

RED BY THE GLASS

CABERNET SAUVIGNON	Vinum Cellars <i>The Insider</i> Paso Robles, CA	14/60
<i>deep ruby red, juicy berries on the palate. Big bold tannins, length is outstanding w/ a spicy finish</i>		
NEBBIOLO (BAROLO)	Cascina del Torcc Barolo, IT	18/72
<i>from a small farmers' co-op in Piedmonte that produces classic Barolo that is approachable now</i>		
NEBBIOLO (LANGHE)	Sire, Monchiero Carbone Langhe, IT	15/60
<i>black raspberries + roses - medium body, good acidity, moderate tannins, harmonious finish</i>		
SANGIOVESE	Dievole, Chianti Classico Tuscany, IT	13/52
<i>estate grown Chianti Classico with bright and tart red cherries, almost full body</i>		
SUPER TUSCAN	Altesino, Rosso di Toscana IGT Tuscany, IT	13/53
<i>subtle blend of Cabernet, Merlot + Sangiovese - ready to drink from a renowned Brunello Producer</i>		

WHITE BY THE GLASS

CHARDONNAY (OAKED)	Pali Wine Company <i>Charm Acres</i> Sonoma, CA	12/48
<i>White oaked chardonnay, lots of tropical fruit. Full-bodied with spicy oak and an elegant finish.</i>		
PINOT GRIGIO	Riff Veneto, IT	10/40
<i>Aromatic, dry, crisp. aromas of apple pears citrus and minerale. Light to medium structure</i>		
RIESLING	Charles & Charles Rattlesnake Hills, WA	10/40
<i>Single vineyard Riesling, Full-bodied, Dry, notes of honeysuckle, limestone, wet rocks on palate</i>		
SAUVIGNON BLANC	Francois Chidaine Loire Valley, FR	12/48
<i>Ripe citrus fruit, well balanced and dry in the mouth with plenty of freshness</i>		

ROSE BY THE GLASS

MALBEC	Wölfer Estate, Long Island Mendoza, AR	11/44
<i>A delightfully pink Malbec that brings a crispness and acidity with a touch of hampton elegance</i>		



BUBBLY

CHAMPAGNE <i>the benchmark standard for Champagne</i>	Veuve-Clicquot <i>Yellow Label</i> Reims, FR	114
CHAMPAGNE (BLANC DE BLANCS) <i>from a prominent grower, 1st Cru Champagne, strong mineral notes on finish</i>	Pierre Gimmonet & Fils Cuis, FR	85
FRESIA <i>a traditional + dry version of lambrusco-esque frizzante from a famous Barolo producer</i>	Vietti <i>Vivace</i> Piedmonte, IT	61
PROSECCO <i>dry, delicate pear fruit with a full pleasant finish - fresh and appealing</i>	Carpenè Malvolti Veneto, IT	12/48
MOSCATO <i>delightfully small bubbles, pear, melon, passion fruit and crisp apple tones</i>	Villa M Cuvée Veneto, IT	12/48

WHITE BY THE BOTTLE

CODA DI VOLPE <i>an ancient grape that has been planted for over 2,000 years, aromatic, medium full body</i>	Cantina del Taburno Campania, IT	44
FRIULANO BLEND <i>unique blend of 4 grapes. Riesling, Friuliano, Pinot Bianco, and Traminer</i>	Ronco del Gelso <i>Bianco Latimis</i> Collio, IT	55
CORTESE (GAVI) <i>dry medium-bodied, straw color, aromas of summer stone fruits, fresh and clean spicy finish</i>	Piccolo Ernesto Gavi Langhe, IT	40
KERNER <i>a full-bodied grape variety brought over by the Germans, the Kerner grape is both floral + tropical</i>	Abbazia Di Novacella Alto-Adige, IT	56
PINOT GRIGIO <i>color is deep orange, Pinot Grigio IGT, skins left on to ferment + Slovenian oak gives it toasty notes</i>	Ronco Severo IGT Friuli, IT	55
SOAVE (GARGANEGA) <i>dry, elegant nose of sweet field flowers, chamomile, elder flower. Minerally w/ sweet almond finish</i>	Inama Veneto IT	42
RIBOLLA GIALLA <i>elegant and intense with a floral and fruity background of exotic fruit, grapefruit and apple</i>	Felluga Collio, IT	55



