

SPARKLING WINES & CHAMPAGNE MENU

500. Freixenet Cordon Negro Brut Cava – €70

Catalonia, Spain

Grapes: Parellada, Macabeo, Xarel-lo

Tasting Notes: A sparkling wine with a bright straw-yellow color, elegant and vibrant. On the nose, green apple, pear, and citrus aromas stand out. On the palate, it offers high acidity, fine bubbles, and a refreshing structure. Dry, crisp, and balanced finish provides a pleasant drinking experience. Aged 9–12 months in bottle (traditional method).

501. Armand de Brignac Brut Gold – €1000

Champagne, France

Tasting Notes: A prestigious champagne with a bright golden color and fine bubbles. Aromas of peach, apricot, vanilla, and light brioche. Rich and creamy on the palate, with vibrant acidity and intense fruit character. Long, sophisticated, and balanced finish.

502. Ruinart Blanc de Blancs – €400

Champagne, France

Grapes: Chardonnay

Tasting Notes: Elegant and refined champagne with a pale golden color. On the nose, lemon zest, green apple, white flowers, and subtle brioche. The palate offers lively acidity, silky bubbles, and a mineral structure. Long, crisp finish with a refined and fresh character.

503. Moët & Chandon Brut Impérial – €240

Champagne, France

Grapes: Pinot Noir, Chardonnay

Tasting Notes: A fresh and refined champagne with a bright straw-yellow color. Notes of green apple, lemon zest, white flowers, and subtle brioche on the nose. The palate is balanced with lively acidity and persistent fine bubbles. Clean, long, and elegant finish.

504. Veuve Clicquot Yellow Label – €270

Champagne, France

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

Tasting Notes: A lively and elegant champagne with a bright golden color. On the nose: green apple, pear, lemon zest, and a hint of toast. Creamy texture on the palate with lively acidity and refined bubbles. Long and refreshing finish with a classic and prestigious feel.

505. Billecart-Salmon Brut Réserve – €250

Champagne, France

Grapes: Pinot Noir, Chardonnay, Pinot Meunier

Tasting Notes: A refined and balanced champagne with a pale straw color. Aromas of green apple, pear, citrus, and light brioche. The palate is elegant with fine bubbles, vibrant acidity, and a clean, refreshing finish.

506. Louis Roederer Brut Premier – €360

Champagne, France

Grapes: Chardonnay, Pinot Noir

Tasting Notes: A lively and elegant champagne with a bright golden color. On the nose, green apple, lemon, pear, and subtle brioche. On the palate, elegant bubbles, creamy texture, and vibrant acidity. Long and balanced finish.

507. Dom Pérignon Blanc – €1000

Champagne, France

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

Tasting Notes: Iconic and sophisticated champagne with a golden hue. Aromas of white peach, citrus peel, almond, and light brioche. The palate shows fine bubbles, vibrant acidity, and rich minerality. Long, elegant, and complex finish.

508. Moët & Chandon Brut Impérial (1.5L Magnum) – €550

Champagne, France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Tasting Notes: A lively, balanced champagne with a straw-yellow color. Aromas of green apple, lemon zest, white flowers, and brioche. Fine bubbles, creamy texture, and bright acidity on the palate. Long and refreshing finish, perfect for celebrations.

509. Moët & Chandon Rosé Impérial (1.5L Magnum) – €670

Champagne, France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Tasting Notes: A sophisticated and balanced rosé champagne with a bright pink color. Aromas of fresh strawberries, raspberries, pomegranate, and subtle floral notes. Vibrant acidity and delicate bubbles on the palate. Long, fruity, and refreshing finish.

511. Moët & Chandon Ice Impérial (1.5L Magnum) – €660

Champagne, France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Tasting Notes: A refreshing and innovative champagne with a golden hue. Specially designed to be served over ice. Aromas of tropical fruits, mango, pineapple, citrus, and light spices. On the palate, full-bodied with lively acidity and soft bubbles. Fresh, fruity finish—ideal for summer occasions.

512. Moët & Chandon Ice Impérial – €300

Champagne, France

Grapes: Pinot Noir, Pinot Meunier, Chardonnay

Tasting Notes: Tropical and fruity champagne with golden tones. Designed for serving over ice, it offers aromas of tropical fruits, citrus, and mild spice. Full-bodied with vibrant acidity and elegant bubbles. Fresh, fun, and enjoyable finish.

513. Moët & Chandon Rosé Impérial – €300

Champagne, France

Grapes: Chardonnay, Pinot Noir

Tasting Notes: Eye-catching rosé champagne with bright pink color and elegant bubbles. Aromas of strawberries, raspberries, pomegranate, and floral hints. The palate has vibrant acidity, smooth-textured bubbles, and a refined fruity profile. Long and refreshing finish.

514. Bollinger Rosé – €400

Champagne, France

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

Tasting Notes: Elegant and complex rosé champagne with a light copper tone. Aromas of fresh red berries, strawberries, raspberries, pomegranate, and light spice. Full-bodied with fine bubbles and lively acidity. Long, balanced, and sophisticated finish.

515. Veuve Clicquot Rosé – €320

Champagne, France

Grapes: Chardonnay, Pinot Noir, Pinot Meunier

Tasting Notes: Elegant and balanced rosé champagne with a bright pink color. On the nose, fresh strawberry, red fruits, citrus, and subtle brioche aromas. On the palate, lively acidity, silky texture, and delicate bubbles. Long and refreshing finish with a prestigious touch.

516. Torresella Prosecco Extra Dry – €90

Veneto, Italy

Grapes: Glera

Tasting Notes: A fresh and fruity sparkling wine with a bright light yellow color and fine bubbles. Aromas of green apple, pear, white flowers, and citrus. On the palate, lively acidity, slight sweetness, and balanced structure. Clean and refreshing finish with an elegant and easy-drinking profile.

517. Riondo Cuvée 18 Prosecco Frizzante (Spago Nero) – €45

Veneto, Italy

Grapes: Glera

Tasting Notes: A light and slightly sparkling Prosecco with a bright pale yellow color. Aromas of green apple, pear, white peach, and citrus. The palate is fresh with crisp acidity and gentle bubbles. Slight sweetness gives it a smooth and pleasant finish.

518. Zonin Prosecco – €60

Veneto, Italy

Grapes: Glera

Tasting Notes: A fresh and fruity sparkling wine with a pale straw color. Aromas of green apple, pear, citrus, and white flowers. Vibrant acidity, elegant bubbles, and a refreshing structure on the palate. Clean and refined finish.

519. Piccini Prosecco – €80

Veneto, Italy

Grapes: Glera

Tasting Notes: Elegant and fruity Prosecco with a pale yellow color. On the nose, green apple, pear, citrus, and white flowers. On the palate, fine bubbles, lively acidity, and a balanced structure. Refreshing and smooth finish.

520. Zonin Prosecco Rosé – €65

Veneto, Italy

Grapes: Glera, Pinot Noir

Tasting Notes: Elegant and refreshing rosé Prosecco with a light pink hue. Aromas of strawberry, raspberry, citrus, and white flowers. On the palate, fine bubbles, bright acidity, and balanced character. Clean, fresh finish with a pleasant aftertaste.

521. Chandon Rosé – €80

Mendoza, Argentina

Grapes: Chardonnay, Pinot Noir

Tasting Notes: Elegant and fruity sparkling wine with a light pink color. Aromas of strawberry, raspberry, citrus, and light floral notes. The palate features fine bubbles, vibrant acidity, and a balanced structure. Refreshing, clean finish with elegance. Fortified Wine