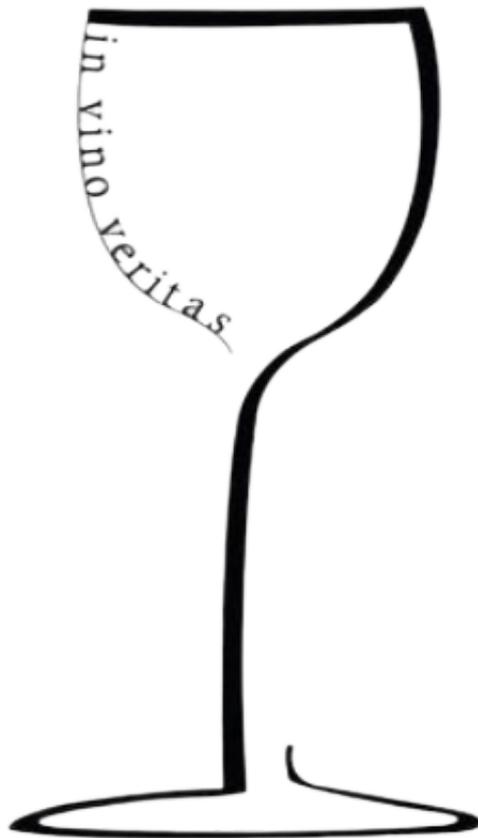




Wine list



"In wine there is truth"

I Monelli Wine List

WHITE WINE (BOTTLE – 750ML)

Le Corbine IGT (Toscana) – €29.00

Straw yellow colour, captivating, elegant with floral notes to the nose.
Dry and clean on the palate.

Grillo IGT – Messer del Fauno (Sicilia) – €26.00

Delicate bouquet with notes of tropical fruits and Mediterranean flowers it is rich and full on the palate. Dry with refreshing acidity it has a nutty, citrus flavour with hints of stemmed apple. Well-made wine with lovely crisp, dry finish.

Organic Pinot Grigio IGT – Ziobaffa (Sicilia) – €32.00

A tangy and fresh pinot grigio, with sliced apple and pear character. Full body, plenty of fruit and an easy finish.

Falanghina IGT - " Piantaferro " (Campania) - €32.00

The first sensations are of a warm embrace followed by a pleasant sour note.
The wine becomes long and perfectly persistent, with pleasant fresh notes
aftertaste.

Vermentino IGT- Guad Al Mare (Toscana) - €33.00

Vermentino loves sea breezes and sunlight and in return provides opulent flavour
and radiant freshness.

Gavi di Gavi D.O.C – Mass.Carmelitani (Piemonte) - €41.00

Bright straw colour. The bouquet is rich, ample and full. Intense scents of fruit
floral notes. Pleasantly dry and crisp, full and deep in the mouth with a velvety
texture. Elegant, harmonic and well-balanced. Certainly one of the most
distinguished white wines of Italy.

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I Monelli Wine List

ROSE WINE (BOTTLE – 750ML)

Organic Cerasuolo Rose - 38.00€

Incredibly rich and refreshing, with a hint of zesty citrus and a subtle note of peach, this rosé is on the pricier side for pink wine, but if you're looking for a more indulgent rosé experience this summer, look no further.

PROSECCO (BOTTLE – 750ML)

Ferrari Brut NV (Trentodoc) - €75.00

The legend of Ferrari began with a man, Giulio Ferrari, and his dream of creating a wine in Trentino capable of competing with the best French Champagnes. 100% hand-picked Chardonnay grapes, reveal a fresh, broad, broad fruity note of ripe Golden Delicious apples, and wild flowers, underpinned by a delicate scent of yeast. Harmonious and well-balanced on the palate, with an attractive undertone of ripe fruit and hints of crusty bread.

Prosecco Frizzante Spago D.O.C – Montegrande – €33.00

Bright straw colour. The bouquet is rich, ample and full. Intense scents of fruit floral notes. Pleasantly dry and crisp, full and deep in the mouth with a velvety texture. Elegant, harmonic and well-balanced. Certainly one of the most distinguished white wines of Italy.

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I Monelli Wine List

RED WINE (BOTTLE – 750ML)

Le Corbine IGT (Toscana) – €29.00

Dry, full and well-structured flavour. Ruby in colour. Sangiovese grapes.

Salice Salentino D.O.C – Messer del Fauno (Puglia) - €29.00

Wine with deep ruby colour with purple reflections. Delicate bouquet of dark fruit sweet and velvety. Soft and round on the palate.

Primitivo IGT – Corbelli (Puglia) – €30.00

Dark and intense ruby colour. It reveals a nose of tar, licorice and red berries. Full-bodied, warm and fruity.

Montepulciano d’Abruzzo D.O.C – Colimoro – €33.00

Ruby red colour tending to garnet with ageing. Characteristic bouquet, delicate with notes of violets and typical aromas of tobacco and leather. Great tannins on the palate, dry and harmonious.

Bio Vegan Merlot Doc - Sottovoce (Veneto) - € 34.00

Excellent mouth entry, enjoyable sensation of a light tannin diffused on the tongue and a warmth and sweetness perception given by the alcohol, good length and persistence that leave a pleasant dry mouth which asks for another sip.

Chianti Piantaferro - € 35.00

Great start followed by a tannic acid sensation, ending with a pleasant saltiness that leaves the mouth dry; great persistence and excellent aging potential. The perfume can be defined as warm, complex and elegant

Cannonau Le Bombarde € 42.00

Dry, full and warm, it is velvety but robust, and harmonious with its pleasantly characteristic tannin flavour. A fine, intense perfume with characteristic elegant scents.

