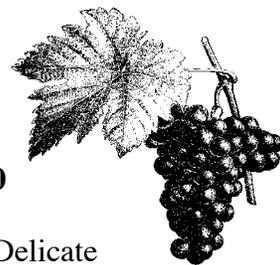




Wine List

TRATTORIA DELIA
152 St. Paul Street • Burlington • Vermont • 05401

VINI BIANCHI



- 1. Vie di Romans Dessimis Pinot Grigio 2015 Friuli-Venezia Giulia**  **\$ 69.00**
Pinot Grigio thought of as a white grape, is a mutation of Pinot Noir with black to blue skin. Oxygen-free vinification preserves the coloration giving the wine a coppery, pale rose color. Delicate aromas of raspberry, and vanilla, a citrus and pear palate, with a dense, nutty, long and complex finish.
- 2. Abbazia di Novacella Kerner 2016 Trentino-Alto Adige**  **\$ 45.00**
This ancient Augustinian owned abbey is well known for producing highly perfumed whites from indigenous grapes. Intense floral aromas, honeysuckle, refreshing minerality and full-bodied, with nice crisp acidity.
- 3. Manni Nössing Grüner Veltliner 2014 Trentino-Alto Adige**  **\$ 49.00**
Coming from a family of farmers, Manni developed a deep respect for his local terrior. Similar to the region, a house style of precision, freshness, and minerality, an aromatic, acid driven wine of pear, apple and floral nose.
- 4. Voglar Sauvignon Blanc 2015 Trentino-Alto Adige**  **\$ 59.00** **\$ 15.00 glass**
A stunning example of this classic varietal. Similiar to a great Sancerre, this biodynamic old vine wine has pear and citrus notes with perfectly balanced acidity and a clean crisp finish.
- 5. Castelfeder Pinot Grigio 2017 Sudtirolo Alto Adige**  **\$ 38.00** **\$ 10.00 glass**
With steep slopes and cool breezes from the Alps, this region is ideal for aromatic white wines. Crisp and refreshing, bright citrus fruit, aromas of pear, perfectly balanced acidity, medium-bodied, with a mineral aftertaste.
- 6. Malvira'Roero Arneis Vigna Trinità 2014 Piemonte**  **\$ 43.00**
With a passion for the revival of Arneis, this small boutique winery has succeeded in creating a pure expression. A touch of barrique, aromas of sour apple, mingling with white flowers, flinty mineral characteristics, great acidity.
- 7. Palladino Gavi di Gavi 2016 Piemonte**  **\$ 38.00**
One of the best examples we have tasted, from a micro producer. Made from the *cortese* grape, this is a crisp, dry wine, with citrus scents, green apple mingled with white flowers, mineral aromas and perfectly balanced acidity.
- 8. Scagliola Chardonnay Casot dan Vian 2017 Piemonte**  **\$ 40.00** **\$ 10.50 glass**
The Scagliola brothers are passionate about every wine they make. Produced in stainless steel, this chardonnay is a true expression of the varietal and distinctively *Piemontese*. Medium-bodied with mineral notes, finishing dry.
- 9. Felsina Chardonnay I Sistri 2015 Toscana**  **\$ 46.00**
A top quality producer know for their purity of style and personality. Burgundian cloned vines, barrique-fermented and aged sur lie, fresh peach, citrus peel, hints of spice and appealing minerality, with a silky textured mouth feel.
- 10. La Spinetta Toscana Vermentino 2017 Toscana**  **\$ 42.00**
From their state of the art Tuscan winery. Incredibly fragrant scents of pine and sea salts with floral notes, full body with fresh peach and lime flavors finishing with crisp acidity.
- 11. Terradora Dipaolo Falanghina Irpinia 2016 Campania**  **\$ 36.00** **\$ 9.50 glass**
This award winning winery has been producing amazing indigenous varietals for generations. This Falanghina offers a rich and intense aroma of green apple, and pear. Fresh and clean with excellent acidity and a floral finish
- 12. Monastero Suore Cistercensi Coenobium 2016 Lazio**  **\$ 48.00**
Verdicchio & Malvasia crafted by Nuns, with the guidance of naturalist wine maker Giapiero Bea. Extended skin contact produces a heady, unfiltered, complex wine with layered minerality, unusual and meditatively good.
- 13. Colli della Murgia Tufiano 2016 Puglia**  **\$ 42.00** **\$ 11.00 glass**
The Puglian way of life is evident in their passion and love for the land. Organically grown 12th century Fiano Minutolo, highly aromatic, an explosive floral nose, honey notes, a full mouth feel with perfectly balanced acidity.
- 14. La Spinetta Il Rosé di Casanova 2017 Toscana**  **\$ 38.00** **\$ 10.00 glass**
This blend of Sangiovese and Prugnolo Gentile creates a very unique Rosé. Crisp and delicate with notes of peach and citrus. Clean, bright acidity with hints of cherry and raspberry, with a wonderfully refreshing finish.

