

NORMA

WINE LIST



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BOLLICINE - SPARKLING WINES

L'ESSENZIALE COLFONDO • PROSECCO TREVISO DOC (GLERA) ALC.11% COLFONDO • VENETO **35**

It is a wine with slow natural refermentation in the bottle, after which the yeasts remain on the bottom. These natural ferments present in the bottle give the wine a particular aromatic complexity which enhances its terroir. White mousse, very fine and abundant; minute, persistent and continuous perlage. Scent of bread.

SOLCO • LAMBRUSCO (SALAMINO) ALC.11% PALTRINIERI • EMILIA ROMAGNA **35**

Intense notes of ripe fruit, cherry, currant, blackberry, hints of floral aromas. Simple, immediate nose. The taste is pleasantly delicate, with good acidity balanced with softness, great freshness and great drinkability. Slightly tannic and sweetish..

METODO ANCESTRALE • SPARKLING ROSÉ (NERELLO MASCALESE) ALC.11,5% AYUNTA • SICILIA **39**

Coral pink colour; fine and persistent foam. On the nose, hints of blood orange, floral notes and mineral tones emerge. On the palate it is juicy, fresh, tangy and invitingly flavourful.



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VINI BIANCHI • WHITE WINES

PALIO • PECORINO TERRE DI CHIETI IGP (PECORINO) ALC.13,0% • BIO 34
CITRA • ABRUZZO

Straw yellow color, with green reflections when you tilt the glass. The bouquet of Palio Pecorino reveals aromas of tropical fruits, and especially pineapple. A floral scent with notes of sage emerges a little later. On the palate, the attack is fresh and fragrant. It is a tasty and mineral dry white wine, with a lingering finish.

VERNACCIA DI SAN GIMINIANO (VERNACCIA) ALC.12,5% 35
GEOGRAFICO • TOSCANA

Golden straw yellow in color. The bouquet is subtle and elegant, but also intense and persistent, with fine notes of citrus and white flowers, accompanied by a small nuance of broom. When tasting, the wine is very fresh and rich in fruity flavors of apple and peach; it is structured and marked by sensations of acacia and almond. The finish has a characteristic bitter side and lingers on the palate.

FIVE ROSES • ROSÉ (NEGRAMARO, MALVASIA NERA DI LECCE) ALC.12,5% 35
LEONE DE CASTRIS • PUGLIA

Pink in color flirting with red, similar to a young cherry. The nose is intoxicating and exuberant, fruity with notes of cherry, blackberry and wild strawberry. Peach aromas are accompanied by a floral touch. A spicy touch of cumin and pepper completes this bouquet. On the palate, it is a rich rosé, slightly acidic, fresh and fruity. The structured flavors of red fruits are elegant, and the floral notes are added for a refined and lingering finish.

LIVENTI • ZIBIBBO (GRILLO) ALC.12,5% 38
VACCARO • SICILIA

Straw yellow in color with soft greenish reflections reminiscent of Italian nature. The bouquet is elegant and floral: notes of jasmine flowers envelop scents of orange peel, ripe figs and Mediterranean maquis. The palate is fragrant, tasty, harmonious and ample. The aromas of yellow and red citrus fruits are elegantly felt.

TRE ALBE • (TREBBIANO, ALBANA) ALC.12,0% • BIO 39
VILLA VENTI • EMILIA ROMAGNA

Golden color, a feast of flowers and sumptuous yellow fruit on the nose; in the mouth apricot fruit and zest above all, hints that enhance the flavor given by the sandy and clayey soil. Fresh wine with great identity. Pleasant acidity.

KAI • FRIULANO (FRIULANO) ALC.12,5%  58
PARASCHOS • FRIULI

Kai is an "orange wine" with a very bright golden yellow color. On the nose the bouquet is expressed with salty notes, peat, honey, beeswax, fruit in syrup and sweet spices. Upon tasting we find a fresh, rich wine that ends with a long finish with a pleasant tannic grip and iodine hints. Spontaneously fermented with the use of only indigenous yeasts in oak vats, the must macerates on the skins for approximately 2 days. The wine then ages for 36 months in large oak barrels. At the time of bottling the wine is neither filtered nor clarified.

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VINI ROSSI • RED WINES

BISANZIO • MONTEPULCIANO D'ABRUZZO (MONTEPULCIANO) ALC.13,0% 27

CITRA • ABRUZZO

The color is deep red, with slight purple reflections appearing in the light. On the nose the bouquet is just as intense, with a predominance of notes of black cherry and forest fruits, complemented by aromas of violet and spices. When tasting, the wine is dry but well structured. It offers a certain tannic sweetness for a pleasant and lingering finish on the palate.

BARDOLINO CLASSICO DOC (CORVINA, CORVINONE, MOLINARA) ALC.12,5% 30

CAMPAGNOLA • VENETO

Beautiful ruby red color, with highlights of cherry nuances. On the nose, it gives off a very fresh and vinous bouquet with a scent intensely imbued with fruit notes. When tasting, it appears dry and lively on the palate with great harmony, ending with a slight bitterness throughout.

