



VANARA TRATTORIA

Italian Wine Selection

FROM ITALY TO KOH CHANG

Every bottle in our wine selection is imported directly from Italy, including the wines we serve by the glass.

This allows us to offer an authentic journey through Italy vineyards: from the hills of Veneto and Piedmont to Tuscany, Abruzzo, Marche, Campania, Sicily and Sardinia. Each wine has been chosen for its regional identity, its quality at the table and its ability to complement the flavours of Italian cuisine in Koh Chang.

ไวน์ทุกขวดในรายการของเรา นำเข้าจากประเทศอิตาลีโดยตรง รวมถึงไวน์ที่เสิร์ฟเป็นแก้ว

เราจึงสามารถมอบประสบการณ์การเดินทางผ่านแหล่งไวน์สำคัญของอิตาลีได้อย่างแท้จริง

ตั้งแต่เนินเขาเวเนโตและปีเอมอนเต ไปจนถึงทัสคานี ออเบรซโซ มาร์เค กัมปาเนีย ซิซิลี และซาร์ดิเนีย

ไวน์แต่ละรายการได้รับการคัดเลือกจากเอกลักษณ์ของภูมิภาค คุณภาพเมื่อดื่มกับอาหาร และความสามารถในการเข้ากับรสชาติอาหารอิตาลีในเกาะช้าง



VANARA TRATTORIA

Italian Wine Selection

WINES BY THE GLASS

A CONCISE INTRODUCTION TO ITALY, POURED FRESH AND SELECTED WITH THE SAME CARE AS OUR BOTTLED LIST. ALL WINES BY THE GLASS ARE IMPORTED FROM ITALY.



MERLOT

€200 / GLASS

LE CONTESSE | MARCA TREVIGIANA IGT

REGION

GRAPES

PAIRING

VENETO

Merlot

Pizza, tomato pasta, grilled pork, mild cheeses

Tasting note: Soft and inviting, with ripe cherry, plum and a gentle herbal note. Round on the palate with smooth tannins and an easy, savoury finish.

The winery Family-run Le Contesse is based in Vazzola, near the Prosecco hills of Conegliano and Valdobbiadene. Its vineyards extend across Treviso and Pordenone, and the house is known for clean, approachable wines and precise sparkling-wine production.



CABERNET

€200 / GLASS

LE CONTESSE | MARCA TREVIGIANA IGT

REGION

GRAPES

PAIRING

VENETO

Cabernet
Sauvignon and
Cabernet Franc

Roast meats, poultry, game and aged cheese

Tasting note: Ruby red and aromatic, with raspberry, red fruit and a characteristic leafy note. Harmonious, lively and gently structured.

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Italian Wine Selection



CHARDONNAY

LE CONTESSE | MARCA TREVIGIANA IGT

€200 / GLASS

REGION

GRAPES

PAIRING

VENETO

Chardonnay

Seafood pasta, grilled fish,
chicken and creamy sauces

Tasting note: Fresh and rounded, showing yellow apple, pear and delicate white flowers. Clean acidity keeps the finish bright and food-friendly.

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PINOT GRIGIO

LE CONTESSE | DELLE VENEZIE DOC

€200 / GLASS

REGION

GRAPES

PAIRING

Veneto and north-
eastern Italy

Pinot Grigio

Antipasti, salads, shellfish and
light fish dishes

Tasting note: Crisp and delicate, with pear, citrus peel and subtle white-blossom aromas. Light, refreshing and clean on the finish.

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VANARA TRATTORIA

Italian Wine Selection

Italy - North



MONFERRATO ROSSO NOVELLA

UVA MATRIS | MONFERRATO ROSSO DOC

฿1450 / BOTTLE

REGION

Piedmont -
Monferrato

GRAPES

Barbera, Merlot

PAIRING

Truffle pasta, roast
pork, beef
and mature cheese

Tasting note: A Piedmontese blend combining Barbera freshness, Merlot softness. Expect cherry, plum, dried flowers and a gently savoury, structured finish.

