

CANTINA[®] URBANA MILANO

_URBAN WINEMAKING SINCE 2018



LOVE WINES, NOT LABELS

www.cantinaurbana.it

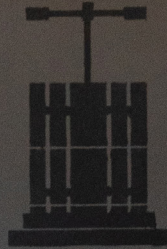
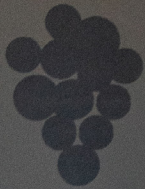
WELCOME TO THE CANTINA URBANA®

Breaking the rules since 2018

First and foremost, it is a place. A space where wine is made in the city, accessible to all. Direct sales allow a mutual exchange between those who produce and customers. Inside CU® is all the soul of Founder Michele Rimpici with over 20 years of experience in the industry: the passion for wine, the desire for the contact between oenology and people, the search for the best, in the quality of grapes as in gastronomy. Craftsmanship must be a cornerstone.



COME SI FA IL VINO



1. ARRIVO DELLE UVE

2. PRESSATURA

3. FERMENTAZIONE



OUR PRODUCTION PHILOSOPHY

we want to produce artisanal wines with personality, limited intervention, both during growth in the vineyards and in the cellar. The wines should be expressive, less structured and less alcoholic, simpler in the positive sense of the term i.e. good and no-frills, with low levels of sulfur dioxide. The packaging will be innovative and environmentally sustainable. The customer will be at the center, participating and connected with production.

We make micro-vinifications in amphora, steel and wood.

SPARKLING

CANTINA
URBANA
MILANO

EL MOS BIANCO BIO

[blend of white grapes from organic farming | 10%] €6 | €22

EL MOS

Creamy, light and soft bubbles. Low alcohol level. Made for every occasion

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

CANTINA
URBANA
MILANO

EL MOS ROSÉ BIO

[Blend of white and red grapes from organic farming | 10%] €6 | €22

EL MOS

Creamy bubbles. Flavorful with hints of gooseberries and currants. Low alcohol level.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

ANCESTRALE



ANCESTRALE

[100% Malvasia piacentina | 12%] €6,50 | €26

Refermented orange wine inside the bottle with ancestral methode: yeasts inside give a more intense taste. The grape juice stays in contact with the skins for 5 days. An easy drinking wine with hints of dried and candied fruits. No added sulphites

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



PROJECT 3: BRUT NATURE

[100% Pinot Nero | 12.5%] €8 | €35

Metodo Classico. 36 month on the lees. The grapes are selected in Montalto. Elegant bubbles, on the nose is a complex wine. It is very fresh and persistent in the mouth.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

WHITES



MILANO BIANCO BIO

[blend of white grapes from the Lombard tradition | 12,5%] €6 | €24.50

Intense, smooth, fragrant with a fresh finish. It's our most fruity wine.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



TRANATT BIANCO BIO

[blend of white grapes from organic farming | 12.5%] €6.50 | €26.50

It's a full body one, fresh with hints of peach and apple.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



PROJECT 2: UNICO

[blend of white grapes] €6.50 | €26.50

Every year it's a surprise! Literally UNICO!

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



IL Vi...

[100% Verdicchio | 13%] €7 | €29.50

From organic grapes, it's produced with a fermentation and short contact with the skin inside steel tanks. Medium body, salty and fresh are balanced by good alcoholicity.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

IL BIANCO
KING

IL BIANCO KING

[100% Chardonnay | 13%] €7.50 | €30

Intense scents of citrus fruits. It's aged in oak barrel and it's a full body wine.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

ORANGE



DELL' ISOLA

PROJECT 2: DELL' ISOLA

[100% Ansonica | 13%] €7 | €29.50

This Elba Island varietal is aged in wooden barrels in contact with fine lees. Savory and well structured, with interesting taste-olfactory complexity.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



RINGHIO ORANGE

[100% Riesling Italico | 13%] €7 | €29.50

The entire production process takes place in Terracotta Amphora. Fermentation for 10 days, maceration with the skins for 4 months. It's a very fresh, fruity and complex wine.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

ROSES



TRANATT ROSATO BIO

[blend of black grapes from organic farming | 13%] €6,50 | €26.50

Produced through soft pressing of the grapes and brief contact with the skins to give it its characteristic Rosè colour. Hints of wild strawberry and mint are found in the mouth with a pleasant freshness.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

OUR WINE CELLAR IS OPEN TO THE PUBLIC.

Our Winery is located on the Naviglio Pavese in the Na.Pa district at Via Ascanio Sforza 87 and is open to the public for visits and tastings.

We make wine in the city by selecting the best grapes from our friendly vignerons.

Our wines are artisanal, contemporary and served with a very short supply chain in our neighborhood shops.

REDS



MILANO ROSSO BIO

[blend of black grapes from the Lombard tradition | 12,5%] €6 | €24.50

It's a fruity and light wine for everyday occasions.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



TRANATT ROSSO BIO

[blend of black grapes from organic farming | 13%] €6.50 | €26.50

The fruitiest of Cantina Urbana wines with hints of black pepper and balmy.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



NAVIGLIO ROSSO

[100% Pinot nero | 13.5%] €7 | €26.50

Soul of Cantina Urbana: quality raw material selected in the Montalto hills. It's an elegant and smooth wine which can mature for the better.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



N

[100% Nebbiolo | 13.5%] €7.50 | €30

It's an original Nebbiolo from Langhe. Aromas of licurice and crispy red fruits. Fresh with pleasant tannins.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●



VULK'KANIKO

[100% Nerello Mascalese | 13.5%] €8 | €35

Grapes from an old vineyard on the Northern slopes of Etna Volcano at Randazzo village. Vinified in steel tanks and matured in large barrels. Complex and structured.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

Goto Pien



PROJECT 4: GOTO PIEN

[100% Corvina | 16%] €8.50 | €40

The manually selected grapes are left to dry for a month. Our most structured wine with a full body.

DRY ●●●●●
FRUITY ●●●●●
BODY ●●●●●

DOLCI



DOLCE URBANO

[100% Moscato | 5.5%] 25€ (bottle only)

The grapes come from Treiso. A village from Langhe - Piedmont. It's our sweet and sparkling wine with an aromatic soul. Perfect to celebrate!

PASSITO

30€

If available

WINE TASTING - 3 GLASSES OF YOUR CHOICE - 18€ - 10CL

Some labels may not be available due to annual variations in harvest and seasonality
Ask our Staff!

WINERY

Via Ascanio Sforza, 87 - Na.Pa | +39 02 27014347

WINE BAR PORTA ROMANA

Via Muratori angolo Lazzaro Papi, 22 | +39 02 5280 7747

WINE BAR DE ANGELI

Via Ravizza, 21 | +39 02 54075414





OUR WINE CELLAR IS OPEN TO THE PUBLIC.
We are in Via Ascanio Sforza n. 87
on the Naviglio Pavese.

Contacts:
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