



VINHOS
WINES · VINOS



RED WINES



ARESTI ESTATE SELECTION

149.

ARESTI

HARMONIZES W/ RED MEAT. FINE HERBS
BASED DISHES AND MATURED CHEESES

GRAPE: CABERNET SAUVIGNON

13%



DENARIO MALBEC

179.

HUMBERTO CANALE

HARMONIZES W/ WHITE AND RED MEAT
LIKE LAMB AND PORK AND CURED
CHEESES.

GRAPE: MALBEC

13,7%



VILLA ROSA COLHEITA TINTO

179.

ADEGA DE CANTANHEDE

HARMONIZES W/ OVEN ROASTED FISH,
GRILLED AND STEWED MEAT, CURED
CHEESES. GRAPES: BAGA, ARAGONEZ E
TOURIGA NACIONAL.

GRAPES: BAGA, ARAGONEZ AND
TOURIGA NACIONAL.

13%



BERTOLI CHIANTI

220.

CASTELLANI

CASTELLANI - HARMONIZE W/ SPICY
DISHES IDEAL FOR GRILLED VEAL AND
MEAT.

GRAPE: SANGIOVESE

13%



ORLA BARDOT
BÚZIOS - BRASIL



BURDIZZO PRIMITIVO

239.

CASTELLANI

CASTELLANI - HARMONIZES W/ GRILLED OR ROASTED SPICY MEAT, RAVIOLIS WHIT TOMATO SAUCE.

GRAPE: PRIMITIVO

13%



BURDIZZO APPASSIMENTO

349.

CASTELLANI

HARMONIZES W/ PASTAS ROASTED MEATS AND MATURE CHEESES

GRAPES: NEGROAMARO E PRIMITIVO

15%



DENARIO RESERVA

279.

HUMBERTO CANALE

HUMBERTO CANALE - HARMONIZES W/ INTENSE FLAVORED FISH, MEATS, LIKE CHICKEN, DUCK AND VEAL AND A VARIETY OF PASTAS.

GRAPE: PINOT NOIR

20%



CATALPA ASSEMBLAGE

549.

BODEGA ATAMISQUE

FLORAL NOTES OF RED FRUITS JELLY, SUTILE TOUCH OF COCOA AND CHOCOLATE.

GRAPES: CABERNET FRANC, MERLOT, MALBEC E CABERNET SAUVIGNON

14%



CASA DE SABICOS

249.

CASAS DE SABICOS

INTESE BOUQUET OF RIPPED RED FRUITS W/ NOTES OF WILD BERRIES.

GRAPES: FLELD BLEND DE TRICADEIRA, ARAGONEZ, ALICANTE BOUSCHET AND SYRAH.

13,7%



LA GRANDE BASTIDE

295.

VINTAGES

HARMONIZES W/ GRILLED RED MEAT AND APPETIZERS.

GRAPE: SAUVIGNON E MERLOT

* 14%



DOLCETTO D'ALBA

690.

FRANCO CONTERNO

HARMONIZES W/ ENTREES. WHITE MEAT AND LIGHT CRHEESES.

GRAPE: DOLCETO

13,5%





VILLA ROSA COLHEITA BRANCA 185.

ADEGA DE CANTANHEDE

HARMONIZES W/ GRILLED OR STEWED FISH, SEAFOOD, GRILLED WHITE MEAT AND SOFT CHEESES.

GRAPES: BICAL, MARIA GOMES E ARINTO.

12,5%



ARESTI CABINA 56' 220. CHARDONNAY

ARESTI

HARMONIZES W/ RED MEAT FINE, HERBS BASED DISHES AND MATURED CHEESES.

GRAPE: CHARDONNAY

13%



DENARIO SAUVIGNON BLANC 185.

HUMBERTO CANALE

HARMONIZES W/ FISH AND SEAFOOD.

GRAPE: SAUVIGNON BLANC

13,3%



BURDIZZO FRASCATI 249.

CASTELLANI

HARMONIZES W/ FISH LIKE GRILLED SALMON, WILL SHINE W/ A GOOD CARBONARA.

GRAPES: MALVASIA BIANCA DI CANDIA, MALVASIA DEL LAZIO E TREBBIANO TOSCANA.

12,5%



ARCAIA PINOT 185.

CASTELLANI

HARMONIZES W/ CHICKEN OR FISH.

GRAPE: PINOT GRIGIO.

12%



CAZAS NOVAS COLHEITA 330.

CAZAS NOVAS

HARMONIZES W/ RED MEAT, FINE HERBS BASED DISHES, MATURED CHEESES.

GRAPE: AVESSO

13%



ADELE 185.

FAMÍLIA GUILLOT

HARMONIZES W/ ASIAN CUISINE AND PLATES FROM BAHIA, SALADS W/ CHEESE.

GRAPE: GRENACHE BRANCA, MARSANNE, ROUSSANE.

12%





VILLA ROSA COLHEITA ROSÊ

185.

ADEGA DE CANTANHEDE

HARMONIZES W/ PASTAS, GRILLED OR
STEWED FISH, SEAFOOD, GRILLED WHITE
MEAT AND SOFT CHEESES.

GRAPE: BAGA

12,5



LOU PARAIS

VINS BREBAN

HARMONIZES W/ GRILLED MEATS QUICK-
ES, RAW VEGETABLES.

GRAPES: SYRAH, GRENACHE E CINSULT.

13%



249.



ROSÉ DE VENTOZELO

500.

ADEGA DE CANTANHEDE

FRUITY AND DELICATE AROMA, NOTES OF
WILD STRAWBERRIES AND LIME REVEILING
A VIBRANT ACIDITY.

GRAPE: TINTA RORIZ

12,5%



M DE MINUTY

CHÂTEAU MINUTY

HARMONIZES W/ SALADS, CARPACCIOS,
RISOTTOS, SEAFOOD AND PASTA W/
WHITE SAUCE.

GRAPES: CINSULT, GRNACHE E TIBOU-
REN.

13%



530.



Vina Mais Búzios

silk

@SILKBEACHCLUBBUZIOS



@BAHGASTRONOMIA



@BOTECODOPINEL



@MOVIDABUZIOS