The winery Uva Matris is the Ronchi family's estate in Sala Monferrato, Piedmont. Its wines combine the farming traditions of Monferrato with a sustainable, contemporary approach in vineyard and cellar.



L'APPASSIONE

SARTORI DI VERONA | TRE VENEZIE IGT

฿1300 / BOTTLE

REGION

Veneto

GRAPES

Amarone blend of
Corvina, rondinella
and molinara

PAIRING

Braised beef,
grilled lamb, rich
pasta and aged
cheese

Tasting note: A rich Veneto red inspired by the appassimento tradition, with ripe cherry, dried plum, sweet spice and a smooth, warming texture. Plush but balanced.

The winery Founded in Verona, Sartori is a historic Veneto house whose wines interpret local grapes through a polished, generous and internationally approachable style.





VANARA TRATTORIA

Italian Wine Selection

Italy - North



SOAVE

CASA LUNARDI | SOAVE DOC

฿1200 / BOTTLE

REGION

Veneto - Verona

GRAPES

Garganega and
Trebbiano di
Soave

PAIRING

Lean fish, shellfish,
risotto and
grilled chicken

Tasting note: Pale and refreshing, with citrus, pear and almond blossom. A gentle lees texture adds softness while the finish remains clean and lightly almondy.

The winery Casa Lunardi belongs to the Veneto cooperative tradition and aims to make the region's classic wines immediately enjoyable. The style is fresh, balanced and suited to relaxed dining.



TREBBIANO RUBICONE

CASA VINICOLA POLETTI | RUBICONE IGT

฿990 / BOTTLE

REGION

Emilia-Romagna

GRAPES

Trebbiano
Romagnolo

PAIRING

Aperitivo, salads,
fried seafood
and simple pasta

Tasting note: A straightforward, refreshing white with green apple, lemon and delicate floral notes. Light in body, dry and pleasantly clean.

The winery Founded in 1928 in Imola, Poletti is a family wine company rooted in Emilia-Romagna. Its broad Italian range is designed around varietal clarity, reliability and easy pairing at the table.





VANARA TRATTORIA

Italian Wine Selection

Italy - Central



MONTEPULCIANO D'ABRUZZO

MAGNOLIA | MONTEPULCIANO D'ABRUZZO DOC

£1400 / BOTTLE

REGION

Abruzzo

GRAPES

Montepulciano

PAIRING

Ragù, cold cuts and aged cheese

Tasting note Generous dark cherry and plum aromas with violet, spice and a savoury undertone. Richly fruited, with rounded tannins and a satisfying finish.

The winery Magnolia is an Abruzzo wine collection shaped by winemaker Paolo Benassi. The range focuses on expressive regional grapes, modern vinification and an accessible, fruit-forward style.



ROSSO PICENO CONTE ROSSO

IL CONTE VILLA PRANDONE | ROSSO PICENO DOP

£1790 / BOTTLE

REGION

Marche - Piceno

GRAPES

50% Montepulciano,
50% Sangiovese

PAIRING

Pasta with meat sauce, white meats and cheeses

Tasting note: Intense ruby with ripe red fruit and delicate spice. Savoury and balanced, with velvety tannins, gentle warmth and a harmonious finish.

The winery The De Angelis family grows vines in Montepandone, between the Adriatic Sea and the Sibillini Mountains. Sea breezes, clay-rich soils and local grapes define the estate's distinctly Marche character.





VANARA TRATTORIA

Italian Wine Selection

Italy - Central



CHIANTI SUPERIORE

CASA VINICOLA POLETTI | CHIANTI SUPERIORE DOCG

฿1150 / BOTTLE

REGION

Tuscany

GRAPES

Predominantly
Sangiovese

PAIRING

Tomato pasta,
bistecca, roast
meats and pecorino

Tasting note: Classic Tuscan character with sour cherry, red berries, violet and light spice. Fresh acidity and fine tannins make it a natural partner for the Italian table.

