

THE WINE LIST

Silvia Amoni, Alberto Gugliada and Lorenzo Viola, founders of the wine shop and restaurant **Bicerin Milan**, made a unique wine selection for the Senato Hotel guests. They are focused on small winemakers and in a continuous research of excellence among the high quality producers in Italy and abroad. For our guests, they selected "beautiful" lombard wines and rare ones from the rest of Italy, wines you cannot avoid to taste and love.

WHITE WINES

Glass

Bottle

ANNA PALVARINI

Corte Anna

€ 8,00

€ 31,00

Lombardia 2017. The nose notes are mainly of citrus and white fruits. On the palate it is soft, delicate and intense with a fruity finish.

100% Trebbiano di Lugana

CANTRINA

Rinè

€ 9,00

€ 35,00

Lombardia 2016. Bouquet of white flowers, ripe white fruit and vanilla with mineral notes on the finish intense.

Persistent flavor on the palate.

40% Riesling; 30% Chardonnay; 30% Incrocio Manzoni

JOSEF WEGER

Pinot Bianco

€ 9,00

€ 35,00

Alto Adige 2017. Delicate and enveloping wine with an aromatic mountain profile with notes of wild herbs, white flowers and fresh almonds on the nose. In the mouth is balanced fresh and round persistent. Vinified only in steel.

100% Pinot Bianco

TERRE DEL FOHN

Gewurztraminer

€ 9,00

€ 35,00

Trentino 2017. Cultivated in the hilly area of Valsugana on clayey-porphyrific soils. Intense and luminous golden.

Delicate hints of exotic fruit on the nose on a mineral and spicy background of white pepper. In the mouth it is warm and broad with good freshness and flavor.

100% Gewurztraminer

BORGO DEI POSSERI

Furiel

€ 9,00

€ 35,00

Trentino 2016. Bouquet of scented flowers and elderberry.

Full, fruity flavor in the mouth that lingers.

100% Sauvignon

DI LENARDO

Chardonnay

€ 8,00

€ 31,00

Friuli Venezia Giulia 2017. First Chardonnay in Friuli entirely from Chardonnay Musque grapes, a particular Chardonnay vine clone from France with more balsamic notes (often almost musky), elderberry and a warmer and more exotic scent of apple and banana. Vinified only in steel.

100% Chardonnay

LA CASETTA

Giada

€ 9,00

€ 33,00

Liguria 2017. The classic Ligurian grape, with its yellow color, with fruity scents, white peach and white flowers.

In the mouth it is dry, sapid and mineral. It makes a short maceration on the skins.

100% Vermentino

CONDÈ

Sangiovese Rosato

€ 8,00

€ 31,00

Emilia Romagna 2017. This rosé is obtained entirely by Sangiovese vineyards, characterized by calcareous and fresh soils. The colour is pale, clear and pink with shades of orange. The aroma is fresh and intense with scents of fruit and flower. The palate is incredibly fresh with a mineral long finish.

100% Sangiovese

RED WINES**Glass****Bottle**

CANTRINA

Zerdi**€ 9,00****€ 35,00**

Lombardia 2015. Deep ruby red color.

Bouquet of red fruit and spices. Fruity and pleasant on the palate.

100% Rebo

FRECCIAROSSA

Carillo**€ 8,00****€ 31,00**

Lombardia 2017. Intense nose, with notes of spices and small red fruits. A fruity, harmonious and fragrant taste with a good freshness. Six month of barrique.

100% Pinot Nero

CA' DU LUIN

Dolcetto d'Alba**€ 8,00****€ 31,00**

Piemonte 2017. Fruity nose and pleasantly intense, with hints of cherry and violet. In the mouth elegant taste, velvety, harmonious, pure and light.

100% Dolcetto

LA TORRETTA

Ghemme Il Motto**€ 12,00****€ 48,00**

Piemonte 2009. The color is ruby red, with grenade reflections. The fragrance is characteristic, fine, pleasing and intense with ethereal notes of violets, spices and licorice.

The taste is quite tannic and particularly structured, good acidity with bitterish end.

100% Nebbiolo

FABIO PERRONE

Barbera d'Asti Superiore**€ 8,00****€ 31,00**

Piemonte 2016. Ruby red in color, bright and deep, which turns to garnet with time. On the nose it is intense, vigorous, alcoholic. The vinous notes that distinguish it in youth are accompanied by a large bouquet of red fruits, such as cherry, blackberry, raspberry and plum.

The Superior typology, thanks to its passage in wood, is also enriched with spicy notes, vanilla and cocoa, which make the wine more complex.

100% Barbera

RIZZI

Barbaresco**€ 49,00**

Piemonte 2015. Bouquet of red fruits, berries and aromatic herbs with floral notes and spices.

Solid tannis and great texture in the mouth.

100% Nebbiolo

VENTOLAIO

Brunello di Montalcino**€ 85,00**

Toscana 2012. Ruby color with orange reflections. The nose is intense and broad, with dominant notes of red fruits, hints of violet, flavors of undergrowth and cocoa. On the palate it has a great structure, warm, enveloping, with a velvety tannic texture. Long persistent.

100% Sangiovese

PODERE LUISA

Chianti Classico**€ 9,00****€ 33,00**

Toscana 2015. The wine has a ruby red color tending to garnet, a vinous nose with hints of red fruit, wood, some spice. In the mouth harmonious and balanced.

100% Sangiovese

SECONDOMARCO

Amarone**€ 88,00**

Veneto 2010. Aromas of ripe fruit, blackcherry jam, raspberry and plum with hints of spice.

Complex and velvety on the palate.

45% Corvina, 45% Corvinone, 5% Rondinella, 5% altre autoctone