

# OBIA

Ristorante | Vinoteca | Bar

## Wine List

### White Wines

#### **Pinot Grigio 2016 12% Vaja IGT Veneto; Grape - Pinot Grigio**

Fresh pear and almond notes with a refreshing dry finish

£19.75

Glass 175ml £4.50

#### **Chardonnay 2016 12% Lamberti IGT Veneto; Grape - Chardonnay**

Elegant fruity nose with hints of red apples, apricot, melon and citrus fruit.

£19.75

Glass 175ml £4.50

#### **Est!!! Est!!! Est!!! di Montefiascone Secco DOC 2016 Lazio; Trebbiano Malvasia**

Dry, crisp and round fruit. Perfect with white fish.

£19.00

Glass 175ml £4.95

#### **Soave Classico DOC 2016 'Villa Rasina' Veneto; Garganega**

Floral notes with clear hints of wisteria flowers with bananas and pears.

£19.50

Glass 175ml £4.95

#### **Verdicchio Castelli dei Jesi Classico DOC 2016 Vignamato Marche; Grape - Verdicchio**

Light and crisp dry white wine. A complementary wine for delicate meats & fish.

£19.80

Glass 175ml £5.25

#### **Chardonnay Reserva 'Casablanca' 2016 Gran Hacienda Santa Rita; Chardonnay**

Tropical fruit and juicy grapefruit with soft vanilla and hazelnut undertones.

£21.50

#### **Sauvignon Bianco 2016 Pitars Grave DOC; Grape - Sauvignon**

Dry, smooth, harmonious, fresh with a delicate fruity scent.

£23.80 Glass 175ml £6.50

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## **Zibibbo Gibeles 2016 IGT Terre Siciliane Carlo Pellegrino Sicilia; Grape - Zibibbo**

Pale straw yellow in colour, dry, smooth, fresh with a delicate fruity scent.

**£25.50**

**Glass 175ml £6.95**

## **Pecorino 'Riseis' 2016 IGT Agriverde Abruzzo; Grape - Pecorino**

Delicate scent of fruit peach, sage, white flower with balsamic herbs with a pale straw yellow in colour.

**£26.00**

## **White Wines**

### **Vermentino DOC 'I Fiori' 2016 Pala; Sardinia; Grape - Vermentino**

Lively lime and citrus Dry fresh succulent stone fruit with a citrus backbone, and warm tropical fruit finish with a good depth

**£26.50**

### **Fiano IGP Puglia 2016 Masca del Tacco; Grape Fiano**

. Clean fruit and perfect with fish.

**£28.50**

### **Gavi di Gavi DOCG 2016 Marco Bonfante Piemonte; Grape - Cortese**

Floral with delicate aromas reminiscent of white flowers, lemons, green apples.

**£32.00**

### **Vernaccia di San Gimignano DOC 2016 Panizzi Toscana; Grape - Vernaccia**

Elegant nose, intense fruit on the palate, and full of green apples.

**£32.50**

### **Lugana DOP 2015 Molin Ca'Maiol Lombardia; Grape - Trebbiano**

Pale straw yellow in colour, dry, smooth, harmonious with a delicate fruity scent.

**£34.50**

### **Sauvignon Blanc 2016 MT Holdsworth New Zealand; Sauvignon**

Zesty, grassy aroma with green apple, passion fruit with a crisp and mineral finish.

**£37.50**

# OBLA

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## **Pouilly Fume Les Chailloux 2014 Domaine Chatelain Loire; Grape - Sauvignon**

Dry crisp elegant with a smoky flavour and a concentrated finish.

**£40.50**

## **Rose Wines**

### **Pinot Grigio Blush 2016 11.5% Vaja IGT Veneto; Grape - Pinot Grigio**

Dry, fresh, fruity rose with delicate aromas of red berries. Crisp, lively on the palate.

**£18.95**

**Glass 175ml £4.50**

### **Bardolino Chiaretto Classico DOC 2016 Lamberti Veneto; Grape - Corvina Rondinella**

Fresh, fruity rose with delicate aromas. Crisp, and fruity on the palate.

**£19.80**

## **Red Wines**

### **Merlot 2015 - Lamberti 12.5% IGT Veneto; Grape - Merlot**

Red ruby red wine with a distinct perfume and a full harmonious taste.

**£18.95**

**Glass 175ml £4.50**

### **Nero d'Avola 2013 - Carlo Pellegrino IGT Sicilia; Grape - Nero d'Avola**

Intense ruby red in colour, strong character, full bodied with notes of red fruits.

**£21.50**

**Glass 175ml £5.50**

### **Malbec 2016 - Finca La Colonia Argentina; Grape - Malbec**

Brilliant violet colours with an intense sweet spice on the palate balanced by notes of plums, cassis, blackberries and black cherries and a long silky finish.

**£23.50**

**Glass 175ml £6.50**

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## Red Wines

### **Montepulciano d'Abruzzo 2014 DOC; Grape - Montepulciano**

Deep ruby red. A warm, rich, harmonious taste, persistent, distinguished finish

£24.00

Glass 175ml £6.50

### **Neprica 2014 IGT Puglia Tormaresca; Grape – Primitivo & Negroamaro**

Deep red with an intensely spicy bouquet and ripe, juicy, plummy fruit flavours.

