



il tenditoio



WINE LIST

SPARKLING

VALDOBBIADENE PROSECCO SUPERIORE DOCG € 22 alc. 11%

An ephemeral and light bubble, like a zephyr blowing from the west.

FRANCIACORTA ENRICO GATTI BRUT € 35 alc. 12,5%

An elegant, fresh and impeccable classic method sparkling wine, aged on lees for 24 months. Aromas of ripe fruit, bread crust, almonds and citrus animate a palate with great freshness and savoriness, with pleasant fruity aromatic returns.

FRANCIACORTA ENRICO GATTI SATEN € 45 alc. 12,5%

Naturally elegant, made from the best Chardonnay grapes, aged 32 months on lees, fermented in steel and oak barrels.

Velvety and enveloping, with notes of almond, peach, and butter, then finishing with fine acidity and a mineral touch. Also excellent as an aperitif.

FRANCIACORTA ENRICO GATTI ROSÈ BRUT € 42 alc. 12,5%

Made from top Pinot Noir grapes, aged on lees for 25 months.

Hints of pomegranate, currant and bread crust precede a fine, fragrant taste with no room for frills.

CUVEE CHAMPAGNE – VEUVE CLIQUOT € 90 alc. 12%

An absolute icon of balance and style!

Perfectly combines the structure of Pinot Noir, elegance of Chardonnay and roundness of Meunier. Bright color, rich with fruit and toasted brioche. The perfect choice for an unforgettable evening.

CHAMPAGNE JEAN DUCLERT HARMONIE BRUT € 55 alc. 12%

A blend of Pinot Meunier, Chardonnay, and Pinot Noir.

A refined and complex classic method Champagne from sustainably grown grapes in the Marne Valley.

CHAMPAGNE BRUT AOC GRAND CRU GEORGES VESSELLE € 90 alc. 12%

Golden color with very fine bubbles. Fresh and mineral with warm notes of ripe fruit.

Noble grapes create a full-bodied yet elegant structure.



ROSÉ

L'ALTRO PUNTO DI VISTA IGT BIO - PODERE LA CHIESA € 24 alc. 13%

Made to be a light, fresh and thirst-quenching red.

Delicate Sangiovese aromas, intense clear pink color, fruity and floral flavor with cherry and white peach notes. Intense, savory, mineral. Also great as an aperitif.

SOFIA ROSÈ IGT BIO – FIBBIANO € 22 alc. 13%

Made exclusively from Sangiovese, this rosé offers delicate hints of raspberry and floral breezes. Dry and soft on the palate with the right touch of acidity. Perfect for a Tuscan summer dinner or aperitif.

ROSSATO ROSATO TOSCANA IGT BIO – PIEVE DE'PITTI € 22 alc. 13%

Fresh, fine, and mineral rosé from selected Sangiovese grapes.

Citrusy grapefruit, Mediterranean herbs, and small red fruits awaken the senses. Easy to enjoy and re-enjoy.

MAREVIGLIA IGT BOLGHERI - CAMPO ALLE COMETE € 26 alc. 13%

Grenache and Syrah produce this eclectic, fruity rosé with aromas of red fruits and a light spicy note. Balanced and intriguing on the palate, persistent fruity finish.

CAMPO AL MARE BOLGHERI DOC ROSATO € 30 alc. 12,5%

Fresh, fragrant and full-bodied, evoking the Tuscan coast.

Jasmine, raspberry and cherry notes, with light herbal and smoky hints. Fruity, savory and pleasantly rounded.

PINK IS THE NEW RED - DUMATT BIO € 26 alc. 12,5%

A bold rosé that reinterprets Merlot with modern flair.

Unfiltered and naturally fermented, perfect for those seeking bold and characterful flavors. 60% sangiovese and 40% merlot.

FRANCIACORTA ENRICO GATTI ROSÈ BRUT € 42 alc. 12,5%

Made from top Pinot Noir grapes, aged on lees for 25 months.

Hints of pomegranate, currant and bread crust precede a fine, fragrant taste with no room for frills.



WHITE LOCAL

FONTE DELLE DONNE - FIBBIANO BIO (Terricciola) € 22 alc. 13%

A bold blend of Vermentino and Colombana grown on fossil-rich hills.