VINI ROSSI

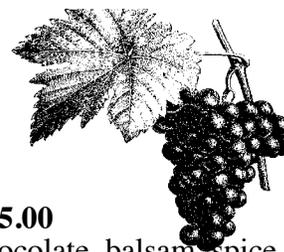


NORD

17. **La Spinetta Barbera d'Asti Ca'di Pian 2013 Piemonte**  **\$ 58.00**
From Rivetti's original Castagnole cellar, a modernist who believes that the wine is made in the vineyard. A beautiful dark ruby red color, complex aromas of black currant, dried plums and tea, full bodied moderate acidity.
18. **Aldo Conterno Barbera Conca Tre Pile 2014 Piemonte**  **\$ 79.00**
19. **Cigliuti Briccoserra 2011 (Nebbiolo & Barbera) Piemonte**  **\$ 99.00**
20. **La Spinetta Monferrato Rosso Pin 2011 (Nebbiolo & Barbera) Piemonte**  **\$109.00**
21. **Viberti Dolcetto d'Alba Superiore 2015 Piemonte**  **\$ 38.00**
The Viberti Family is one the oldest wine making families in the region of Alba. This exceptional Dolcetto exhibits notes of blueberry and ripe cherry. Bigger and richer than a typical Dolcetto it finishes with light tannins and cocoa.
22. **Giovanni Rosso Barbera d'Alba 2015 Piemonte**  **\$ 46.00**
Barbera from Alba tend to have a lighter more elegant feel. This Barbera has a richness and complexity that belies it's slightly floral nose. Plum and raspberry mix with a hint of cocoa and nuances of spice and herbs.
23. **Pasquale Pelissero Bricco San Giuliano Barbaresco 2014 Piemonte**  **\$ 69.00**
Aged in small oak barrels to produce a richness and softness to the wine. This Barbaresco opens with hints of cocoa, dark cherries, and just a touch of spice it finishes with long elegant well balanced tannins.
25. **Moccagatta Barbaresco 2014 Piemonte**  **\$ 89.00**
26. **Cigliuti "Vie Erte" Barbaresco 2014 Piemonte**  **\$ 99.00**
27. **La Spinetta Barbaresco Vigneto Bordini 2012 Piemonte**  **\$129.00**
29. **Scarpa Babaresco Tettineive 1999 Piemonte**  **\$199.00**
30. **Bruna Grimaldi Barolo Camilla 2014 Piemonte**  **\$ 69.00** **\$17.50 glass**
With a traditional philosophy, Brunna believes the quality of a wine originates in the vineyard with a vigorous green harvest. Classic Nebbiolo characteristics of berry, licorice and rose, delicate and ethereal, with silky smooth tannins.
33. **Ettore Germano Barolo Cerretta 2011 Piemonte**  **\$ 99.00**
34. **Cordero di Montezemolo Monfalleto Barolo 2014 Piemonte**  **\$119.00**
35. **Vietti Barolo Castiglione 2013 Piemonte**  **\$129.00**
36. **La Spinetta Vigneto Garretti Barolo 2013**  **\$149.00**
37. **Viberti San Pietro Barolo 2010 Piemonte**  **\$179.00**
38. **Domenico Clerico Precristina Barolo 2003 Piemonte**  **\$239.00**
39. **Bartolo Mascarello Barolo 2013 Piemonte**  **\$259.00**
40. **Elena Walch Ludwig Pinot Noir 2015 Trentino Alto Adige**  **\$ 59.00** **\$14.50 glass**
This modern style Pinot Noir is elegant with outstanding structure. Medium bodied yet rich on the palate it shows ripe berry fruit and spice up front, yet has a long finish with medium tannins that make the finish slightly dry
41. **Foradori Teroldego Vignetti delle Dolomiti 2015 Trentino**  **\$ 49.00**
Elisabetta Foradori has dedicated twenty years of passion and commitment to the Teroldego grape, and after ten years of biodynamic practices the value of her work is evident. A velvet glove sort of wine, silky and refined, delicious red and blackberry fruit, tart cherry, medium bodied, pleasant acidity with moderate tannins.
42. **Tommaso Bussola Valpolicella Superiore Ripasso Ca'del Laito 2014 Veneto** **\$ 49.00**
From the cellar of one of Italy's finest producers of Amarone, comes this rich and weighty *ripasso*. Layered with dark jammy fruits, toasted oak and herbs, with a full lush palate of amazing depth and a velvety finish.
43. **Zenato Valpolicella Classico Superiore Ripassa 2014 Veneto**  **\$ 52.00** **\$13.50 glass**
Made from the *ripasso* technique of passing the wine over the lees of Amarone, producing a full, well-structured wine, with fabulously rich textures of cocoa, exotic spices, black cherry and licorice, finishing long.
45. **Sartori Amarone della Valpolicella 2013 Veneto**  **\$ 99.00**
46. **Cesari Amarone "Il Bosco" 2011 Veneto** **\$149.00**
47. **Giuseppe Quinterelli Rosso Ca' del Merlo 2008 & 2009 Veneto**  **\$179.00**
48. **Bertani Recioto della Valpolicella Amarone Classico 1981 & 1989 Veneto** **\$690.00**