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SANGIOVESE

MAGNOLIA | TERRE DI CHIETI IGP

฿1300 / BOTTLE

REGION

Abruzzo - Chieti

GRAPES

100% Sangiovese

PAIRING

Eggplant
parmigiana and
vegetarian pasta

Tasting note: Ripe red fruit framed by gentle oak spice, with a vivid ruby colour and violet reflections. Three months in large oak barrels soften the tannins while preserving freshness.

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VANARA TRATTORIA

Italian Wine Selection

Italy - Central



VERDICCHIO DEI CASTELLI DI JESI

IL CONTE VILLA PRANDONE

฿1500 / BOTTLE

REGION

GRAPES

PAIRING

Marche - Jesi

Verdicchio

Steamed, marinated
or raw fish and
seafood pasta

Tasting note: Bright straw yellow, with almond, peach, mango and honeysuckle. Lively acidity and a fine mineral note lead to a round, persistent finish.

The winery The De Angelis family grows vines in Montepandone, between the Adriatic Sea and the Sibillini Mountains. Sea breezes, clay-rich soils and local grapes define the estate's distinctly Marche character.



PECORINO

MAGNOLIA | COLLINE PESCARESI IGP

฿1400 / BOTTLE

REGION

GRAPES

PAIRING

Abruzzo - Pescara

Pecorino

Stuffed mussels,
mushroom
and seafood

Tasting note: Expressive aromas of ripe pear, Renetta apple, broom flower and jasmine lead to a refreshing, gently textured palate. Bright, distinctive and persistent.

The winery Magnolia is an Abruzzo wine collection shaped by winemaker Paolo Benassi. The range focuses on expressive regional grapes, modern vinification and an accessible, fruit-forward style.





