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# FOCACCIA

— RISTORANTE —



— WINE LIST —








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Focaccia Ristorante offers  
wines from our own import,  
carefully selected by the  
restaurant's sommelier.



You can also  
buy the wines  
from our list to take home,  
with a 30% discount.

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NON-ALCOHOLIC WINES		125 ml	750 ml
	<b>LE CLASSIC PETILLANT, VINA „0”</b> FRANCE Dry organic wine. Well perceptible aromas of fresh grapes and white fruits. Excellent as an aperitif.	sparkling non-alcoholic	17,00 86,00
	<b>CHARDONNAY, VINA „0”</b> SPAIN Semi-sweet organic wine. Disposable notes of ripe white fruits and citrus with flower accents. It goes well with white meat and seafood.	white non-alcoholic	17,00 86,00
	<b>MERLOT, VINA „0”</b> SPAIN Organic, non-alcoholic wine. Mild with a pleasant finish. It has a distinct range aromas of dark berries, black currants, blackberries, but also cherries and plums. It perfectly suits to red meat.	red non-alcoholic	17,00 86,00
SPARKLING WINES AND CHAMPAGNES		125 ml	750 ml
	<b>PROSECCO DOC DI MARIA</b> ITALY Light sparkling wine, pale yellow in color and well balanced. Distinct notes of citrus fruit and flowers. Excellent as an aperitif and a perfect accompaniment to Italian cuisine meals.	dry white	17,00 88,00
	<b>MOËT &amp; CHANDON, IMPERIAL BRUT</b> FRANCE A full-bodied, fresh wine with distinct apple and pear flavors with a pleasant long finish. Excellent as an aperitif.	dry white	- 560,00
	<b>MOËT &amp; CHANDON ROSE, IMPERIAL BRUT</b> FRANCE An elegant wine, with aromas of red fruits with notes of wild strawberries, raspberries and cherries and delicate floral notes of rose. Excellent with fish and seafood, but also as an aperitif.	dry rosé	- 560,00
	<b>CHAMPAGNE KRUG GRABDE CUVÉE BRUT</b> FRANCE Golden-coloured wine with the bright ones reflections. Complex aromas revealing notes of baked bread, orange zest, roasted nuts and sugar, as well as apple blossom and cinnamon.	dry white	- 1540,00

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## WHITE WINES

 125 ml

 750 ml

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**ROERO ARNEIS, GHITA  
BORGO LAME  
ITALY**

Golden-coloured wine, with floral aromas, delicate herbal touches and citrus fruit notes. Fresh, fruity and pleasantly balanced. Perfect as an accompaniment to hors d'oeuvre, fish, white meat and seafood.

dry 12,00 60,00

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**BIANCHELLO DEL METAURO  
„BIANCHELLO” ROBERTO LUCARELLI  
MARCHE, ITALY**

Fresh and accessible wine with pleasant, well-balanced acidity. Dominating aromas of green apple and citrus fruit. Excellent as an aperitif.

dry 14,00 66,00

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**MOSCATO D'ASTI, BORGO LAME  
ITALY**

Fresh sweet wine, pale yellow in colour. Fruity aromas, with notes of apricot and pineapple. Perfectly served with ice cream desserts, cakes and tropical fruit.

white  
sweet 14,00 66,00

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**BIANCHELLO DEL METAURO  
„LA RIPE” ROBERTO LUCARELLI  
MARCHE, ITALY**

Fresh wine with a pleasant taste and a long balsamic finish. Pale straw in colour with greenish hues. Perceptible floral aromas, spicy touches, and notes of pear fruit. Perfect as an accompaniment to white meat and seafood.

dry 15,00 77,00

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**L'UETTA FIANO, MASCA DEL TACCO  
PUGLIA, ITALY**

Interesting and complex wine, pale yellow in colour. Fresh, pleasant and light, with a full long finish. Round and fruity, with floral notes and full body. This wine is a great accompaniment to hard cheese and white meat.

dry 18,00 94,00

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**SAUVIGNON BLANC, BABICH  
MARLBOROUGH, NEW ZEALAND**

Fresh wine with pleasant acidity. Refreshing, with tropical fruit aromas and notes of gooseberries. Perfect as an accompaniment to fresh salads and seafood.

dry 20,00 105,00

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WHITE WINES

125 ml 750 ml



MARCO SALUSTRI BIANCO  
TUSCANY, ITALY

A wine with aromas of citrus, peach, and wild herbs. Rich and mature in the mouth, with high acidity. It fits perfectly for spicy dishes and fish.

semi-dry 18,00 94,00



ALOIS LAGEDER PINOT GRIGIO  
ITALY

Pale straw in colour with greenish hues full of flower, fruit and spices aroma. The taste is rich, flesh-colored endowed with long and strong finish recommended for appetizers, meat and fish dishes.