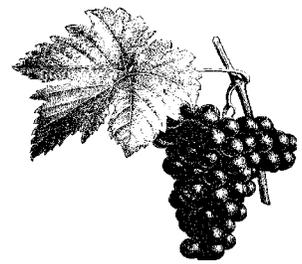
VINI ROSSI

CENTRALE



59. **Rocca di Frassinello Ornello 2014 Toscana**  **\$ 65.00**
A blend of Sangiovese, Cabernet, Merlot and Syrah, a wine with balance and elegance, chocolate, balsam, spice and vanilla notes, intense concentrated dark fruit, full-bodied, silky tannins.
60. **Montesecondo Cabernet Sauvignon Il Rospo 2014 Toscana**  **\$ 54.00**
A small two acre plot respecting the rhythms of nature with biodynamic production. Vibrant with dark berries and spicy fruit, slight earthiness, herbal overtones and natural ambient yeast, finishing with a delicate tannin structure.
61. **Rodano Chianti Classico 2015 Toscana**  **\$ 42.00** **\$ 11.00 glass**
The wine maker Enrico Pozzesi feels very strongly about not blending cabernet or merlot in his wines. The result is a very traditional Chianti with notes of strawberry and black cherry mixed with Mediterranean herbs and spice.
62. **Fattoria di Felsina Chianti Classico 2015 Toscana**  **\$ 49.00**
Located in the beautiful hills outside of Siena this winery has been consistently producing some of Italy's finest Chianti. Plump dark cherry fruit, lovely depth, vibrant palate and a long finish of bright tannins and lively acidity.
65. **Fattoria Rodano Chianti Classico "Viacosta" 2010 & 2013 Toscana**  **\$ 79.00**
66. **Umani Ronchi Pelago 2012 Marche (Merlot/Montepulciano/Cab Sauv/)**  **\$ 99.00**
67. **Fattoria di Felsina Chianti Classico Riserva Rancia 2012 Toscana** **\$ 109.00**
68. **Fattoria di Felsina Maestro Raro Cabernet Sauvignon 2011 Toscana** **\$ 119.00**
69. **Ornellaia Le Serre Nuovo 2014 Toscana (Merlot/Cab Sauv/Cab Franc)** **\$ 179.00**
70. **La Massa Giorgio Primo 2012 Toscana (Cabernet/Merlot/Petit Verdot)** **\$ 229.00**
71. **Marchese Antinori Tignanello 2015 Toscana (Sangiovese, Cabernet, Cab Franc)** **\$ 249.00**
72. **Ampeleia Kepos 2016 Toscana**  **\$ 62.00** **\$ 16.00 glass**
A blend of Grenache, Mourvedre, Carignan, Alicante and Marselan with "dark cherries, plums, spice, licorice and tobacco are just some of the notes that jump out of the glass," Robert Parker.
73. **Poderi Sanguinetto Rosso di Montepulciano 2015 Toscana**  **\$ 46.00**
A true boutique winery with extremely limited production employing organic practices, indigenous yeasts and traditional wine making. Primarily Sangiovese, very dense dark cherry fruit, dry with prevalent tannins.
74. **Poderi Sanguinetto Vino Nobile di Montepulciano 2014 Toscana**  **\$ 68.00**
Taught the wine making craft by her father, Dora does all the vineyard work herself, allowing only friends to help harvest. Powerful and dense, ruby in color, dark intense black cherry fruit, spicy, delicate aromas, with soft tannins.
75. **Collemattoni Rosso di Montalcino 2016 Toscana**  **\$ 54.00**
Certified organic since 2012 this winery has been producing stunning wines for generations. Bright Sangiovese fruit on the nose with aromas of violets and black cherry, well developed and perfectly balanced with a firm finish.
76. **Molino di Sant'Antimo Brunello di Montalcino 2013 Toscana**  **\$ 79.00** **\$ 19.50 glass**
This classic Brunello di Montalcino is a wonderful expression of Sangiovese Grosso. Ripe dark cherry fruit, a rich elegant structure with hints of violets and cocoa and a long velvety finish with moderate tannins
77. **Camigliano Brunello di Montalcino 2012 Toscana**  **\$ 99.00**
78. **Ciacci Piccolomini Brunello di Montalcino 2013 Toscana** **\$109.00**
79. **Casa Raia Brunello di Montalcino 2009 Toscana**  **\$119.00**
80. **Uccelliera Brunello di Montalcino 2013 Toscana** **\$139.00**
81. **Umani Ronchi Cumaro Riserva 2012 Marche**  **\$ 69.00**
Made from 100% Montepulciano and aged in French Oak, this unique wine has notes of bright cherry fruit, and spice. Medium bodied and perfectly balanced it softens as it opens and finishes with soft ripe tannins.
82. **Leonucci Montignanello 2014 Umbria**  **\$ 45.00**
A blend of Sagrantino and Merlot, a rich and immense wine with dark ripe fruit blackberries and cocoa, full-bodied with prevalent tannins and a memorable long very dry finish.
83. **Còlpetrone Sagrantino 2010 Umbria**  **\$ 58.00**
Complex, full-bodied, inky colored, jammy black fruit, plum, currants, cinnamon, earth, cocoa and lingering finish

