sangiovese and Cabernet blend. Amazingly rich and lively. Made in limited quantities. An excellent companion to any meal. A super Tuscan style.
154. COLTRI 90 MELINI \$244.00  
A 70% Cabernet Sauvignon & 30% Sangiovese grapes. Big, full-bodied, with robust flavors of black cherry and coffee. A style of its own.
155. ACCIAIOLO 95/96 CASTELLO D'ALBOLA \$79.00  
A 65% Sangiovese & 35% Cabernet Sauvignon grapes aged in barrique casks A big, hearty, full-bodied wine with attractive currant and cherry flavors.
156. SASSICAIA 96/98 TENUTA SAN GUIDO \$230.00  
Elegant, cassis and dried herb aromas and flavors, medium-bodied, with round tannins and a delicious finish.
157. ORNELLAIA 95/96 MARCHESI LUDOVICO \$195.00  
Lots of wild berry and fresh herb characters with a hint of new wood. Excellent.
161. DOGAJOLO 99/00 CARPINETO – 3 liters 97 - \$255.00 \$55.00  
A 80% Sangiovese & 20% Cabernet Sauvignon grapes; intense wild berry aromas, medium- to full-bodied, a fine soft finish. Well crafted.
162. BOTTACCIO 96/97 R. COSIMI \$68.00  
A blend of Sangiovese & Cabernet Sauvignon; aromatic, with aromas and flavors of plum, berry and pepper, that linger on the finish.

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### CHIANTI TOSCANA REGION SANGIOVESE GRAPES

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| 51. CHIANTI 99/00 TOSCANA  | \$18.00  |
| Without a doubt, one of the best-known and widely appreciated red wines. Great with most foods.  |          |
| 52. CHIANTI COLLI SENESI 99/00 GEOGRAFICO  | \$22.00  |
| A traditional Chianti. Full-bodied character. An excellent companion to any meal.  |          |
| 53. CHIANTI CLASSICO 99/00 ROCCA/GABBIANO  | \$28.00  |
| A traditional Classico from Sangiovese grapes. A great style.  |          |
| 54. CHIANTI CL. RISERVA 98/99 ROCCA/ LE BOCCE  | \$38.00  |
| Showing earthy and spice aromas, cherry flavors and firm tannins; give it a great finish.  |          |
| 55. CHIANTI RISERVA 98/99 GABBIANO   | \$35.00  |
| Dry, soft taste that intensifies in very little time. Incredibly enjoyable.  |          |
| 56. CHIANTI CL. RISERVA 98/99 CASTELLO D'ALBOLA  | \$40.00  |
| A round and subtle aromas; flavors of tar and licorice. Great bottle of wine. Full and smooth finish. Consume with grilled meats and spicy pasta dishes. |          |
| 57. CHIANTI CL. RISERVA 98/99 NOZZOLE  | \$34.00  |
| An old-fashion style of Chianti. Soft and rich flavors.  |          |
| 58. CHIANTI CL. RISERVA 97/98 LA CASTELLINA  | \$48.00  |
| Made from Sangiovese grapes. A classic style. Balanced and delicate bouquet.   |          |
| 59. CHIANTI CL. RISERVA 98/99 MONSANTO   | \$45.00  |
| Excellent style. One of the best Chianti producers.  |          |
| 60. CHIANTI CL. RIS. 78/83/88 "IL POGGIO" MONSANTO   | \$146.00 |
| The Ferrari of the Chiantis. Great style and character. A true statement to red wines from Tuscany. Superb!  |          |
| 61. CHIANTI CL. RISERVA 98/99 ANTINORI   | \$51.00  |
| Excellent concentration of fruit with minty chocolate & berries, toasted oak, long finish.   |          |

