



Il Fornai
CUCINA ITALIANA
— DUBLIN —

Wine
LIST

Il Fornaio

CUCINA ITALIANA
DUBLIN

taste the difference

Red Wine

- Dolcetto d'Ovada DOC 100% Dolcetto** €41
fresh and easy drinking red wine, scents of ripe red fruits, wild spices, with a pleasant freshness.
- Negroamaro IGP 100% Negroamaro** €43
Medium bodied, with pleasant fruity and spicy, balanced, with nice persistence red fruits, black cherries and aromatic herbs. smooth, round, pleasant, fresh and mineral
- Nero D'avola IGP 100% Nero Davola** €39
Medium bodied, with pleasant fruity and spicy, balanced, with nice persistence red fruits, black cherries and aromatic herbs. smooth, round, pleasant, fresh and mineral
- Salice Riserva DOP 80% Negroamaro 20% Malvasia Nera** €42
Intense and velvety character that comes from Negroamaro grapes and Malvasia Nera. Rich bouquet, of small red fruits, white pepper, toasted nuts and menthol touches. Complex and soft texture.
- Merlot DOCG 100% merlot** €39
Brilliant ruby red color, fruity, scents of black currant, ripe plum and cherry. soft in tannins and very harmonious, with a long and pleasant persistence.
- Dalis Rosso** €40
70% Teroldego, 10% Petit Verdot, 10% Cabernet Sauvignon, 10% Sangiovese
Typical Intense ruby red color with purple hues. Fruity, fragrant and persistent aroma with notes of ripe, red fruits. Excellent structure and an intense and personal aftertaste.
- Chianti colli Senesi DOCG 100% Sangiovese** €38.50
Young, simple, fresh and fruity red wine, It has an immediate and generous character, with scents of red fruits and underbush.
- Valpolicella Ripasso DOC** €49
60% Corvina 30% Corvinone 10% Rondinella
The bouquet is rich in ripe fruit, tobacco and menthol sensations. The taste is smooth, full-bodied, with savory aromas and good freshness
- Montepulciano d'Abruzzo DOC 100% montepulciano** €38
On the nose it's characterized by fruity notes of blackberry, cherry and plum with hints of spices, liquorice and Mediterranean scrub
- Barbera d'Alba DOCG 100% Barbera** €50
Characterised by scent of violets, cherry liqueur, pepper and sweet spices. The taste is smooth and clean, with good freshness and velvety tannins
- Syrah IGT 100% Syrah** €39
Fruity and floral perfumes, pepper and wild spices. Smooth, pleasant, balanced and refreshing
- Morellino DOCG 100% Sangiovese** €44
Ruby red color aromas of berries, ripe cherries and Mediterranean scrub, with hints of myrtle. Well balanced, good freshness and smooth tannins.

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White Wine

Pinot Grigio DOC 100% Pinot Grigio €42
Fruity bouquet accompanied by a light note of almonds.

Chardonnay DOC 100% Chardonnay €43
Delicate and fragrant notes of tropical fruit, citrus and apple.

Dalis Bianco 70% Sauvigno Blanc 20% Chardonnay 10% Nosiola €41
Straw yellow colour, hints of acacia, medlar, citrus and aromatic herbs, fresh, mineral, delicate taste. "Il Fornaio favourite white wine"

Grillo IGT 100% Grillo €39
Fruity and floral, with notes of freshly cut grass, soft and fresh.

Cataratto IGT 100% Cataratto €39
Characterised by fruit and flowers notes. Mineral, persistent and fresh.

Vermentino DOC 100% Vermentino €45
Fruity and fresh wine, delicate and soft notes of yellow fruits open to a rich, balanced, sapid flavour with a long persistence.

Sauvignon IGT 100% Sauvignon €42
Deep straw yellow colour with lime green highlights. Intense spiced aromas of peppers, sage, elderflower and tomato leaf.

Rose

Rose Wine DOC €39
The flavours lean on the fruity side, expect notes of strawberry, raspberry, citrus, melon, cherry and fresh flowers

Prosecco

Prosecco DOC €40
Light and refreshing sparkling wine