



ZAFFERANO

BISTROT

WINE

List



The wine selected for you by ZAFFERANO BISTROT



"I PROMESSI SPOSI"

For the ones who love the most prestigious wines and want to enjoy a fine dining moment.

CHAMPAGNE OENOPHILE PIERRE GIMONNET

The tasty bubble

Pas dosè, blanc de blancs, (chardonnay)

Authentic and mineral, without dosage, complex, to perfect maturity. 99,00€

Recommended pairing:

Perfect to combine with fish dishes, crustaceans and white meat

COLLIO BROV COLLAVINI

The absolute white

(friulano, chardonnay, sauvignon)
It has an intense and long-lasting scent of ripe tropical fruit, acacia honey. Full body, smooth and warm, well-balanced by its freshness and minerality. 63,00€

Recommended pairing:

Risotto, medium aged cheese and stewed fish.

SFORZATO 5 STELLE

NINO NEGRI

The powerful red

(nebbiolo).

The parfum is an explosion of flowers, Mediterranean balsamic spices and ripe plums. It has a great balance, it is simultaneously enchanting and crunchy, persistent and sapid. 110,00€

Recommended pairing:

Braised red meats, aged cheese.

THE PLEASURES OF THE "INNOMINATO"

If the intense taste do not worry you, these wines are ideal.

CHAMPAGNE CUIS PREMIER CRU PIERRE GIMONNET

The elegant bubble

Brut, blanc de blancs (chardonnay)
It has the typical scent of fruits and white flowers. The sip is pleasantly refreshing and mineral. 65,00€

Recommended pairing:

Excellent for aperif, with crustaceous and delicate fish.

CHARDONNAY PIODILEI PIO CESARE

The white of Author

It has a spiced, creamy and intense aroma. The taste is persistent, ripe but still fresh and never too oaky. 52,00€

Recommended pairing:

Recipes with fish or white meats.

BRUNELLO MONTALCINO CIACCI PICCOLOMINI

The enchannng red

(sangiovese).

Characterized by notes of red berries and spices.

The taste is warm and smooth.

It is tannic, well-balanced and long-lasting. 70,00€

Recommended pairing:

Pasta with meat, roasted and braised meats.



"THE AZZECCAGARBUGLI"

Interesting selection of spot-on wines...

TRENTODOC LETRARI

The pleasing bubble.

Brut (chardonnay, pinot noir)
It has a nice, fine and intense smell, with aromas of apples and bread crust. The taste is citrus, creamy and refreshing, making this wine easily pleasant to the palate. 45,00€

Recommended pairing:

Delicate fish and fresh cheese.

SAUVIGNON SAXUM PFITSCHER

A comfort white wine.

It is intense and fruity with a unique scent of gooseberry, white currant and elderflower. The savour is aromatic, fresh and dry. 35,00€

Recommended pairing:

It goes perfectly with asparagus and fish recipes.

SERIZ LA COSTA

The intriguing red wine.

(merlot, syrah)

The intense parfums recall ripe red fruits and spices. The oak aging boosts the elegance and length of the taste. 40,00€

Recommended pairing:

Tradional Brianza recipes, cured meats and medium-aged cheese.

THE WINE GLASS OFFER



Enjoy one glass at the time, over and over again.