Mineral freshness and persistent acidity. Carefully aged, bringing Tuscan sunshine to your table.

COLOMBANA – FIBBIANO BIO (Terricciola) € 28 alc. 13%

From the rare local Colombana grape, this full, flavorful wine is a historic expression of the area. Very limited production.

VERMENTINO – FIBBIANO BIO (Terricciola) € 22

Vibrant and youthful with balsamic aromas of lavender, lemon balm, and thyme.

Soft and mineral on the palate with fresh acidity. Perfect for a summer night.

IL GHIZZANO BIANCO BIODINAMICO (Peccioli) € 22 alc. 12%

Vermentino, Trebbiano, and Malvasia blend, stainless steel vinified.

Fruity notes and pleasant minerality. Fresh and light—ideal for summer evenings.

PUNTO DI VISTA BIO – PODERE LA CHIESA (Terricciola) € 24 alc. 12,5%

Steel-fermented Vermentino, dry and fragrant.

Peach, banana, and a hint of rose on the nose. Lively, smooth and sapid on the palate.

TRIBIANA BIO – PIEVE DE’PITTI (Terricciola) € 28 alc. 13%

Late harvest Trebbiano fermented in French oak.

Honeyed notes, full body, fresh and mineral finish. A unique and very limited white wine.

APRILANTE BIO – PIEVE DE’PITTI (Terricciola) € 22 alc. 13%

Pure Vermentino, produced from a single vineyard that grows between sea breezes and morning frosts. A wine that tells the story of the land it comes from: fresh, young and mineral, it brings spring to the glass.



WHITE TUSCAN

SOLO SOLE - POGGIO AL TESORO (Bolgheri) € 30 alc. 14%

This wine is born from the deep bond between Vermentino grapes and the Bolgheri terroir, enhanced by the Mediterranean sun. Floral and yellow fruit aromas, a fresh and delicate palate, medium-bodied and highly pleasant.

PETRA VERMENTINO BELVENTO TOSCANA IGT € 24 alc. 12%

A white wine that expresses the unique character of the Maremma region. Fresh, fruity, pleasantly savory, and a surprising delight sip after sip.

CAMPO AL MARE - VERMENTINO BOLGHERI DOC € 28 alc. 12%

Grown just a few hundred meters from the sea on sandy soils—heroic viticulture. In the glass, the minerality and freshness evoke the salty breeze of the Bolgheri coast.

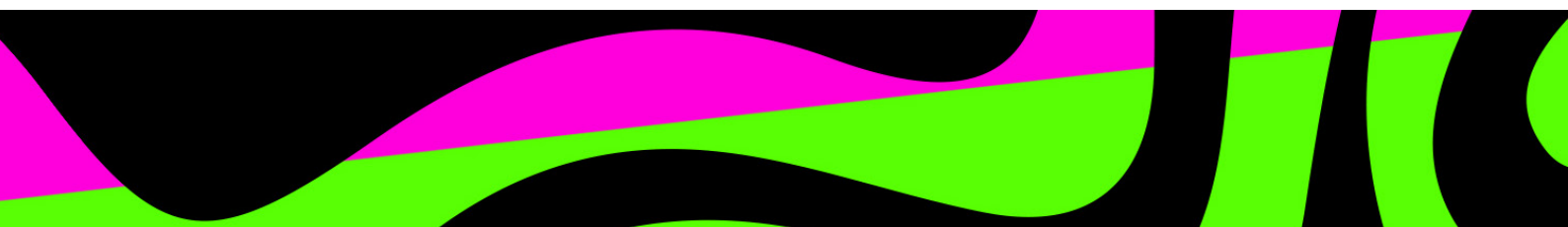
STRABILIO - CAMPO ALLE COMETE BOLGHERI DOC € 32 alc. 12%

A great blend of Vermentino and Sauvignon Blanc, grown near the Etruscan Coast. Fine and vibrant on the palate—great for an aperitif or a warm summer evening.