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### BAROLO & BARBARESCO PIEMONTE REGION NEBBIOLO GRAPES

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71. BAROLO 95/96 CERETTO/MARCHESI/FARINA \$62.00  
The king of Reds; made from Nebbiolo grapes. It offers great finesse to the nose and palate, full-bodied. Austere but smooth ending.
72. BARBARESCO 89 FONTANA FREDDA \$148.00  
A very aggressive Barbaresco, truffles and anise dominate the nose, reminiscent of cherries, full-bodied and soft tasting.
73. BAROLO 88/91 RISERVA "VIGNA RIONDA" MASSOLINO \$195.00  
Lovely and rich, with berry and milk chocolate aromas and flavors. Round tannins and succulent finish.
74. BAROLO 93 "SPERSS" ANGELO GAJA \$251.00  
Lovely and exotic flavors from the Wizard of Piedmont, flavors of blackberry and rose petal. It shows marvelous mineral characters and long focused finish.
75. BAROLO 95/96 GIANNI GAGLIARDO \$74.00  
A wonderful Barolo, round and soft; offering ripe fruit with plenty of cherry character.
76. BAROLO RISERVA 93/95 "VIGNA S. GIUSEPPE" CAVALLOTTO \$89.00  
A racy Barolo, full-bodied with layers of mineral, floral and blackberry flavors. Lingering and silky finish. Excellent!
77. BARBARESCO 91/96 MARCHESI/CERETTO/GIRIBALDI \$60.00  
An earthy style; mature already, showing truffle and berry flavors and aromas.
78. BARBARESCO 93 ANGELO GAJA \$255.00  
The Master has done it again, ripe, round and spicy, generous plum flavors with notes of oak and violets. Polished and refined style, typical of "Angelo Gaja".
79. BARBARESCO 90 PRODUTTORI DI BARBARESCO \$165.00  
Well made, offering cherry, currant, floral and tar flavors, showing real elements.
80. BARBARESCO 93"ASJLI" BRUNO GIACOSA \$195.00  
A traditional style, intense, complex and seductive. Ripe fruit, dried herb and mineral character. Long lingering finish.

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### AMARONE DEL VALPOLICELLA VENETO REGION

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| 131. AMARONE 96/97 MASI   | \$75.00  |
| Full-bodied and smooth, fruit is accented by chocolate and vanilla on the finish.         |          |
| 132. AMARONE 97 SARTORI/CORTE S.ALDA  | \$71.00  |
| Showing spicy, sweet raspberry and cherry flavors. Nicely balanced.                       |          |
| 133. AMARONE 97 CESARI/VILLALTA   | \$68.00  |
| A ripe full-bodied Amarone with lots of plum, licorice and toast aromas and flavors.      |          |
| 134. AMARONE 94/95 SPERI (1991 \$171.00)  | \$71.00  |
| Very robust flavor, as sweet notes of caramel and honey accent the ripe fruit.            |          |
| 135. AMARONE 95/96 ACINUM   | \$70.00  |
| A seductive fruit with plenty of prune, cherry and spice flavors. Outstanding!            |          |
| 136. AMARONE 95/96 ALLEGRINI  | \$78.00  |
| An Amarone of limited quantity that's marked by earthy aromas and flavors. Powerful       |          |
| 137. AMARONE 90 "VIGNETI CASTERNA" PASQUA   | \$186.00 |
| Packed with flavors, blending spicy, peppery nuances and full fruit. Intense!             |          |
| 138. AMARONE 90 BOLLA   | \$125.00 |
| Caramel aromas and flavors, add to the complexity; full of exquisite fruit. Amazing!      |          |
| 139. AMARONE 86/89 BERTANI  | \$186.00 |
| A great balance, lively cherry flavors and ample accents of spice and vanilla. Excellent! |          |
| 142. AMARONE 90 TOMMASI   | \$205.00 |
| Rich and well rounded, loads of vanilla and dried cherry flavors with a great finish.     |          |
| 143. AMARONE 91/93/95 ZENATO  | \$79.00  |
| Powerfull dried fruit and spice flavors. Velvety smooth finish.                           |          |