dry 32,00 165,00



CHABLIS,  
DOMAINE CHRISTIAN MOREAU  
FRANCE

Elegant, subtle and stylish wine. Crisp dry, with notes of green apples and sea salt. Distinctly mineral, with a pleasant finish. This wine is a perfect accompaniment to seafood, cheese and fresh salads.

dry 37,00 209,00



RIESLING DES CHASSEURS DE LUNE,  
BESTHEIM  
ALSACE, FRANCE

Dry wine. Aromas of citrus, apples and flowers in the bouquet with light mineral notes. Excellent for oily fish and spicy dishes.

dry 24,00 132,00



GEWURZTRAMINER DES CHASSEURS  
DE LUNE, BESTHEIM  
ALSACE, FRANCE

Wine with medium acidity, clearly intense in taste. Perceptible notes of mango, apricot, and honey, with a pleasant long finish. It perfectly suits to poultry, oily fish, and cheeses.

semi-sweet 48,00 264,00

RED WINES

125 ml 750 ml



LANGHE NEBBIOLO, RUE,  
BORGO LAME  
ITALY

Intensive red in colour, distinctly fruity with notes of raspberries and cherry fruit. Smooth with a long finish. This wine is an ideal companion to roasted meat, rice dishes and grilled vegetables.

dry 14,00 66,00



PRIMITIVO DI MANDURIA  
'LU RAPPAIO' MASCA DEL TACCO  
PUGLIA, ITALY

Full-bodied wine in a beautiful ruby colour. Perfectly balanced, with notes of berries, spices and vanilla. Refreshing with a long harmonious finish. Perfect with hors d'oeuvre and red meat.

dry 18,00 94,00



VALPOLICELLA CLASSICO  
SUPERIORE RIPASSO „GASO”  
VENETO, ITALY

Gentle, interesting, light wine, pale purple in colour. Dominating flavours of red fruit, dark chocolate, and tobacco. This wine goes perfectly well with classical Italian cuisine.

dry 21,00 116,00



GASO AMARONE  
DELLA VALPOLICELLA 2013  
VENETO, ITALY

An expressive, slightly tannic wine with noticeable notes of red fruits, chocolate, and tobacco. It fits well with red meat and blue cheese.

dry 32,00 180,00



PRIMITIVO DI MANDURIA RISERVA  
'LI FILITTI' MASCA DEL TACCO  
PUGLIA, ITALY

Elegant and smooth wine, well-balanced with a long, pleasantly intensive finish. Dominating aromas of red fruit, coffee, and cocoa. Excellent as an accompaniment to pork, red meat and mature cheese.

dry 32,00 165,00



AMARONE DELLA VALPOLICELLA  
CLASSICO SAN RUSTICO  
VENETO, ITALY

Full-bodied, elegant wine. Distinctly fruity with notes of cherries, tobacco and cocoa. Perfect with beef, stewed meat, and ripe cheese.

dry 48,00 264,00

RED WINES

125 ml 750 ml



CHIANTI CLASSICO  
FATTORIA DI FELSINA  
ITALY

Blackcurrant fruit explosion, cherries mixed with tobacco, leather. Everything perfectly balanced and elegant. The wine is a perfect accompaniment to flour dishes with meat and tomatoes.

dry 37,00 209,00



GAJA BAROLO DAGROMIS  
ITALY

Intense colour, ripe aromas currants and blueberries with floral notes. A solid structure, balanced with a rich, soft flesh. Perfect for red meat sirloin and risotto.

dry - 539,00



GAJA BRUNELLO DI MONTALCINO  
TUSCANY, ITALY

A wine for true connoisseurs. The perfect composition of tannin and acidity, nutty cherries, wild forest fruits and herbs, as well as an appeal of the highest category - DOCG. A wine with high aging potential. Perfect for starters and cheese dishes.

dry - 979,00



CHIANTI CLASSICO  
CLEMENTE VII GRAN SELEZIONE  
TUSCANY, ITALY

Intense and bright ruby red colour. Complex and deep fragrance with ripe fruit aroma in perfect harmony with spicy notes. Elegant and balanced flavour, rich with noble tannins that work easily with the essences of wood.

dry 35,00 195,00



CHIANTI CLASSICO  
LAMOLE GRAN SELEZIONE  
TUSCANY, ITALY

Ruby red wine. It has a fresh and intense fragrance with hints of violet and iris. With a winy, full-bodied and dry flavour when young that becomes velvety, sapid and persistent with ageing.

dry 24,00 138,00



CHIANTI CLASSICO  
PANZANO GRAN SELEZIONE  
TUSCANY, ITALY

Very meaningful ruby red in colour. It has an intense and complex aroma with notes of violet and hints of spices. Full-bodied, sapid flavour with elegant and velvety tannins.

dry 29,00 155,00



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