

TRATTORIA LA FESTA SPARKLING / CHAMPAGNE

1. ASTI SPUMANTE MARTINI & ROSSI \$40.00

100% Moscato grapes, a soft and pleasantly fruity sparkling.
A great start or finish.

2. IL SPRITZ SPARKLING..... \$45.00

A wonderful blend of Prosecco, Herbs & spices a great starter and exquisite
throughout the meal.

4. PROSECCO(GLASS \$11.00) \$60.00

Made from the Prosecco grapes, this sparkling wine has a well-developed fruity aroma
and a dry flavor. Very stylish, great with most foods.

5. PERRIER JOUET BRUT N.V \$105.00

An outstanding Champagne, very smooth and with lots of finesse. Enjoyed anytime.

VINI BIANCHI D' ITALIA WHITE WINES

- 12. ORVIETO CLASSICO \$27.00**
A smooth dry white, from the hill town of Orvieto. Great with all foods. (**UMBRIA**)
- 13. PINOT GRIGIO..... \$28.00**
A crisp dry Pinot with a full lively bouquet; Excellent with a variety of dishes.
(**TRENTINO**)
- 14. FIANO D'AVELLINO \$45.00**
Fresh and dry, well balanced with a long refreshing finish. Lots of minerals. Excellent companion to appetizers and shellfish. (**CAMPANIA**)
- 15. VERMENTINO \$45.00**
95 % Vermentino and 5% Malvasia grapes. Very clean, dry on the palate, with a delicate citric aromas and persistent finish. (**SARDINIA**)
- 16. GAVI..... \$50.00**
Cortese grapes. Well balanced, with gentle acidity and a delicate, dry finish.
Great with seafood and veal in general. (**PIEMONTE**)
- 17. CHARDONNAY “ BRAMITO DEL CERVO” ANTINORI \$50.00**
An outstanding style and finesse, it makes this Chardonnay one of Antinori’s Masterpieces. (**UMBRIA**)
- 18. ARNEIS \$55.00**
Produced from Arneis grapes. A delicate fresh and grassy odor, dry, pleasantly almond flavor. One of a kind. (**PIEMONTE**)
- 19. CHARDONNAY - ETTORE GERMANO..... \$60.00**
Round and generous, with firmness that lingers on the finish. Well made.
(**PIEMONTE**)