£24.00

Glass 175ml £6.50

### **Valpolicella Superiore 2014 DOC Rocca Alata Veneto; Grape Corvina & Rondinella**

Rich fruit and intense flavours perfect with tomato sauce dishes.

£24.00

Glass 175ml £4.95

### **Chianti Classico 2014 DOCG 'Il Molino di Grace' Toscana; Grape Sangiovese**

Soft rich fruit with intense flavours on the palate coupled with explosive freshness and superlative quality and balanced tannins.

£26.50

### **Primitivo di Manduria 2015 DOP 'Lu Rappaio' Masca del Tacco; Grape - Primitivo**

Intense red colour, complex bouquet with notes of plums and a velvety finish.

£28.50

### **Barbera d'Asti Superiore DOCG 2014, Marco Bonfante; Grape - Barbera**

Full bodied rich red wine, complex and a dry finish.

£28.50

### **Chianti Riserva DOCG 2010 Castelsina; Grape - Sangiovese and Canaiolo**

Deep ruby red with aromas of violets, wild cherries and subtle spice notes. Full bodied with soft wild berry characters and a hint of vanilla and cinnamon.

£30.00

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## Red Wines

**Salice Salentino Riserva DOC 2014 Castello Monaci; Grape –  
Negroamaro & Malvasia**

Candied fruits and spices on the nose, clean underbrush, tea, amber notes.

**£30.00**

**Bivongi Rosso Riserva 2013 DOC, Lavorata Calabria; Grape – Greco  
Nero Gaglioppo**

Deep ruby, velvety complexity, full bodied and well balanced. Rich and warm finish.

**£39.00**

**Vino Nobile di Montepulciano 2011 DOCG Gavioli; Grape – Pugnolo  
Gentile Canaiolo**

Well balanced ruby red colour with a supple finish, soft tannins and a rich flavour.

**£42.00**

**Cannonau di Sardegna Riserva DOC 2008 Nepente di Oliena; Grape –  
Cannonau**

Well balanced fruit and a supple finish with soft tannins and a rich finish.

**£45.00**

**Amarone della Valpolicella DOCG 2012 La Rosta Veneto; Grape –  
Corvinone**

Intense garnet red in colour, rich full bodied and firm. Its perfume is clear and fresh

Taste is velvety and lingering, and good structure and beautifully balanced.

**£69.00**

**Chateauneuf-du-Pape Rouge AOC 2012, Beurenard; Grape –  
Grenache & Syrah**

Round blast of ripe, spicy black cherry. Full bodied with a long finish.

**£72.00**

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## Red Wines

### **Barolo DOCG 2012 Prunotto Piemonte; Grape - Nebbiolo**

A beautiful wine which bares intense tobacco, mocha and vanilla flavour. Full and velvety palate with good body and a long satin finish.

**£75.00**

### **Brunello di Montalcino DOCG 2011, Poggio Antico; Grape – Sangiovese**

Aged in Slovenian oak casks, this wine is robust and woody. Displays flavours of Morello cherry fruit on the palate and warm aromas of wood and smoke.

**£110.00**

### **Tignanello 2013 IGT Toscana Antinori; Grape - Merlot**

Intense ruby red colour with purple highlights. Potent and complex on the nose with spicy notes which mingle with aromas of red fruit, like cherries and plums.

**£180.00**

### **Guado al Tasso Bolgheri Superiore DOC 2013; Grape – Merlot Cab/Sauvignon**

Intense aroma of black fruit with exceptional richness along with additional black fruit aromas and liquorice. Great class and elegance.

**£198.00**

## Sparkling Wines

### **Prosecco DOC Extra Dry 2015 11.5%, Veneto; Grape – Glera Borgo del Principe**

Hints of apples and pears supported by notes of citrus fruit.

**£24.50**

**Glass 125ml £6.95**

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## **Ca del Salici Rose NV 11.5%, Veneto; Grape - Raboso**

Aromas of red fruits and pears. Refreshing dry red cherries on the finish.

£24.50

Glass 125ml £6.95

## **Franciacorta NV Cuvee Royale Antinori 12%, Lombardia; Grape - Chardonnay**

Crisp apple fruit with lemony finesse with subtle richness.

£54.00

Glass 125ml £9.50

## **Champagne**

### **Champagne NV 'Testulat' Carte d'Or Brut 12%, France; Grape - Pinot Noir**

Rich fruity with notes of vanilla and peaches.

£60.00

Glass 125ml £10.00

### **Laurent Perrier Cuvee Rose NV Brut**

Wow, it's a beauty! Thirst quenching flavours of red oranges, fresh squeezed strawberries, light minerals and spiced biscuit dough.

£79.00

### **Bollinger Special Cuvee NV, Champagne, France**

Intense, pleasant fragrance, with fruit and brioche notes. Well-balanced and pleasantly fresh to taste, with a remarkable fruity structure.

£79.00

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## Dessert Wines

**Passito di Pantelleria DOC 2015, 15% Carlo Pellegrino; Grape -  
Moscato**  
£38.00  
Glass 75ml £7.50

**Dindarello 2015 (Halves) 11%** Veneto Maculan  
37.5cl £52.00  
Glass 75ml £10.50

**Recioto della Valpolicella Classico DOCG 2015, 13% Santa Sofia;  
Grape - Corvinone**  
500ml £50.00  
Glass 75ml £8.00

Wines served by the glass are available in 125ml please ask a  
member of staff

All prices are inclusive of V.A.T. @ 20%