

BELA VINA / WHITE WINES

Chardonnay Cantiniere – vino kuće

1200,00 din / 1 • 680,00 din / 0.5 l • 460,00 din / 0,25 l • 230,00 din / 0,125l

Cataratto / Chardonnay - Rapitala 1800,00 din / 0.75l

Uspješna kupaza lokalnog Cataratta i globalnog Chardonnay donosi suvo, belo vino sa Sicilije. Veoma pitko, umereno bogate strukture i svežeg završetka. Prija aperitivno i uz lagane paste. *Successful blend of local variety Cataratto and well known Chardonnay bring about very drinkable, dry and fresh, medium bodied wine. Good as an appetizer or with light pastas*

Sauvignon Erdevik 1900.00 din / 0.75l • 340.00 din / 0.125l

Na nosu izuzetno privlačne arome bele breskve i belog voća. Na nepcima izrazito harmonično, vrlo zaokružen, sa aromama svežeg limuna i sušenih kajsija.

On the nose are extremely attractive aromas of white peach and white fruit. On palates extremely harmonious, very rounded, with aromas of fresh lemon and dried apricots.

Tamjanika - Spasić 2100,00 din / 0.75l

Vino se odlikuje slamasto žutom bojom sa zelenkastim odsjajem. Impresivno snažan, prepoznatljiv miris izvorne tamjanike sa notom egzotičnog voća i blago izraženim herbalnim tonovima. Živo, nervno vino sa veoma svežom i balansiranom aromatskom snagom, zaokruženog i dugotrajnog naknadnog ukusa.

The wine has a straw yellow color with greenish reflections. Impressively strong, distinctive odor source muscadine with a hint of exotic fruits and mildly herbal tones. Vivid, nervous wine with a fresh and balanced aromatic strength, overall and long-lasting aftertaste.

Orvieto Campogrande Santa Cristina , Umbria .. 2100,00 din / 0.75l • 370,00 din / 0.125l

Popularno aperitivno lagano, suvo belo vino nastaje kupazom lokalnih sorti regiona Umbria. Karakter citrusnog voća, sveže kiseline. Lagana predjela sa pršutom i mekim sirevima, salate sa plodovima mora, riba.

Popular light, white dry wine comes as a blend of local grapes of Umbria region. Citrus fruits, refreshing acid, medium body. Ideal with prosciutto ham starters, mild & soft cheese, seafood and fish.

Tri Morave Belo 2100,00 din / 0.75l • 370,00 din / 0.125l

Vino kristalne bistrine , lagane zute nijanse i odlične prozirnosti. Na nosu jasno, čisto sa jasnim muskatnim notama tamjanike koji dominira na mirisu. Sveže note cveta lipe, kruške, soka od zove i herbalna nota smederevke. Na ukusu jednako sveže, mineralno, aromatično sa blagim uticajem tamjanike i većim herbalnim uticajem smederevke. Nota slasti sa iskri.

Wine of crystalline clearness, light yellow shades and excellent backing. On the nose is clear, clear with clear muscular notes of dark brown that dominates the scent. More notes of lime, pear, juice from the call and herbal notes of smederevke. In taste, equally fresh, mineral, aromatic with with mild influence of incense and a great herbal influence of smederevka. Nota delights with sparks

Chardonnay - Vinarija Radovanović 2200,00 din / 0.75l • 380,00 din / 0.125l

Aroma je istačan, delikatan. Miks mirisa jabuke, limuna, breskve sa primesima tropskog voća. Vrlo pitko vino , puno, zaokružen ukus sa finim kiselinama, uz izvesnu dozu voćne slasti.

The aroma is subtle, delicate. Mixed scents of apple, lemon, peach with a hint of tropical fruit. A very drinkable wine, full, rounded flavor with fine acids, with a certain amount of fruit sweetness

Cevico Catarratto Chardonnay ORGANIC 2.400.00 din / 0.75l

Suvo vino srednjeg tela i aroma koje podsećaju na sveže tropsko voće sa tonovima cveta kamilice i zove u osvežavajućoj završnici.

Dry wine of middle body and aroma that resemble fresh tropical fruits with tones of chamomile flowers and called in a refreshing finish.