### VINI ROSSI DEL SUD SOUTHERN REDS

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| 111. REGALEALI 94/95 CONTE TASCA D'ALMERITA   | \$29.00 |
| 50% Perricone & Nero D'avola grapes. This Sicilian red has a full, persistent bouquet with a delicate almond aroma. Ideal with red meats and pasta. (SICILIA) |         |

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112. CIRO' CLASSICO 95/96 LIBRANDI \$27.00  
Made with Gaglioppo grapes, in the original district of Ciro' in which rises a temple dedicated to Bacchus, God of Wine. The flavor is warm, balanced, full-bodied and velvety. (CALABRIA)
113. PRIMITIVO 96/97 CANTELE/BORGO REALE \$25.00  
Primitivo grapes (DNA testing have shown these grapes to be one of the original red Zinfandels). Full harmonious flavors of plum and cinnamon. (PUGLIA)
115. SALICE SALENTINO RIS. 95/96 CANTELE/TAURINO \$30.00  
Negroamara and Malvasia grapes. Generous fruit, full of extract and aged in small oak casks for six months. Consume with roasts/steaks. (PUGLIA)
116. RAMITELLO 95 NORANTE \$34.00  
A perfect blend of Prugnolo and Aglianico grapes. A powerful rich spicy plum, leather and chocolate flavors. A hearty, rustic style. (MOLISE)
117. AGLIANICO 95 D' ANGELO \$28.00  
A 100% Aglianico grapes. A moderate intensity and sweetness, displaying complex flavors. Soft and rich finish. (BASILICATA)
118. LACRIMA CHRISTI DEL VESUVIO 97 MASTROBERARDINO \$49.00  
Exquisite earthy and volcanic soil aromas with a soft lively violets and cherries flavors. An outstanding red with a style of its own. (CAMPANIA)
- BRUNELLO DI MONTALCINO  
TOSCANA REGION
91. BRUNELLO DI MONTALCINO 93 CASTIGLION DE BOSCO \$84.00  
A superb and stylish Brunello produced in the heart of Tuscany. Great rich bouquet. Delicious throughout the meal.
92. BRUNELLO DI MONTALCINO 94/95 BANFI/NARDI \$78.00  
Made from the Sangiovese Grosso grapes. Hints of chocolate and plums. A huge structure of refined tannins. Outstanding!
93. BRUNELLO DI MONTALCINO 91 FATTORIA DEI BARBI \$145.00  
Incredibly intense, vinous with characteristic pepper overtone. Exquisite with roasted meats. One of the best producers. Unbelievable!
94. BRUNELLO "vigna fiore" 91 riserva FATTORIA BARBI \$196.00  
Medium-bodied, with chewy tannins, moderate fruit and a slightly austere finish.

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95. BRUNELLO 90 BANFI (3L) \$480.00 (5L) \$770.00  
A wonderful Brunello boasting mineral, violet, cherry and berry character and a hint of new oak. Full-bodied and powerful!
96. BRUNELLO DI MONTALCINO 94 ALTESINO \$95.00  
A rich wine with flavors of berry and cherry, and a hint of cedar. Medium to full-bodied, with firm tannins and a long fresh finish.
97. BRUNELLO 90 "SCHIENA D'ASINO" MASTROJANNI \$285.00  
A ripe full-bodied red. Offers tons of earthy, red berry and black cherry notes.
98. BRUNELLO DI MONTALCINO 91 TENUTA LA PODERINA \$140.00  
Slightly mature, with a berry, cedar character. Medium-bodied, light tannins and smooth finish.
99. BRUNELLO DI MONTALCINO 93 ARGIANO \$125.00  
Elegant, delicious and well made. Medium-bodied with licorice, berry and cherry aromas and flavors. Silky tannins.
100. BRUNELLO DI MONTALCINO 93 CASTELGIOCONDO \$85.00  
Has good berry and mushroom aromas and flavors. Full-bodied and very rich.