VANARA TRATTORIA

Italian Wine Selection

Italy - Central



CHARDONNAY SAGRESTANA

CASA VINICOLA POLETTI | TERRE DI CHIETI IGT

฿990 / BOTTLE

REGION

Abruzzo

GRAPES

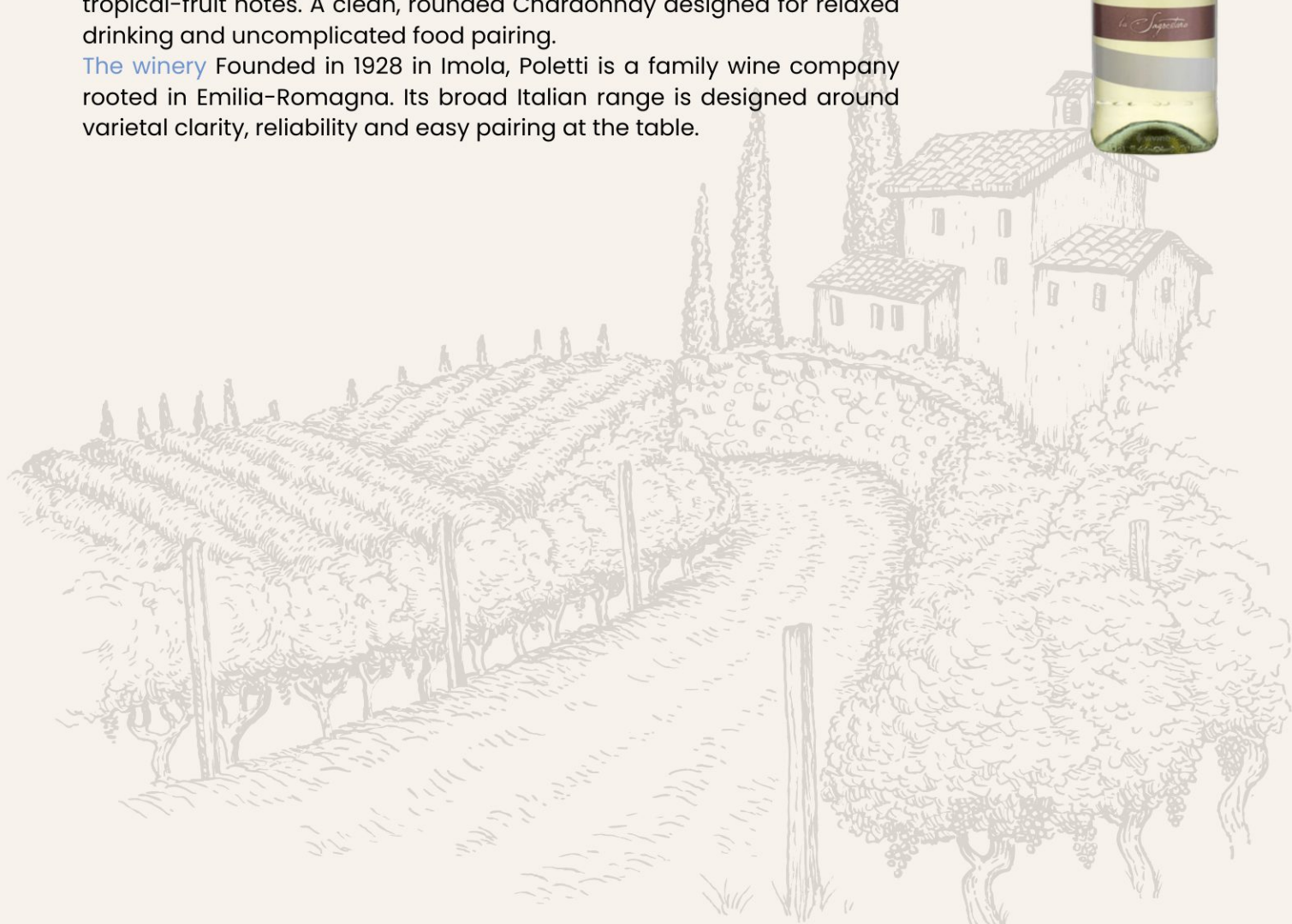
Chardonnay

PAIRING

seafood pasta and
mild cheeses

Tasting note: Soft and approachable, with apple, pear and mild tropical-fruit notes. A clean, rounded Chardonnay designed for relaxed drinking and uncomplicated food pairing.

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VANARA TRATTORIA

Italian Wine Selection

Italy - South



NERO D'AVOLA

CASA VINICOLA POLETTI | SICILIA DOC

฿1100 / BOTTLE

REGION

Sicily

GRAPES

Nero d'Avola

PAIRING

Sausage, grilled meats, tomato-rich pasta

Tasting note: Warm and generous, with black cherry, plum, Mediterranean herbs and sweet spice. Soft tannins and ripe fruit give an easy, satisfying finish.

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AGLIANICO

CAVALIER PEPE | ANTICA FATTORIA | CAMPANIA IGP

฿1570 / BOTTLE

REGION

Campania - Irpinia

GRAPES

Aglianico

PAIRING

Slow-cooked meat sauces and aged cheese

Tasting note: Deep and structured, with black cherry, blackberry, violet, spice and an earthy mineral note. Firm tannins and lively acidity make it an excellent food wine.

The winery Tenuta Cavalier Pepe is a family estate in Irpinia, one of Campania's most important highland wine areas. Native grapes, altitude and volcanic-influenced soils give its wines freshness, structure and a clear southern identity.





VANARA TRATTORIA

Italian Wine Selection

Italy - South



GRECO DI TUFO NESTOR

CAVALIER PEPE | ANTICA FATTORIA | GRECO DI TUFO DOCG

฿1580 / BOTTLE

REGION	GRAPES	PAIRING
Campania - Irpinia	Greco	Shellfish, grilled fish, creamy pasta and mature cheese

Tasting note: A structured, mineral white with citrus, yellow fruit, white flowers and a subtle smoky-stony character. Firm acidity gives it energy and a long, savoury finish.