Pinot Grigio, Di Lenardo 2400,00 din / 0.75l

Buke je vrlo prijatan, sa dobrim nizom sortnih aroma kao što su kruška Williams, banana, kajsijai cveće bagrema. Ukus podseća na sirup od kruške i koru dunje. Dobar balans kiselina, dobrog tela i dugog viniša. Dobar je partner predjelima, zapečeni pirinač, pasta, jela na bazi jaja i ribe takodje odlično idu uz ovaj Pinot Grigio.

The bouquet is very pleasant, with a wide range of varietal aromas such as Williams pear, banana, apricot and flower bagremes. Taste reminds of syrup from pear and koruna quince.

Good balance of acids, good bodies and long vines. It's a good partner for the areas, baked rice, pasta, egg-based eggs and fish also go well with this Pinot Grigio.

Gavi 2400,00 din / 0.75l

Zuta boja sa svetlo zelenim nijansama. Voćno i mirisno na nosu, sa lepim ukusom svežeg voća i belog cveća. Okruglo i puno vino, sveže i elegantno.

Bright straw – yellow color with light greenish nuances. It is fruity and feagrant on the nose, with nice hints of fresh fruit and white flowers. It's a round and full – bodied wine, fresh and elegant.

Villa Antinori Bianco 2800,00 din / 0.75l • 470,00 din / 0.125l

Kupaza Trebiano, Malvasia, Pinot Bianco, Pinot Grigio, Reisling. Slamasto žute boje, blagog ukusa ananasa, breskve i belog cveća. Odlično se slaže uz bela mesa, ribu, paste, lagane pice.

Straw yellow in color, the wine is elegant and classy in its aromas, which recall pineapple and peach fruit and white flowers. Full and savory in flavor and with a good aromatic persistence, it is a wine of more drinking pleasure.

Cervaro Della Sala 7500.00 din / 0.75l

Chardonnay prolazi fermentaciju u hrastovim bačvama i dodatno odležava obično 5-6 meseci. Potom se odliva u tankove od inoksa gde se kupazira sa sortom Grachetto koja posebno fermentiše u tankovima. Vino potom odležava dodatnih 12 meseci u bocama pre izlaska na tržište. Belo vino punog tela, intenzivnih aroma koje podsećaju na pečeni tost, brioš, pečeni badem, kao i pregršt voćnih tonova zrelih deliše jabuka i bresaka. Umerenog alkohola, prijatnih kiselina, dobre strukture i težine na paleu.

Chardonnay passes fermentation in oak barrels and additionally rests for 5-6 months. It then drains into stainless steel tanks where it is purchased with the Grachetto variety that is particularly fermented in tanks. The wine then releases an additional 12 months in bottles before entering the market. White wine full body, intense aroma that resembles baked toast, brioche, baked almonds, as well as a handful of fruity tones of ripe delicious apples and shrubs. Moderate alcohol, pleasant acids, good structure and weight in the paleo.

PENUŠAVA VINA I ŠAMPANJCI / SPARKLING WINES

Prosecco San Giovanni 2000.00 din / 0.75l 350.00 din / 0.125l

Idealan stimulator dobrog raspoloženja i početka obedovanja. Gasi žed, otvara apetit. / A perfect stimulator of a 'great time out' and food indulgence. Quencher and appetizer.

ROZE VINA / ROSE WINES

Tri Rose Koze, Erdevik 1600,00 din / 0.75l 290.00din /0.125l

Prijatan roze iz Erdevika koji pruža kompleksne arome hibiskusa, ružinih latica, jagoda, malina i lubenice. Vino srednjeg tela, sjajnog, osvežavajućeg završetka.
Pleasant pink from Erdevik which provides complex aromas of hibiscus, rose petals, strawberries, raspberries and watermelons. Wine of middle body, glossy, refreshing finish.

Pink Punk - Fruška Gora 1900,00 din / 0.75l 340.00din /0.125l

Sjajne, svetle roze boje, koja podseća na najbolje provansalske rozee. Na nosu kompleksan sa cvetnim aromama orhideja i voćnim aromama zrelih šumskih jagoda, crnih trešanja uz naznaku mediteranskog bilja i osvežavajuću notu agruma. Ukus harmoničan, vino koje sa neverovatnom preciznošću uspeva da se kreće duž tanke linije koja deli kompleksnu, kremastu teksturu vina i iskrčavu, resku, osvežavajuću kiselinu.

