



*Wine List*

*Cafe del Sol*





- 01 Cabernet Sauvignon "Fleur Bleue" (French Red Wine)** 

Cabernet Sauvignon 100% . Deep dark ruby color. Notes of red fruits and spices. Good structure, round and supple. Good as aperitif and with spicy food, B.B.Q and red meat.
- 02 Merlot Veneto IGT (Italian Red Wine)** 

100% Merlot deep ruby red dry, smooth and with velvety tannins a highly drink able wine ,amiable table partner to many medium-weight dished savory pasta dishes, soups and stews, grilled tuna, duck ,veal, lamb.
- 03 Montepulciano Veneto (Italian Red Wine)** 

100% Montepulciano rich ruby red with purplish full-bodied, with a good structure and well-intergrated tannins going well with roastes, game, salami, semi-mature and mature cheeses.
- 04 Valpolicella DOC (Italian Red Wine)** 

From red grapes Corvine (60%), Rondinella (35%) and Molinara (5%) intense ruby red dry, full-bodied and velvety good wine for roasts, grilled meat, game and mature cheeses.
- 05 Bardolino DOC (Italian Red Wine)** 

From red grapes Corvine (50%), Rondinella (40%) and Molinara (10%) red light ruby dry, pleasant, aromatic and mellow good wine for the whole meat, goes perfectly with first courses, white meat and cheese.
- 06 Chianti DOCG (Italian Red Wine)** 

90% Sangiovese, 10% Canaiolo Black intense and bright ruby red the short period of a ageing in oak caske has given a noble frame to the important, slightly austere body vey pleasant aftertaste delicoud with all startes, pastas and meat dishes.
- 07 Cabernet Sauvignon Veneto IGT (Italian Red Wine)** 

100% Cabernet ruby red dry, smooth and harmonic good with savory pasta dishes, soups and stews ,grill tuna, duck, veal, lamb and pork.
- 08 Shiraz "Fleur Bleue" (French Red Wine)** 

100% Shiraz, Dense purple colour with complexity of aromas. Aromas of violets, spiccs and wood. Red fruits such as blackcurrant and raspberry stand out. Powerful with tannic structure.
- 09 Optimus Shiraz "Barwick" (Australian Red Wine)** 

There are wonderful aromas of raspberry and blackberry, with black pepper and a hint of mint. A medium bodied, elegant stylish Shiraz with mellow oak notes, balanced ripe tannins and great depth and intensity.
- 10 Barbera Rocolo DOC (Italian Red Wine)** 

Ruby red wine with red garnet reflections. Particularly distinctive for its skilled match between herbs and fruits, such as blackcurrants, cherries, plums, blackberries and raspberries. The well-structures, sapid, elegant and rounded Caberbet Sauvignon suits pasta dishes, red meats, roasts, birds, rabbit and medium-ripe cheeses. Serve at 18-20°C.
- 11 Sangiovese del Rubicone (Italian Red Wine)** 

Intense ruby red colour, fruity hints on the nose blend well with the toasty, chocolate and vanilla notes form ageing in wood, a complex, harmonious and well-structured wine with smooth tannins and persistant fruity hints. Serve at 10°C.
- 12 Castellaia Di Toscana "Villa Sorriso" IGT (Italian Red Wine)** 

90% Sangiovese, 5% Cabernet, 5% Merlot intense and bright ruby red the balance shows distinctive sweetness from the riper grapes hints of liquorice and coffee return in the impressively long finish delicious with all starters, pastas and meat dishes.



### 13 Picpoul de Pinet (French White Wine)

100% Picpoul de Pinet yellow, green highlights, fine and fruity reminiscent of citrus and tropical fruits, and spring flowers. Mineral notes Medium-bodied dry white wine. Well balanced, fresh and clean finish. Excellent with oysters, seafood, grilled fish, chicken salads or served as an unusual aperitif.

### 14 Soave DOC (Italian White Wine)

Intense yellow color with greenish highlights ; full and complex aroma with a slight hint of wood taste, lively and persisten with an aftertaste of almonds. Going well with all kinds of seafood and thai dished.

### 15 Trebbiano D'Abruzzo (Italian White Wine)

100% Trebbiano dry white wine ,mellow and with good structure, it has an intense fruity bouquet straw yellow with greenish highlights fruity with tropical fruit nose and a delicate touch of flowers fruity bodied, well-balanced and with a good structure all fish dished and light meat dished.

### 16 Pinot Grigio Veneto (Italian White Wine)

100 % Pinot Grigio light straw-yellow typical, delicate and fine dry, intense and armonic delightful to sip as an aperitif as well as an accompaniment to rich seafood dishes such as mussels, scallops, salmon, swordfish and meats.

### 17 Verduzzo Veneto IGT (Italian White Wine)

White wine, with light straw reflections, intense aroma. Food matchings: Light sauces pasta, fish also an ideal aperitif. Serve at 8-10°C.

### 18 Gewurztraminer "Bovlei" (South Africa White Wine)

Off-dry style with strong rose petals and litchi fragrances with a spicy character.

### 19 Chardonnay "Arenal" (Chilian White Wine)

Crisp flavors of passion fruit, citrus and vanilla, it is a wine of great flavors and texture, with a persistent and balanced acidity. serve slightly chilled with poultry, seafood or pasta.

### 20 Chardonnay "Fleur Bleue" (French White Wine)

100% Chardonnay bright yellow colour elegant bouquet reminiscent of peaches, bananas, honey and coconut. Good structure and balance, as an aperitif or fish dishes but can also pair with summer salads.

### 21 Vermitino di Sardegna DOC (Italian White Wine)

Straw yellow in colour with greenish reflections, this wine features an intense and fragrant bouquet with notes of white flowers and fruity scents of pears and peaches. It has a dry, velvety flavor and a good texture. Its natural acidity fully supports the aromatic structure. The wine combines ideally with the most varied preparations based on fish, crustaceans and shellfish. Thanks to its outstanding structure, it can accompany white meals and cured meats with delicate flavors.

### 22 Sauvignon Blanc Jean Bousquet Premium (Argentina White Wine)

Bright yellow with green reflections, intensely aromatic. This wine shows notes of critics and tropical fruits, with a smooth vegetal touch. Very fresh on the palate, medium-bodied, rich acidity and a long end. Serve at 8-9°C with seafood, cheese, oysters or salad.