RED BY THE BOTTLE

BARBERA <i>considered one of the best Barberas year in and year out, the Superiore has richness + acidity</i>	G.D. Vajra Superiore Piemonte, IT	70
BRACHETTO <i>light to medium with slight tannins, aromatic, the nose has red fruit, some herbs, baking spices</i>	Matteo Correggia Anthos Piemonte, IT	60
CANNONAU <i>ruby red color, flavors of ripe strawberries, black cherries, herbs, spices, full-bodied</i>	Argiolas Costera IGT Sardinia, IT	50
CHATEAUNEUF DU PAPE (BLEND) <i>blend of Gernache, Syrah, and Mourverde, packs of ton ripe blackerry, juicy dark fruit</i>	Clos Mont-Olivet Rhone, FR	80
MAGLIOCCO <i>an acient vaterial brought back to life by Librandi, peppery, chocolate tobacco</i>	Librandi Magno Megonio Rosso IGT Calabria, IT	55
MONTEPULICANO <i>wild roses and red current, the taste shows great persistance with refined tannins</i>	La Valentina Spelt Abruzzo, IT	60
NEBBIOLO (CHIAVENNASCA) <i>approachable local clone of Nebbiolo, lots of fresh fruit on the palate</i>	Aldo Rainoldi IGT Lombardy, IT	54
NERELLO MSALESE <i>a light to medium body red, crushed rasberry notes, supple on palate, light tannins</i>	Valenti Etna Rosso Sicily, IT	60
SUSUMANIELLO <i>a local grape of puglia, brings you all the flavor of the southern Italian wine</i>	Li Veli Puglia, IT	60
VESPOLINA <i>lots of red stone fruit, mint and herbs on palate</i>	Francesca Castaldi Nina Piedmonte, IT	52



RESERVE LIST

The wine philosophy at Nino's 46 matches the culture of the restaurant. Just like our menu we try to pay homage to the Italian kitchen while putting our unique twist on dishes. The wine list reflects the same with wines all over Italy and a few materials from across the world. The reserve list was picked to highlight some memorable wines that the owners have tasted through the years. ****PLEASE NOTE: wines may be subject to change due to their limited nature****

WHITE

FRUILI WHITE BLEND 2011 Damijan Podversic Friuli White Blend | Friuli IT 89

RED

AGLIANICO 2006 Salvatore Molettieri Cinque Querce Taurasi Riserva | Campania, IT 90
2009 Monteverrano Colla di Salerno IGP (Cabernet Sauvignon + Merlot) | Puglia, IT 150

AMARONE RED BLEND 2012 Mazzi Punta di Villa Amarone | Verona, IT 120

CABERNET SAUVIGNON 2012 Cliff Lede, Stags Leap District, Napa, CA 150
2012 Paul Hobbs Cross Barn | Puglia, IT 100

MALBEC 2013 Cantena Zapata Alta Malbec | Mendoza, AR 90

NEBBIOLO (BAROLO) 2011 Giacciamo Fenocchio Cannubi Barolo | Piedmonte, IT 90

NEBBIOLO (BARBARESCO) 2001 Mocca Gatta *Bric Balin* Barbaresco | Piedmonte, IT 97
2011 La Spinetta *Valeirano* Barbaresco | Piedmonte, IT 190

SANGIOVESE (BRUNELLO) 2010 Mocali Brunello di Montalcino | Tuscany, IT 2010 115

TEMPRANILLO BLEND 2007 La Rioja Alta Viña Ardanza Reserva | Rioja, SP 89