AGLIANICO DEL BENEVENTANO IGT (AGLIANICO) ALC.14% 34

TOMBACCO • CAMPANIA

The color is a very dark red, embellished with light purple highlights. The bouquet is complex and fruity with attractive notes of red fruits accompanied by vanilla and spicy scents. When tasting, the attack is excellent and enveloping. The wine is elegant and fleshy, with fine tannins. The olfactory notes of fruit and spices linger even after the finish. Two or three decantations are carried out before aging in 2 parts: in 500 liter oak barrels and in stainless steel tanks.

GEOGRAFICO • GOVERNO ALL'USO TOSCANO IGT (SANGIOVESE, MERLOT) ALC.13% 35

BOSCO DEL GRILLO • TOSCANA

The color is intense and luminous ruby red. The bouquet is marked with notes of ripe fruit (cherry, raspberry, blackberry) and floral nuances (rose and violet). When tasting, the palate is round and full-bodied, with harmonious and balanced tannins. The finish is fresh and long. After a first alcoholic fermentation, the previously dried grapes are delicately pressed and added to the previous must. A second fermentation is then carried out for 2 to 3 weeks before bottling. This process gives the final wine a greater aromatic structure.

PIETRO JUNIOR • VALPOLICELLA (CORVINA, RONDINELLA, MOLINARA) ALC.15% 36

ZARDINI • VENETO

Ruby color. The range of aromas that envelop the nose tell a fine progression of aromas of well-ripe fruit, enriched by more floral sensations and touches of medicinal herbs. When tasted, it has a light body tending towards medium, with a large and enveloping, agile sip, characterized by a perfect balance between taste and smell. The refinement lasts 8-10 months in oak barrels, and then the wine is further rested for a few months in steel.

MISSOJ • VALPOLICELLA SUPERIORE RIPASSO DOC 40

(CORVINA, RONDINELLA) ALC.14,0%

CAMPAGNOLA • VENETO • 2019

Missoj Valpolicella DOC Superiore has an intense ruby red color, but also some purple reflections. On the nose, the wine gives off delicate scents with a spicy touch combined with a very elegant scent of jam, black cherry and plum. To the taste, the wine is dry and full, but also harmonious with a soft and deep tannin. Ageing in barrels for 12 months.

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VINI ROSSI • RED WINES

SORRAIA • BOLGHERI DOC (CABERNET SAUVIGNON, MERLOT, SYRAH) ALC.14% 42
PODERE LE SCUDERIA • TOSCANA 

The color is bright red with beautiful garnet reflections. On the nose the bouquet is intense and slightly spicy, with notes of red fruits, wilted roses, liquorice and undergrowth. It is on the palate that the wine shows its majestic side: it is perfectly balanced and harmonious, robust, with very present tannins and beautiful acidity. The taste is robust, rich and persistent. Ageing in barrels for 6 months.

PÉPPOLI • CHIANTI CLASSICO DOCG (SAN GIOVESE, MERLOT, SIRAH) ALC.13,5% 42
ANTINORI • TOSCANA • 2022 

Deep ruby red on the nose, it reveals sweet notes of red fruits such as cherry, morello cherry and lychee. There are also floral notes of rose petals and spicy notes of sandalwood, rosemary and lavender.

When tasting, it is velvety on the palate, with supple and elegant tannins, a beautiful balance and a touch of freshness which makes it lively and tasty.

GRIXA • MONFERRATO ROSSO DOC (NEBBIOLO) ALC.14,5% 44 
ROBERTO FERRARIS • PIEMONTE • 2020

Intriguing and elegant bouquet with rose petals, fresh and dried herbs, liquorice, cherries, blackberries and dried fruit. In the mouth it is well balanced, with intense flavours, excellent freshness and ripe tannins. Ageing in barrels between 15 and 18 months.

PRUNOTTO • BAROLO DOCG (NEBBIOLO) ALC.14,0% 64 
ANTINORI • PIEMONTE • 2019

The color is bright red with beautiful garnet reflections.

On the nose the bouquet is intense and slightly spicy, with notes of red fruits, wilted roses, liquorice and undergrowth. It is on the palate that the wine shows its majestic side: it is perfectly balanced and harmonious, robust, with very present tannins and beautiful acidity. The taste is robust, rich and persistent. Ageing in barrels for 18 months.

CATERINA ZARDINI • AMARONE DELLA VALPOLICELLA DOCG 70 
(CORVINA, RONDINELLA E CORVINONE) ALC.16%
CAMPAGNOLA • VENETO • 2017

Bright red colour tending towards garnet red, warm, enveloping after a few years of ageing. The alcohol content is accompanied by an excellent body structure, tannins and aromas of ripe fruit, plums, blackberries, cherry syrup and spices, cinnamon and cloves. The grapes are left to rest in small wooden crates for a period of five to six months, after which they are pressed. Fermentation takes place in steel tanks for a duration ranging from 25 to 35 days. At the end, the wine is transferred to oak barrels, where it remains to refine for a long period of at least three years.