The Bubbles

CHAMPAGNE CUIS 1ER CRU

PIERRE GIMONNET 12,00€

FRANCIACORTA BRUT NATURE

BIODYNAMIC

1701 8,00€

CUVÉE BRUT MILLESIMATO

DOMUS 5,00€

White Wines

MASSO BIANCO TUSCAN MAREMMA

MANTELLASSI 7,00€

CHARDONNAY

CONTE BRANDOLINI 6,00€

GRECANICO INZOLIA

TERRE FORTI 5,00€

Red Wines

IL CANNETO TUSCAN MAREMMA

MANTELLASSI 7,00€

MERLOT

CONTE BRANDOLINI 6,00€

MONTEPULCIANO D'ABRUZZO

TERRE FORTI 5,00€

Sparkling ITALIAN WINES

CUVÉE MILLESIMATO

DOMUS

Brut (glera e other grapes) 20,00€

PROSECCO

VALDOBBIADENE

RUSTICO

NINO FRANCO

Brut (glera) 27,00€

FRANCIACORTA

BRUT NATURE **BIODYNAMIC**

1701

(chardonnay, pinot blanc) 41,00€

FRANCIACORTA SATÈN

MILLESIMATO **BIODYNAMIC**

1701

(chardonnay) 46,00€

FRANCIACORTA ROSÈ

MILLESIMATO **BIODYNAMIC**

1701

(pinot noir) 50,00€

TRENTODOC

LETRARI

Brut (chardonnay, pinot noir) 45,00€



Champagne

CHAMPAGNE BRUT RESERVE

BIODYNAMIC

LECLERC BRIANT

(pinot noir, pinot meunier,
chardonnay) 95,00€

CHAMPAGNE BRUT MAYOR AYALA

(pinot noir, chardonnay,
pinot meunier) 78,00€

CHAMPAGNE CUIS 1ER CRU PIERRE GIMONNET

Brut, Blanc de Blancs (chardonnay) 65,00€

CHAMPAGNE SPECIAL CUVÉE

BOLLINGER

Brut (pinot nero, chardonnay, pinot
meunier) 106,00€

CHAMPAGNE TRADITION BRUT

BIODYNAMIC

ERICK SCHREIBER

(pinot nero, chardonnay, pinot bianco,
pinot meunier) 89,00€

CHAMPAGNE OENOPHILE

PIERRE GIMONNET

Pas dosè, Blanc de blancs (chardonnay)
99,00€



White WINES

LOMBARDY

VINTAGE DES ANGES

SANTA CROCE
(sauvignon blanc) 27,00€

ROSATO DELL'ANGELA

SANTA CROCE
(merlot) 27,00€

ROSÈ

SOLESTA

LA COSTA
(riesling) 41,00€

LUGANA

PODERE SELVA CAPUZZA 27,00€

PIEDMONT

CHARDONNAY PIODILEI

PIO CESARE 52,00€

TRENTINO ALTO ADIGE

GEWURZTRAMINER

PFITSCHER 32,00€

SAUVIGNON SAXUM

PFITSCHER 35,00€

FRIULI

RIBOLLA GIALLA

BASTIANICH 27,00€

CHARDONNAY

CONTE BRANDOLINI 23,00€

BIOLOGIC

BROY

COLLAVINI
(friulano, chardonnay, sauvignon) 63,00€

TUSCANY

MASSO BIANCO

MANTELLASSI
(trebbiano, vermentino, sauvignon) 25,00€

White WINES

PUGLIA

EDDA BIANCO

SAN MARZANO
(chardonnay, wild muscat, fiano)
35,00€

SICILY

GRILLO

CURATOLO ARINI 20,00€

GRECANICO, INZOLIA

TERRE FORTI 18,00€

ETNA BIANCO

COTTANERA
(carricante) 32,00€

SARDINIA

VERMENTINO

COSTAMOLINO

ARGIOLAS 25,00€

SERRA LORI

ROSÈ

ARGIOLAS

(cannonau, monica, carignano,
bovale) 20,00€

Red WINEs

LOMBARDY

ROSSO DEL CAMINONE

SANTA CROCE
(merlot) 27,00€

SERIZ

LA COSTA
(merlot, syrah) 40,00€

SAN GIOBBE

LA COSTA
(pinot noir) 42,00€

GRUMELLO

RAINOLDI
(nebbiolo) 36,00€

SASSELLA

RAINOLDI
(nebbiolo) 36,00€

INFERNO RISERVA

RAINOLDI
(nebbiolo) 46,00€

SFORZATO CA' RIZZIERI

RAINOLDI
(nebbiolo) 78,00€

SFORZATO CINQUE STELLE

NINO NEGRI
(nebbiolo) 110,00€

PIEDMONT

NEBBIOLO

ODDERO 39,00€

BARBERA

ODDERO
36,00€

BARBARESCO

ODDERO
(nebbiolo) 70,00€

BAROLO VIGNA CAPPELLA S. STEFANO

ROCCHIE DEI MANZONI
(nebbiolo) 230,00€

BAROLO MARIALUNGA

CASCINA BRUNI
(nebbiolo) 80,00€

VENETO

VALPOLICELLA

BIOLOGIC

SPERI
(corvina veronese, rondinella,
molinara) 23,00€

VALPOLICELLA RIPASSO

BIOLOGIC

SPERI
(corvina veronese, rondinella,
molinara) 32,00€

AMARONE DELLA VALPOLICELLA SANT'URBANO

BIOLOGIC

SPERI
(corvina veronese, corvinone,
rondinella, molinara) 76,00€

I Vini ROSSI

FRIULI

MERLOT STOMO
CONTE BRANDOLINI 23,00€

BIOLOGIC

SCHIOPPETTINO
BASTIANICH 28,00€

ALTO ADIGE

LAGREIN RIVUS
PFITSCHER 30,00€

PINOT NERO FUXLEITEN
PFITSCHER 40,00€

TUSCANY

IL CANNETO
MANTELLASSI
(sangiovese) 25,00€

CHIANTI
BADIA A COLTIBUONO
(sangiovese, other grapes) 34,00€

BIOLOGIC

BRUNELLO DI
MONTALCINO
CIACCI PICCOLOMINI
(sangiovese) 70,00€

SASSICAIA
TENUTA S. GUIDO
(cabernet s., cabernet franc) 260,00€

ABRUZZO

MONTEPULCIANO
D'ABRUZZO
TERRE FORTI 18,00€

SICILY

SYRAH
CURATOLO ARINI 23,00€

NERO D'AVOLA
CURATOLO ARINI 23,00€

ETNA ROSSO
COTTANERA
(nerello mascalese) 35,00€

Half Bottles WHITE WINES

PROSECCO
VALDOBBIADENE
BRUT **BIOLOGIC**
NINO FRANCO
(glera) 16,00€

VERMENTINO DI
SARDEGNA
COSTAMOLINO
ARGIOLAS 13,00€

Half Bottles RED WINES

SASSELLA
RAINOLDI
(nebbiolo) 17,00€

CHIANTI **BIOLOGIC**
CLASSICO
BADIA A COLTIBUONO
(sangiovese, other grapes) 16,00€

DESSERT WINES

DINDARELLO
MACULAN
(muscat) - 37,5 cl - 25,00€

PASSITO DI PANTELLERIA
SOLIDEA
50 cl - 55,00€