The winery Tenuta Cavalier Pepe is a family estate in Irpinia, one of Campania's most important highland wine areas. Native grapes, altitude and volcanic-influenced soils give its wines freshness, structure and a clear southern identity.



FALANGHINA

CAVALIER PEPE | ANTICA FATTORIA | CAMPANIA IGP

฿1600 / BOTTLE

REGION	GRAPES	PAIRING
Campania - Benevento	Falanghina	Seafood, fried calamari, vongole and fresh cheeses

Tasting note: A sunny southern Italian white with lemon, white peach, herbs and a faint mineral edge. Fresh acidity and a softly rounded texture make it especially versatile at the table.

The winery Antica Fattoria presents a classic expression of Campania's native Falanghina grape, made in a fresh, food-friendly southern Italian style.





VANARA TRATTORIA

Italian Wine Selection

Italy - Sardinia



VERMENTINO PROBABBU

TREBIDDAS | VERMENTINO DI SARDEGNA DOC

€1900 / BOTTLE

REGION

GRAPES

PAIRING

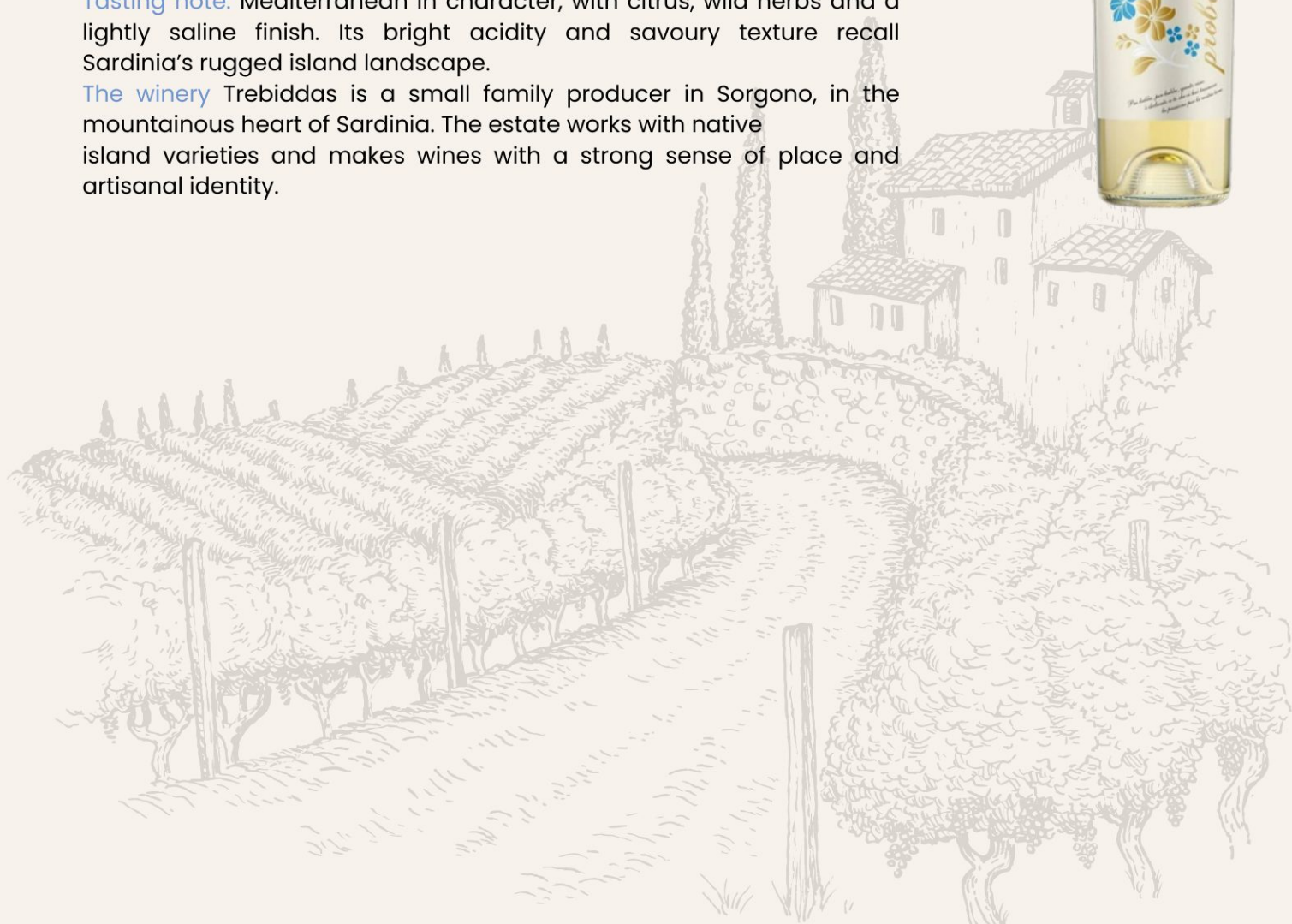
Sardinia - Sorgono

Vermentino

fish, prawns, bottarga
and herb-led dishes

Tasting note: Mediterranean in character, with citrus, wild herbs and a lightly saline finish. Its bright acidity and savoury texture recall Sardinia's rugged island landscape.

The winery Trebiddas is a small family producer in Sorgono, in the mountainous heart of Sardinia. The estate works with native island varieties and makes wines with a strong sense of place and artisanal identity.





VANARA TRATTORIA

Italian Wine Selection

Sparkling Wines

Italian bubbles for aperitivo, celebration and the table, ranging from bone-dry to gently fruity styles.



PROSECCO ROSÉ BRUT

LE CONTESSE | PROSECCO ROSÉ DOC

฿1100 / BOTTLE

