

# WHAT TO DRINK

## GRAPE news

*Wine recommendations  
for the month*

By **BERRY BROS. & RUDD**



**2018 Berry Bros. & Rudd  
New Zealand Sauvignon  
Blanc by Isabel Estate**  
• £11.95

**T** Made by award-winning winemaker Jeremy McKenzie, this Marlborough Sauvignon has a nose reminiscent of an invigorating sea breeze and freshly cut grass. Vine tomatoes follow on the palate which is rounded with a passionfruit edge.



**2018 Pulenta La Flor  
Malbec, Mendoza**  
• £14.50

**T** The 2018 La Flor Malbec is well-balanced. A fresh acidity works with the intensely concentrated dark fruit notes and velvet-like tannins. Black cherry and plum dominate on the nose and palate, accompanied by a subtle cedar note to finish.



**Berry Bros. & Rudd  
English Sparkling Wine  
by Hambledon**  
• £25.95

**T** Our English Sparkling is bright and enticing from the outset, with a fine mousse that brings added vibrancy to the crunchy acidity and pithy, chalky citrus fruit. Hints of toasted nuts and brioche add complexity to the nose and palate.

### **BERRY BROS. & RUDD**

*Berry Bros. & Rudd is Britain's oldest wine and spirit merchant, having traded from the same shop since 1698. Today the company also has offices in Japan, Singapore and Hong Kong, a Wine School and an exclusive fine wine and dining venue in St James's.*  
**bbr.com**

# TASTING

## NOTES

*London's food news and most  
exciting openings this October*

By **HELEN BROWN**



# Bellissimo

**BERTO**

The team behind neighbourhood pizzeria Zia Lucia bring more flavours of Italy to north London with the launch of Berto. This authentic, artisanal pasta restaurant serves a selection of traditional, wholemeal and gluten-free pasta, hand-crafted on site daily. Try the fettuccine with butternut squash velouté and sun-dried tomatoes.

155 Holloway Road, N7;  
**berto.uk**