Shiny, bright pink, reminiscent of the best of Provence flowers. The nose is complex with orchid floral aromas and fruity aromas of ripe wild strawberry, black cherry with an indication of Mediterranean herbs and refreshing citrus note. Taste harmonious wine with incredible precision succeeds in moving along the thin line that divides the complex, creamy texture and sparkling wines, the sour, refreshing acid.

Cipresso Santa Cristina - Toscana 2400,00 din / 0.75l

Toskanski roze od sorte Sangiovese koji karakterišu arome svežih jagoda i cvetne note, osvežavajući i dopadljiv. Aperitiv. Široka paleta različitih jela, paste sa crveni mesom, grilovano meso, srednje tvrdi sirevi.

CRVENA VINA - RED WINES

Cabernet Cantiniere – vino kuće

1200.00 din / 1 • 680.00 din / 0.5 l • 460,00din / 0,25 l • 230,00din / 0,125l

Lenuzza Merlot 2100,00 din / 0.75 l

Vino srednjeg tela, dobre voćne strukture i džemastih voćnih aromatskih karakteristika, dobri zaokruženi tanini i prijatna završnica sa notama šumskog voća.

Wine of middle body, good fruity structure and ginger fruit aromatic characteristics, good rounded tannins and pleasant ending with notes of forest fruit.

Chianti Classico, ORGANIC 2100,00 din / 0.75l • 370,00 din / 0.125l

Vino BIOlogico. Spavajući 10 meseci u hrastovini, vino je razvilo izuzetnu kompleksnost i strukturu. Na paleu elegantno, aromatično suvo vino srednjeg tela i zavodljivije aromatičke koja podseća na zrele šljive, borovnice i sirup od kupine. Završnica prijatna i u odličnom balansu sa prijatnim notama hrasta.

Wine BIOlogica. Sleeping for 10 months in oak, the wine has developed an exceptional complexity and structure. On the palate elegant, aromatic dry wine of the middle body and seductive aromatic that resembles mature plums, blueberries and blackberry syrup. Finish pleasant and in excellent balance with pleasant notes of oak.

Cabernet Sauvignon - Vinarija Radovanović... 2200,00 din / 0.75l • 380,00 din / 0.125l

Sorta Cabernet Sauvignon koju neguje Podrum Radovanović je u isti mah divlja i nežna, robusna i elegantna. Dok raste loza upija specifičnost šumadijske zemlje i sunca.

Cabernet Sauvignon sort that is tended by Winery Radovanović is both wild and gentle, robust and elegant. While it grows, vine absorbs specificity of Šumadija's an sun

Chichateau Fabula mala, Fruška Gora, Srbija .. 2400,00 din / 0.75l • 420,00 din / 0.125l

Kupaža sorti Cabernet Franc, Merlot i Cabernet Sauvignon. Aroma crnog bobičastog voća sa blagim dodirima hrastovine. Grilovano crveno meso, paste na bazi crvenih soseva, tvrdi sirevi.

Excellent blend of Cabernet Sauvignon, Merlot and Cabernet Franc. Dark red and red berries aromas with back touch of oak. Perfect with grilled red meat, red sauce pasta, old cheese.

Zolla Primitivo 2400,00 din / 0.75l • 420,00 din / 0.125l

Vino karakterišu bogate arome zrelog crvenog voća, višnje i zrele trešnje, proprućene notama cimeta. Vino velike strukture, bogatih bašunastih tanina, a u ustima uporan sa prijatnim finišom.

Wine is characterized by rich aromas of ripe red fruits, cherries and ripe cherries, accompanied by notes of cinnamon. Wine large structure, rich velvety tannins, and in the mouth persistent with a pleasant finish.

Tri Morave Crveno 2600,00 din / 0.75l

Vino je purpurne, tamno crvene boje sa ljubičastim odsjajima. Prepliću se zrele note crvenog voća, začina, bibera, čokolade, kafe i jasnim notama finog drveta.

