



***Above Wines
Special Selection***

Gragnano Fizzy Red, Cantine Federiciane, DOP Campania, 10.5%



Family Dinner



Campania



**Piedirosso, Sciascinoso,
Aglianico**



Red berries, floral



Fruity, less dry, sparkling finish

Gragnano: The Sparkling Red Wine of Pizza from the Sorrento Peninsula

Gragnano is a unique red sparkling wine from the Sorrento Peninsula, traditionally paired with pizza in the Naples area. Known for its vibrant ruby color and light effervescence, this wine is made from native grapes such as Aglianico, Piedirosso, and Sciascinoso, which thrive in the region's volcanic soils and Mediterranean climate.

Gragnano offers aromas of red berries and floral notes, with a refreshing acidity and a slightly sweet, crisp finish. Its effervescence and balance make it a perfect match for the rich, savory flavors of pizza, as well as a variety of other dishes. Serve chilled at 5-8°C to enjoy its lively bubbles and fresh character.

Pair it with pizza, grilled seafood, cheese platters, or charcuterie for a delightful experience.

While Gragnano is famous for its association with Italy's best pasta, the Sorrento Peninsula is also a hidden treasure for wine lovers. Its volcanic soils and coastal climate produce wines full of character, with Gragnano standing out as a must-try for those looking to explore a traditional and refreshing sparkling red wine.