

MONEMVASIA: GREECE'S BYZANTINE WINE • NERELLO MASCALESE: VOLCANIC REDS OF MT. ETNA

Wine & Spirits

WHEN YOU THINK ABOUT WINE

SUMMER WHITES

FROM GALICIA TO
THE FINGER LAKES

124 BEST BUYS

FOR THE BEACH

AUGUST 2010

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Summer Sparklers

Our blind panels tasted **133** new-release sparkling wines for this issue.

Joshua Greene, our critic for Italian wines and Spanish Cava, rated **14** as exceptional (90+) and **5** as Best Buys.

Find a complete list of wines tasted and all reviews at wineandspiritsmagazine.com.

ITALY

Piedmont

90 | Mondoro \$16

Asti A light, refreshing Asti, this wine's scents of candied orange peel and pink grapefruit flavors end cleanly. Serve it with fresh fruit and cheese or at brunch with a goat cheese salad. *Palm Bay Int'l., Boca Raton, FL.*

Northeast Italy

93 | Adriano Adami \$21

2008 Prosecco di Valdobbiadene Vigneto Giardino From Adami's top cru, where it grows in chalky clay soils, this wine develops complexity as it opens in the glass. The bubbles meld with fresh acidity into a tart fizziness that lingers. Then flavors begin to arrive, from sweet honeyed apple to scents of meadow flowers. This is mouthwatering, fragrant and summery. For a cheeseboard with sliced strawberries. *Dalla Terra, Napa, CA.*

92 | Le Vigne di Alice \$26

2008 Prosecco di Valdobbiadene Doro Brut This wine's scent brings to mind green-pear skin, thistle and nettle, an open field of fresh aromas. It's full, the flavors bold yet completely clean, yielding a juicy flavor that falls between almond and pear. Beautifully rustic, this is a wine to buy by the case for summer feasts in the country. *PortoVino, Buffalo, NY.*

91 | Bisol \$23

Prosecco di Valdobbiadene Brut Crede This lush, round sparkler fills the mouth with flavors of ripe pear, nectarine and litchi. There's a pleasant greenness, like the fresh cut stems of a rose, to keep it balanced. Refreshing straight through, this is a lovely way to start a meal. *Vias Imports, NY.*

90 | Oriel \$20

Prosecco di Valdobbiadene 365 The warm golden color predicts this wine's richness, while its bubbles carry tart cider apple and sweet floral herb scents. It's toasty and full across the palate, light and dry in the end. Substantial enough for veal sausages or country pâté. *Oriel Wines, NY.*

90 | Sorelle Bronca \$18

Prosecco di Valdobbiadene Extra Dry There's a hint of complexity in the interplay between this wine's gentle sweetness and crisp acidity, like biting into a freshly picked ripe pear. It's lean and focused, a match for warm goat cheese on crostini. (W&S, 12/09) *Oliver McCrum Wines, Richmond, CA.*



87 | Cinzano \$12

Prosecco (Best Buy) Floral scents of lime and orange blossom give this a perfumed sweetness. Light green pear and yeasty notes balance it out. Serve it with a plate of cheese and fresh fruit. *Palm Bay Int'l., Boca Raton, FL.*



87 | Lunetta \$12

Trentino Prosecco (Best Buy) More mineral than fruity, this is nutty, soft and easy to drink. Its bubbles will melt right into smoky speck. *Palm Bay Int'l., Boca Raton, FL.*

86 | Nino Franco \$17

Prosecco di Valdobbiadene Rustico (Best Buy) Clean green-grape flavors make this a simple sparkler. There's an oats-and-honey sweetness in the middle of the wine, then it finishes with light, frisky freshness.

For a pan-seared calamari steak with green olives. *Vin Divino, Chicago, IL.*

SPAIN

Cava



92 | Ferré i Catasús \$19

Cava Brut Reserva This estate-grown Cava has the rich scent of bottle fermentation, a nutty scent of lees over dry peach, grapefruit and spice. The wine is cool, open and fresh, finishing completely clean. Finely made and ready to enjoy with *croquetas de bacalao*. *M. Imports, Coppell, TX.*

92 | Gramona \$115

2001 Cava Brut Gran Reserva Celler Batlle A bold, impressive Cava, this has intriguing complexity that builds out of exotic spice and sweet apple fruit. Scents of cardamom and vanilla bean weave in and out of the supple texture, creating an elusive finish. Serve this with scallops on a sea urchin mousse, a preparation from Alberto Herráiz of *Fogón* in Paris. *Eric Solomon Selections/Europan Cellars, Charlotte, NC.*

92 | Raventós i Blanc \$20

2007 Cava L'Hereu Reserva Brut An opulent Cava, this wine's mineral tones match earthiness to discreet lime-citrus fruit. It has the nuttiness of fresh almonds and pale roots, like Jerusalem artichokes and ground nuts. Dark tones in the finish give it a wild side, deep and meaty enough for butter-poached lobster. *Michael Skurnik Wines, Syoset, NY.*

92 | Rossinyol de Moragas \$17

Cava Brut Golden in color, with a hint of oxidation that brings fresh Fino Sherry to mind, this builds complexity in flavors of green herbs, litchi and marine scents of crushed sea shells. It finishes clean, with