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Barbera d'Asti D.O.C – Raggi del Bosco (Piemonte) - €40.00

Intense ruby-red colour. The bouquet is ample and persistent, with characteristics notes of fruit. Dry, delicious, well-structured and balanced with notes of vanilla on the palate.

Rosso delNobile - €40.00

This wine is produced and refined in the heart of the production area, between Val D'Orcia and Valdichiana, from vineyards situated in a countryside rich in monuments, villas and country homes. After a minimum ageing period of 24 months in traditional Tuscan casks, it is refined in a bottle for some months.

Regaleali Rosso IGT Nero D'Avola – (Sicilia) – 45.00€

Intense ruby red colour. Persistent bouquet, with notes of cherry, mulberry, sour black cherry, blueberry, vanilla and sage. Warm with silky, well-balanced tannins.

Valpolicella Ripasso – Colognola Ai Colli (Veneto) – €45.00

Aromas of plum, sweet cherry, strawberry and dried fruit are front-and-centre in this ripe, fruity and balanced wine.

Chianti Classico D.O.C.G – Borgo Scopeto (Toscana) – € 47.00

100% Sangiovese grapes. Dark ruby red colour. A bouquet full and intense, with hints of soft black fruits, with pleasant overtones of noble wood, vanilla and cocoa. Austere, opulent and powerful.

Nebbiolo D'Alba Superiore D.O.C "Valeirole" – Terre Da Vino (Piemonte) - €51.00

This is a blend of Nebbiolo grapes cultivated in soils with strong siliceous components, which conveys wonderful aromas and great elegance to the resulting wine. Vinification is traditional, with 15 days of maceration on skins at a temperature of 28-30 °C.

Amaranta di Ulisse D.O.P 99pts (Abruzzo) - €60.00

Aged 9/12 months in the French and American barriques, Amaranta is ruby red with garnet reflection; opulent fruit, the bouquet is intense, fruity, persistent, with notes of dried flowers, spice, liquorice, marasca cherries. Complex, elegant, with a long aftertaste.

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I Monelli Wine List

Rosso di Montalcino – Caparzo (Toscana) – €75.00

100% Sangiovese grapes in this spectacular wine. Deep ruby red in colour, with a stylish, fragrant bouquet of vanilla and hints of soft black fruit. The palate is warm, dry and well-orchestrated, finished with silky tannins.

Taurasi Macchia dei Goti – Caggiano (Campania) - €80.00

Deep ruby colour. Fruity, complex, with notes of liquorice and vanilla, on a background of small berries.

Brunello di Montalcino – Podere Casisano (Toscana) – €99.00

Deep ruby red with a garnet tinge in colour, the nose reveals all the elegant and fresh complexity of the fruity and spicy notes that are typical of Sangiovese. It displays a very attractive harmony on the palate, with rich fruit combining with velvety tannins, and an amazingly long finish.

Amarone della Valpolicella D.O.C 2016 – Zironda (Veneto) – €100.00

Grapes are dried for 120 days and then aged for 18 months. Garnet red colour, deep and compact with persistent notes of dried prunes, cherries in liqueur and sweet spices. Structure is soft but definite with elegant tannins.

Barolo 2015 – Pio Cesare (Piemonte) - €160.00

A classic 2015 with its core of sweet fruit and already hard to resist personality, the Pio Cesare Barolo is medium-bodied and elegant on the palate, with silky tannins and a rocking bouquet of candied violets, raspberries, rose petals, and liquorice.

Barolo 2013 – GAJA “Dagromis” (Piemonte) - €250

From Angelo Gaja, Italy's most renowned and dynamic wine personality. The nose opens with attractive notes of fresh leather, lemongrass, and orange peel. On the palate, the wine shows classic flavours of sour Morello cherry, rose petal, and violets.

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I Monelli Wine List

WHITE WINE BY THE GLASS

Grillo IGT – Messer del Fauno (sicilia) – €7.00 150ml / €11.50 250ml

Delicate bouquet with notes of tropical fruits and Mediterranean flowers it is rich and a full on the palate. Dry with refreshing acidity it has a nutty, citrus flavour with hints of stemmed apple. Well-made wine with lovely crisp, dry finish.

Organic Pinot Grigio IGT – Ziobaffa (Sicilia) – €8.50 150ml / €13.50 250ml

A tangy and fresh pinot grigio, with sliced apple and pear character. Full body, plenty of fruit and an easy finish.

Prosecco Frizzante Spago D.O.C. – Montegrando - €9

A lovely bright Prosecco packed with apple and acacia and a hint of hawthorn with fine bubbles

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I Monelli Wine List

RED WINE BY THE GLASS

**Salice Salentino D.O.C. – Messer del Fauno (Puglia) - €7.00 150ml
/ €11.50 250ml**

Wine with deep ruby colour with purple reflections. Delicate bouquet of dark fruits sweet and velvety. Soft and round on the palate.

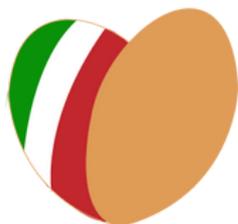
Primitivo IGT – Codici (Puglia) - €7.00 150ml / €11.50 250ml

Deep colour and a full, ripe nose. Concentrated ripe fruit on the palate. A good balanced finish with spicy fruit and firm tannins.

**Montepulciano d'Abruzzo D.O.C – Colimoro - €7.50 150ml /
€12.50€ 250ml**

Ruby red colour tending to garnet with ageing. Characteristic bouquet, delicate with notes of violets and typical aromas of tobacco and leather. Great tannins on the palate, dry and harmonious.

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