



## *Menù*

### *Tenuta Appetizer*

*Cured meats, cheeses, toasted bread (crostini), and local specialties*

*For 2 people 24*

*Vegetable Flan with Pecorino Cream 10*

*Scrambled Eggs with Truffle 12*

## *First Courses*

*Pappardelle with Wild Boar Ragù 14*

*Gnocchi with White Chianina Beef Ragù 13*

*Pici Pasta with Aglione Garlic Sauce 13*

*Ricotta Dumplings with Truffle 15*

*Main Courses*

*Wild Boar Stew 15*

*Sliced Grilled Beef Steak with Truffle 20*

*Sliced Grilled Beef Steak with Rocket, Parmesan, and Cherry Tomatoes  
18*

*Mixed Grilled Pork Platter 18*

*Side Dishes*

*Roast Potatoes 5*

*Tuscan-Style Beans in Tomato Sauce (Fagioli all'Uccelletto) 5*

*Grilled Vegetables 5*

*Mixed Salad 4*

*Desserts*

*Cheesecake 6*

*Tiramisù 6*

*Ricotta Mousse with Honey and Crushed Almonds 6*

*Tenuta Liqueurs*

*Plum Liqueur 3*

*Limoncello 3*

*Grape Liqueur 3*

*Water 2,5    Coffee 1,5    Bread & Cover Charg 2,5*

### ***From Our Wine Cellar***

*Our grapes have always been processed by Duca della Corgna, a major winegrowers' cooperative in the Trasimeno area, of which our grandfather Fausto was a founding member and our father Massimo Sepiacchi is currently president.*

*Our vineyard is located on the hills north of Panicale, in the most agricultural area of the estate, where a dry north wind from the lake often blows.*

*On about 3 hectares of clay soil, we cultivate Sangiovese and Trasimeno Gamay grapes, from which Poggio Petroso is produced.*

### **Red Wines**

#### **POGGIO PETROSO**

100% Trasimeno Gamay. Produced exclusively from the estate vineyard using only the best grape clusters. Aged approximately 16 months in French oak barriques, followed by 8 months in steel tanks, then bottled two years after harvest and refined for an additional 12 months in bottle..

30

#### **DIVINA VILLA RISERVA – GAMAY**

100% Trasimeno Gamay. Aged approximately 12 months in French oak barriques and bottle-aged for a further 7 months.

25

#### **DIVINA VILLA – GAMAY**

Made from the same grapes and with the same winemaking process as the Riserva, but younger and softer.

19

#### CORNIOLO

70% Sangiovese, 20% Trasimeno Gamay, 10% Cabernet Sauvignon. Aged 12 months in French oak barriques and refined in bottle.

20

#### BACCIO DEL ROSSO

770% Sangiovese, 30% Trasimeno Gamay. Bottled the July following harvest and aged an additional 4–5 months.

15

#### CORIO ROSSO

80% Sangiovese, 20% other red grape varieties.

13

### **White Wines**

#### POGGIO LA MACCHIA

100% Grechetto dell'Umbria. Produced from a single vineyard called "La Macchia." Aged 10 months in large oak barrels and 10–12 months in bottle.

22

#### NURICANTE

100% Grechetto dell'Umbria DOC. Bottled in March/April following harvest and aged 2 months in bottle.

16

#### ASCANIO

100% Grechetto dell'Umbria DOC. Bottled in March following harvest and aged a further 2 months.

14

#### BACCIO DEL BIANCO

60% Trebbiano, 40% Malvasia del Chianti and Grechetto. Bottled in February following harvest and aged an additional 2 months.

14

#### CORIO BIANCO

80% Trebbiano, 20% other white grape varieties.

12

### **Rosé**

#### MARTAVELLO

Made exclusively from Trasimeno Gamay grapes. After harvest, the grapes undergo 12 hours of skin contact (cryo-maceration) to extract aromas and achieve the characteristic pink color, followed by 2 months of bottle aging.

14

## **Sparkling Wines**

### TUFFETTO

Lightly sparkling wine. 60% Grechetto, 40% Trebbiano Toscano.

1  
5

### BRUT GARO'

Sparkling rosé made from 100% Trasimeno Gamay.

16

### BRUT

Sparkling wine made from Grechetto and Trebbiano.

18