REGION

Veneto and Friuli-
Venezia Giulia

GRAPES

Glera and Pinot
Nero

PAIRING

Aperitivo, fried
seafood, grilled
fish and soft cheese

Tasting note: Delicately pink with fine, persistent bubbles. Small red berries, violet and wild rose lead to a fresh, savoury palate with excellent length.

The winery Family-run Le Contesse is based in Vazzola, near the Prosecco hills of Conegliano and Valdobbiadene. Its vineyards extend across Treviso and Pordenone, and the house is known for clean, approachable wines and precise sparkling-wine production.



PROSECCO TREVISO BRUT NATURE

LE CONTESSE | PROSECCO DOC TREVISO

฿1100 / BOTTLE

REGION

Veneto - Treviso

GRAPES

Glera

PAIRING

Aperitivo, raw fish and
seafood pasta

Tasting note: Delicately pink with fine, persistent bubbles. Small red berries, violet and wild rose lead to a fresh, savoury palate with excellent length.





VANARA TRATTORIA

Italian Wine Selection

Sparkling Wines

Italian bubbles for aperitivo, celebration and the table, ranging from bone-dry to gently fruity styles.



PROSECCO EXTRA DRY GENTIL

CANTINA MIOTTO | PROSECCO DOC TREVISO

฿1390 / BOTTLE

REGION

GRAPES

PAIRING

Veneto - Treviso

Glera

Aperitivo, prosciutto,
seafood
starters and light
desserts

Tasting note: Creamy and fresh, with pear, apple and white flowers. Natural secondary fermentation in pressure tanks creates a fine, soft mousse and a gently fruity finish.

The winery The Miotto family farms vineyards around Colbertaldo di Vidor in Treviso. Tradition, careful vineyard work and low-impact methods guide its precise, lively expressions of Glera.



Corkage Fee: 400 THB per bottle
ค่าบริการเปิดขวด: 400 บาท / ขวด