SELVABIANCA VERNACCIA DI SAN GIMIGNANO

IL COLOMBAIO DI SANTA CHIARA € 30 alc. 13%

Pure Vernaccia, striking for its precision and freshness. White fruit bouquet with floral and herbal notes like thyme and lemon balm. Mineral, vibrant and savory with a long, memorable finish.



RED LOCAL

IL GHIZZANO ROSSO (Peccioli) € 24 alc. 13,5%

A light, fresh and very drinkable red, mainly Sangiovese with a touch of Merlot. Fruit, spice, and mineral aromas. Medium body and good freshness—simple and dynamic for any occasion.

VENEROSO – TENUTA DI GHIZZANO (Peccioli) € 35 alc. 14%

Sangiovese and Cabernet Sauvignon in an elegant, mineral blend. A rare and energetic bouquet opens to a rigorous sip, supported by fine acidity and balanced tannins. Very long finish with ripe fruit tones.

NAMBROT – TENUTA DI GHIZZANO (Peccioli) € 55 alc. 13.5%

Cabernet Sauvignon, Cabernet Franc, and Merlot aged 24 months in wood. Black fruits, spices, and vanilla aromas. Fruity energy balanced by soft tannins and a long, enveloping finish. Powerful and elegant.

CHIANTI RISERVA MORO DI PAVA – PIEVE DE’PITTI (Terricciola) € 35 alc. 14,5%

Pure Sangiovese aged in large barrels. Intriguing black fruit, spice, and light smoky aromas. Rich and structured palate. Fine tannins and long finish. A true sip of Tuscany!

APPUNTO – PIEVE DE’PITTI (Terricciola) € 23 alc. 13.5%

100% Merlot vinified and aged in cement to preserve fruit honesty and freshness. A crowd-pleaser for all palates.

SABINIANO DI CASANOVA DOC – PODERE LA CHIESA (Terricciola) € 35 alc. 13.5%

Balanced with pleasant forest berry presence. Full, elegant and persistent. 60% Sangiovese, 25% Cabernet Sauvignon, 15% Merlot.

CILIEGIOLO IGT - FIBBIANO BIO (Terricciola) € 24 alc. 13.5%

Intense ruby red wine with cherry, raspberry, and blackberry aromas. Great structure and persistence with smooth tannins. 100% Ciliegiole—clean, fruity, and crunchy!



RED TUSCAN

CAMPO AL MARE - BOLGHERI DOC € 38 alc. 15,5%

One of the most iconic Tuscan reds.

Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot aged in French oak barriques for about a year. We all know the result: explosive!

STUPORE – CAMPO ALLE COMETE (Bolgheri) € 35 alc. 14,5%

Smooth and seductive, fruity with a spicy finish.

Represents the famed coastal terroir. Never boring, always satisfying to the last drop.

GRATTAMACCO SUPERIORE (Bolgheri) € 100 alc. 13,5%

A great Tuscan red, intense and full-bodied.

Cabernet Sauvignon, Merlot and Sangiovese fermented in open oak vats, aged 18 months in barriques. Power, warmth, softness, and complexity. Just wow!

VILLA ANTINORI ROSSO € 28 alc. 14%

Complex bouquet with ripe cherry and plum, backed by vanilla and pepper from oak aging. Round and full-bodied with smooth, velvety tannins. Long, savory finish.

POGGIO AI GINEPRI - TENUTA ARGENTIERA € 35 alc. 14.5%

A Bordeaux-style blend from Maremma. Aged partially in French and Hungarian oak for 8 months. Intense and enveloping with forest, ripe fruit and spice notes. Fresh, elegant and soft.

IL BRUCIATO MARCHESI ANTINORI GUADO AL TASSO € 40 alc. 13,5%

Cabernet Sauvignon, Merlot, and Syrah carefully selected to express complexity. Embodies Bolgheri's elegance and structure. Super POP—always a hit!