The wine is purple, dark red with violet reflections. The ripe notes of red fruits, spices, pepper, chocolate, coffee and clear notes of fine wood intertwine.

Villa Antinori Roso 4200,00 din / 0.75l

Kupaža Sangiovese, Cabernet Sauvignon, Merlot, Syrah Rubin crvene boje, intenzivne arome začina, mente, čokolade, višnje i plišanih tkanina. Odlično se slaže uz crvena mesa, paste jakih ukusa, sireve i pice

Intense ruby red. Aroma with notes of spices, mint, and chocolate, which are particularly felt along with light aromas of rip cherries. On the plate the wine, savory and long, is full-bodied and round with supple and velvety tannins. Ideal with red meat, pastas, full-fat cheese and pizzas

Tri oraha 5800,00 / 0.75l

Veliko crveno vino Cabernet Sauvignon iz vinograda Tri Orah, na strmoj padini brda pored sela Crnomasnica na obali Timoka, vinarskog regiona sa viševjekovnom tradicijom.

Great red wine Cabernet Sauvignon from the vineyard Three Walnuts, on a steep hillside near the village Crnomasnica, on the coast of river Timok - winemaking region with a centuries-old tradition.

Barolo Prunotto 7500,00 din / 0.75l

Grožđe za ovaj divni Barolo dolazi iz vinograda u oblastima Monforte, Castiglione Falletto i Serralunga. Vino je odležalo 27 meseci u velikim hrastovim bačvama, a zatim jos 12 meseci u bocama. Svetle garnet boje, aroma ljubičice, dimljene govedine, crvenog voća sa pratećim začinskim tonovima cimeta, crnog čaja, mineralnim i zemljanim notama. Mekani tanini

Grapes for this beautiful Barolo come from vineyards in the areas of Monforte, Castiglione Falletto and Serralunga. The wine served 27 months in big oak barrels, and then 12 months in bottles. Bright garnet color, violet aroma, smoked beef, red fruit with accompanying spicy cinnamon tones, black tea, mineral and earthy notes. Soft tannins and fresh acids.i.sveže kiseline.

Brunello Di Montalcino Pian DelleVigne 8500,00 / 0.75l

Brunello Di Montalcino je jedno od najpoznatijih i najpopularnijih crvenih vina Italije i sveta. Dolazi iz dela Toskane oko srednjovekovnog grada Montalcina u blizini Sijene.

Vino odležava 30 meseci u velikim hrastovim bačvama, a potom 12 meseci u bocama. Rubin crvene boje, intenzivnih aroma zrelih trešanja, šljiva i kupina sa blagim začinskim tonovima suvog bilja. Tanini su mekani i divno balansirani, vino srednjeg do punog tela. Odličan potencijal za odležavanje.

Brunello Di Montalcino is one of the most famous and most popular red wines of Italy and the world. It comes from the part of Tuscany around the medieval town of Montalcin near the Sijena. The wine lasts 30 months in large oak barrels, and then 12 months in bottles. Rubin of red color, intense aromas of ripe cherries, plums and blackberries with mild spicy tones of dry herbs. Tannins are soft and well balanced, medium to full body wine. Excellent potential for aging.

Tignanello Antinori 10.900,00 din / 0.75l

Rodonačelnik nove kategorije "Super Toskanskih vina".Tignanello odležava u barik bačvama od Francuskog i Mađarskog hrasta 12-14 meseci, a potom jos 12 meseci u bocama.

Proizvodi se samo u godinama kad je grozde izvanrednog kvaliteta. Od 1972. godine nije proizveden u 7 berbi. Tignanello odlikuje rubin crvena boja, nažne arome zrelih višanja, šljiva, dima, balsamika i začinskih tonova poput bibera i duvana, snažni tanini, odlična struktura i postojana voćna završnica.

The denominator of the new category "Super Tuscan Wines". Tignanello hangs in a barrel of barrels from French and Hungarian oaks for 12-14 months, and then another 12 months in bottles. It is produced only in years when the grapes are of exceptional quality. Since 1972, it has not been produced in 7 vintages. Tignanello is distinguished by ruby red color, flavors of ripe sage, plum, smoke, balsamic and spicy tones such as pepper and tobacco, strong tannins, excellent structure and steady finish.