



TOP selection

28°–50° in London's Marylebone offers modern European dining and a winning selection of Italian wines

SITUATED AT the southern end of Marylebone Lane in London, 28°–50° takes its name from the latitudes between which most of the world's wine regions sit. However, while the list is a truly global affair, with offerings stretching from England to South Africa, the restaurant is particularly strong when it comes to its selection from Italy.

Head sommelier Terry Botta explains why two Piedmontese wines, Gavi di Gavi and Barbera d'Alba, appear in the by-the-glass selection: "Easy to drink" is sometimes used dismissively, but for a by-the-glass programme, it's a strength, especially when the wines also have character.

"The Gavi di Gavi has that saline minerality and stone fruit that make it more than just a crisp white. It has a pleasant texture and depth that lets it stand up to richer pasta dishes like our crab bucatini. The Barbera d'Alba is a textbook example of why the variety is such a workhorse in restaurants: it's high-acid, low-tannin and packed with bright red fruit, which means it can flex from

our charcuterie board to our lamb loin without ever overwhelming the dishes."

Indeed, the Italian wine selection at 28°–50° leans towards northwestern Italy. "Piedmonte's whites and reds have a structure which makes them incredibly food-friendly," says Botta. "Whether it's the sharp drive of Timorasso, the gentle grip of Arneis or the floral elegance of Nebbiolo, these wines have a natural ability to refresh the palate and interact with a wide range of textures. They almost never feel heavy or overworked,

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and they evolve beautifully with food. Piemonte's reds have that balance of fruit purity and savoury profile that keeps them engaging across a meal. It's no coincidence that one of Italy's most food-obsessed regions produces some of its best food wines."

However, Botta is not a Piemonte purist – 28°–50° also boasts an excellent selection of vintages of Brunello di Montalcino going back to the 1990s.

Picking his personal favourite from the list, Botta plumps for a 1990 Marchesato Riserva to pair with the restaurant's rib-eye steak, explaining: "At this stage, the tannins have fully resolved, leaving a wine driven by tertiary depth, dried cherry, balsamic, porcini and leather, all mirroring the steak's umami and rendered fat, and the acidity is still very present. If more grip and primary fruit were needed, the 2016 from Mastrojanni would bring that classic young Brunello tension, but the 1990 Riserva offers that perfect intersection of power and elegance."

In a list as extensive as that of 28°–50°, it might not seem that there are many places left to go, but Botta has his eyes on the wines of another Italian region, saying: "Sicily, particularly Etna, is the region I want to highlight more. We talked a lot about Piemonte and, just as Piemonte's reds balance structure and freshness, Etna Rosso offers that same gastronomic versatility, making them a natural fit for our European food menu.

"Nerello Mascalese is, after all, often called the Barolo of the south, and for good reason: it has that same high-altitude tension, firm yet fine-grained tannins and an ability to age gracefully. Like Nebbiolo, it delivers purity of fruit alongside a distinctly savoury, mineral-driven core, shaped by volcanic soils rather than limestone.

"Beyond reds," Botta continues, "Sicily's whites, Carricante in particular, are showing the same potential, bringing a saline-driven precision that rivals great Italian whites from further north."

For more information about 28°–50°, visit: 2850.co.uk