AVVOLTORE – MORIS FARM €45 alc. 14,5%

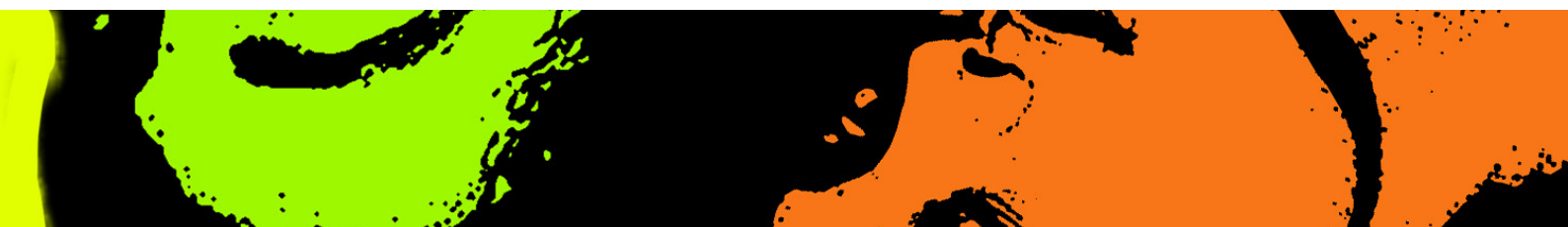
Powerful blend of Sangiovese, Cabernet Sauvignon, and Syrah aged in wood.

A refined expression of Maremma terroir. For those seeking structure, body...and an unforgettable evening.

AMARONE VALPOLICELLA DOCG CLASSICO MONTEPALA' € 60 alc. 14.5%

Refined blend of Corvina, Rondinella and Corvinone aged in oak for 36+ months. Cherry, plum, chocolate and spice. Full-bodied and enveloping with a long, unforgettable finish.

Not Tuscan, but we love it!



NATURAL AND...

A special selection dedicated to true wine lovers passionate about returning to the origins of winemaking. These are organic and biodynamic wines, made from grapes cultivated with the utmost respect for nature: only copper and sulfur are used in the vineyard, with no synthetic chemicals. Fermentations occur spontaneously, without added yeasts, and the wines undergo no filtration, only natural static decantation. Sulphites are kept at minimal levels. Enjoy the journey!

VIZIORAMINGO - MANUEL PULCINI (Lucca) / RED € 30

Grapes: Sangiovese, canaiolo, syrah, ciliegiolo

This expressive natural red offers a fine balance between structure and freshness.

On the nose, it reveals a wide aromatic range, from juicy cherry to hints of spices and forest floor.

Fermented spontaneously with skin contact and aged in old French oak barriques and steel tanks, it is unfiltered and unfined. Manuel Pulcini revives abandoned vineyards in the Lucca hills, crafting sincere and unmanipulated wines that respect tradition and nature.

LUNA - TERRA MORGANA (Casciana terme - Lari) / RED € 32

Grapes: Merlot, syrah, petit verdot

A structured and complex red wine, Luna displays aromatic richness with ripe fruit, black pepper, and subtle coffee undertones. Fermented with native yeasts and aged first in oak, then in steel, it is made following biodynamic inspirations, though not dogmatically: the philosophy of the estate is to listen to the land, letting each vintage find its natural expression.

With minimal intervention, this wine reflects a deep and authentic bond with the soil.

BASTIAN - TERRAVITA (Suvereto) / WHITE € 24

Grapes: Trebbiano

A salty and vibrant white wine, deeply influenced by the Tyrrhenian Sea.

A light skin maceration brings aromatic depth and texture to the wine, which is hand-harvested from mineral-rich, silty soils shaped by the nearby Cornia and Milia rivers.

The grapes are picked at multiple harvest times to capture freshness and aromatic complexity.

Aged for 9 months in ceramic amphorae, then refined in bottle for 3 more, it's a pure expression of terroir and minimalism.

AURORA - TERRAVITA (Suvereto) / ROSÉ € 24

Grapes: Sangiovese e Grenache

A beautifully structured rosé, juicy and fresh, with ripe fruit notes and mineral backbone.

The grapes are handpicked from mineral- and clay-rich soils, then vinified as a white wine. It matures for 10 months in cement tanks, undergoing bâtonnage on fine lees, followed by 6 months in bottle.

Born from a project to revive an abandoned vineyard in the Notri area of Suvereto, Aurora is a vivid expression of biodynamic farming, the sea, and Tuscan heritage.

Selection of natural wines by Luca Ornani