VINI ROSSI



SUD E ISOLE

87. **Terradora Dipaolo Fatica Contadina Taurasi 2010 Campania**  **\$ 69.00**
Often referred to as the “Barolo of the south.” This “old vine” harvest of Aglianico delivers with ripe plum, dark berries, and nutmeg along with notes of black pepper, spice and a long opulent finish with rich tannins.
88. **Valle Reale Montepulciano d’Abruzzo 2016 Abruzzo**  **\$ 38.00**
This stunning Montepulciano grown in a beautiful valley, nestled in one of Italy’s most beautiful national parks the Gran Sasso. Full-bodied, pleasantly fresh yet layered with dark berry fruit and spice, soft with sweet tannins.
89. **Illuminati Montepulciano d’Abruzzo Zanna Riserva 2010 Abruzzo**  **\$ 62.00**
Their flagship wine, a consistent Tre Bicchieri winner, made only in the best vintages from 45 year old vines. Deep purple ink in color, plenty of dark fruit, velvety and elegant with a great substance and mellow tannins.
90. **Bisceglia Guadarrà Aglianico del Vulture 2014 Basilicata**  **\$ 46.00**
This rich, robust, elegant wine is organic and sustainably farmed, boasting deep aromas of ripe red and black berry fruit, balsam and toasted coffee, a strong earth and spice component with fine mellow tannins.
91. **Cantine di Terravecchia Citerna Uva di Troia 2014 Puglia**  **\$ 38.00** **\$ 10.00 glass**
100% Uva di Troia from a small boutique winery. Dark ripe fruit and spice with hints of earth and tobacco. Aged in concrete tanks for a pure expression of this unique varietal. Well balanced and slightly dry finish.
92. **Tormaresca Primitivo Torcicoda 2014 Puglia**  **\$ 42.00** **\$ 11.00 glass**
Their southern-most estate epitomizes the Salento essence, Adriatic sea breezes, sunny days and opulent wines. Primitivo makes a powerful wine, with ripe dark fruit, hints of spice and tobacco, finishing with soft tannins.
93. **Tormaresca Negroamaro Masseria Maime 2012 Puglia**  **\$ 72.00**
The only Puglian wine to receive six *Three Glass* awards from *Gambero Rosso*. An intensely rich full-bodied wine, mature plum, leather and spice notes, prevalent tannins softened by oak ageing, finishing full and complex.
94. **Vigne Rada Cannonau di Sardegna Riviera 2015 Sardegna**  **\$ 49.00**
Grown near the coast of the Mediterranean this 100% indigenous Cannonau although produced from young vines has a depth and structure not often found in this varietal. Hints of green pepper and red berry fruit up front, notes of exotic spice and earth, finishing with perfectly balanced acidity and warm slightly soft tannins.
95. **Graci Etna Rosso 2016 Sicilia**  **\$ 52.00** **\$ 13.50 glass**
Alberto respects the distinctness of each vintage and local traditions, while growing varieties indigenous to Mount Etna. One-hundred year old Nerello Mascalese with high toned floral notes, dark red berries and delicate tannins. This is a mid-weight wine that captures the essence of Etna’s volcanic soils.
96. **I Vigneri di Salvo Foti Etna Rosso 2015 Sicilia**  **\$ 65.00**
Foti not just a natural cultivator, but a philosopher and maker of “human wine” respecting Etna, the vineyards and the traditional vigneri. Nerello Mascalese vines on terraced lava rock, intense aromas of cherries, lavender, black berries and black pepper, hints of leather and white of mulberries, full-bodied, medium acidity, smooth tannins.
98. **Riofavara Sciavè 2012 Sicilia**  **\$ 54.00**
Certified organic Nero d’Avola from the Noto Valley where this varietal gets its name. Deep ruby red in color with rich notes of earth and spice that give way to a lush mouth feel, with hints of licorice, and a persistent finish.
98. **Azienda Agricola COS Nero d’Avola Nero di Lupo 2015 Sicilia** **\$ 59.00**
Following the principles of biodynamic viticulture with the use of clay amphoras, from fermentation to ageing. Dark fruit, leather, tobacco, licorice and spice, with a complex yet weightless richness and soft tannins.

BOLLICINE

- 110. Contratto Brut Metodo Classico 2009** **\$ 62.00**
 Made in the méthode champenoise from 80% Pinot Noir and 20% Chardonnay. Aromas of white fruits mingled with almonds, leading to a complex and powerful mouthfeel, complemented by an elegant finish.
- 111. Punta Crena Lumassina Frizzante 2013 Liguria** **\$ 39.00**
 The Rufino family has tended the same land for over 500 years, maintaining the traditional farming practices on hand built terraced vineyards overlooking the sea. The indigenous Lumassina grape light and crisp with the perfect effervescence, slight mineral, with a delicate perfume like a Mediterranean breeze.
- 112. Prosecco della Casa Veneto** **\$ 32.00** **\$ 7.50 glass**
 An effervescent wine with fragrant green apple and citrus aromas, followed by a luscious palette of peach, melon, and apricot. Delicate, soft and refreshing. Prosecco is an excellent beginning or end to any meal.
- 113. Vigneto Saetti Lambrusco Salamino Rosso Viola 2015 Emilia-Romagna** **\$ 35.00**
 Working completely organically with no added sulfur, Luciano makes this incredible Lambrusco using the local strain Salamino, manually disgorging each bottle himself! A sparkler inky ruby red in color, excessive aromas of black cherries, herbaceous and mineral notes, finishing with great acidity.

BIRRA

Birra alla Spina (Draft Beer) Hill Farmstead & Our Seasonal Selection \$7.50

(please ask your server for what is currently on tap)

| | | |
|------------------------------------------------------|------------------------------------------|-----------------|
| Clausthaler | Non-alcoholic beer | \$ 4.00 |
| Peroni 12oz. Italia | Euro Pale Lager 4.6% | \$ 5.00 |
| Allagash White 12oz. Maine | Belgian Style Wheat 5% | \$ 6.50 |
| Allagash Black 12oz. Maine | Belgian Style dark Ale 7.5% | \$ 6.50 |
| Citizen Cider Unified Press 16oz. can Vermont | Traditional Semi-Sweet Cider 5.2% | \$ 6.50 |
| Alchemist Heady Topper 16oz. can Vermont | Double India Pale Ale 8% | \$ 7.50 |
| Alchemist Focal Banger 16oz. can Vermont | Double India Pale Ale 8% | \$ 7.50 |
| Ommegang Rare Vos 12oz. New York | Belgian-Style Amber Ale 5.5% | \$ 7.50 |
| Queen City Hefeweizen 16oz. btl. Vermont | Hefeweizen 5.6% | \$ 7.50 |
| Zero Gravity Little Wolf 16oz. can Vermont | American Pale Ale 4.7% | \$ 7.50 |
| Anchorage Galaxy 750ml. Alaska | Galaxy hops, Oak barrel aged w/ Brett 7% | \$ 26.00 |
| Panil Barriquee Sour Red 750ml. Italia | Flemish Sour Red 8% | \$ 28.00 |



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Member of the
Slow Food® Movement