

Wine & Spirits

Summer bubbles, crisp Iberian whites, year's best Greek & Northeastern Italian wines

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Real Rose

Growing Up Pink
in California

Summer Recipes
from Puglia

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YEAR'S BEST ALTO ADIGE & FRIULI

Our blind panels tasted **292** new-release wines from Alto Adige and Friuli over the past 12 months. **Joshua Greene**, our critic for Italy, rated **31** as exceptional (90+) and **30** as Best Buys. Find a complete list of wines tasted and all reviews at wineandspiritsmagazine.com.

WHITE

FRIULANO

90 | Tenuta di Blasig \$30
2011 Friuli Isonzo Friulano Vermeigliano
This friulano's pale varietal flavors of white cornmeal and yellow peach come across fresh and juicy, building in intensity with the chewy and nutty depth of the grape skins. Pour it with a shellfish risotto. *Massanois Imports, Washington, DC*

90 | Torre Rosazza \$20
2012 Colli Orientali del Friuli Friulano (Best Buy) Luscious and warm, this wine feels toasty and as creamy as custard, the fruit held firm as if bounded by the tight skin of a nectarine. No alcohol shows: just clean fruit with the substance to match a warm salad of octopus, prawns and cuttlefish. *Bedford Brands, NY*

88 | Merk \$18
2012 Friuli Aquileia Tà Spiers Friulano (Best Buy) This wine's juicy, baked pear flavors are structured by toasty lees, delivering a tight white to brighten a cauliflower custard. *Delectatio, Magnolia, TX*

87 | Scarbolo \$17
2012 Friuli Grave Friulano (Best Buy) Warm and toasty in the middle, this is firm at the edge, the alcohol held in check. It's a simple, cidery white for braised rabbit or chicken. *Dark Star Imports, NY*

GEWURZTRAMINER

92 | Kellerei Kaltern \$29
2013 Alto Adige Campaner Gewürztraminer A bold gewürztraminer with staying power, this smells like the spritz off of orange zest and tastes creamy and rich. The texture is silken, integrating the flavors into dynamic complexity. A touch of tannic grip strengthens the finish without weighing it down. The wine has lift and enough spice to take on weisswurst. *Omnivines Distributing Co., Flushing, NY*



91 | J. Hofstätter \$55
2012 Alto Adige Kolbenhof Gewürztraminer A superconcentrated vintage of Kolbenhof, this hits the precise fruit flavors of the variety without heading into pungent florals. Layers of ripe nectarine, kumquat and grape skin flavor balance the wine's smoky spice. The satin texture carries plenty of alcohol (the label reads 14.5) but the wine doesn't feel heavy or cloying. The wine should open further with a year or two in bottle, to serve with pork schnitzel and spaetzle. *Dreyfus, Ashby & Co., NY*

91 | Cantina Tramin \$22
2013 Alto Adige Gewürztraminer (Best Buy) A huge white wine, this takes time to meld the intensity of its fruit with its structure. It seems pungent at first, honeyed and dripping with fruit, but there's racy acidity underneath that keeps the wine mouthwatering and clean. The wine seems to tighten with air, its purity of fruit focused enough to take on choucroute, its slightly tannic edge prepared to handle lamb. *Winebow, NY*

90 | Cantina Tramin \$40
2012 Alto Adige Nussbaumer Gewürztraminer As fresh and clear as spring water, this has a zesty flavor of prickly-pear juice that falls in line with the green onion hints of reduction. While tightly wound, it's supple underneath, where scents of roses and cream predict the direction of the wine's development. A dry white to open in a year or two with charcuterie. *Winebow, NY*

88 | Kellerei Kaltern \$23
2013 Alto Adige Gewürztraminer (Best Buy) Floral and delicate up front, this bal-

ances crème brûlée flavors and warm sweetness of fruit with the brash texture of lemon pith in the finish. Chill it for grilled pork. *Omnivines Distributing Co., Flushing, NY*

KERNER

90 | Nals Margreid \$20
2013 Alto Adige Kerner (Best Buy) Give this wine some air and its bold, juicy peach-skin flavors develop and lengthen, completely filling the satin texture. The fruit is sweet and rich, the structure earthy with a grape-seed bitterness that lends tension. A complex young wine for roast pork. *Massanois Imports, Washington, DC*

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MULLER-THURGAU

90 | Istituto Agrario di San Michele all'Adige \$23
2011 Trentino Müller-Thurgau Intensely fruity, this has a nutty character, like litchi, and a pungent herbal note of tarragon. The creamy texture is balanced between sweetness and bitterness, so both elements meld into the purity of the fruit. *Vias Imports, NY*

PINOT BIANCO

90 | Tiefenbrunner \$16
2013 Alto Adige Pinot Bianco (Best Buy) Austere in the aroma, this wine's fragrance builds across the palate in clean scents of yellow roses and white peaches. It feels as refreshing as rainwater, the fruit bright and smooth. Pour it with crab. *Winebow, NY*

87 | Kellerei Kaltern \$19
2013 Alto Adige Pinot Bianco (Best Buy) Scents of pear skin and bitter almond flavors fill this wine's tight, dry structure. The finish is sparked by a mineral edge; to serve with roast chicken. *Omnivines Distributing Co., Flushing, NY*

PINOT GRIGIO

91 | Livio Felluga \$30
2012 Collio Pinot Grigio The green note in this wine's youthful scent transforms into an impression of layers of fossilized limestone, as if the smoky lees of the wine could carry a message from the ancient seabed that formed these hills. A rich pinot grigio with the toastiness of graham flour and a note of salinity in the finish, this is ready to drink on its own or with cracked crab. *M.W. Imports, Brooklyn, NY*

91 | St. Pauls \$18
2013 Alto Adige Pinot Grigio (Best Buy) Scents of fresh almonds and apple blossoms round out this supple and silky pinot grigio. It finishes on the flavors of juicy nectarine and tangy oranges, held tight for a fleshy white. Serve it with pike quenelles in a mushroom sauce. *St. Pauls USA, Pleasantville, NY*

87 | Borgo Magredo \$13
2012 Friuli Grave Pinot Grigio (Best Buy) Earthy scents of sunchokes and leeks meld into this wine's firm acidity, turning toward lemon and lemongrass in the end. It's earthy yet clean, a white to chill for panko-crusted catfish. *Bedford Brands, NY*

87 | Scarbolo \$16
2012 Friuli Grave Pinot Grigio (Best Buy) Light and creamy, this pinot grigio has some spiciness from the lees. It's a simple wine held in focus by a tight structure, easy to pair with pan-roasted fish. *Dark Star Imports, NY*

86 | Tiefenbrunner \$16
2013 Vigneti delle Dolomiti Pinot Grigio (Best Buy) Warm with stone fruit flavors, this is also tart with peppermint and honeycomb floral scents. A soft and gentle white to enjoy chilled. *Winebow, NY*

85 | Kris \$14
2013 delle Venezie Pinot Grigio (Best Buy) Touches of white flowers and lemon zest freshen this wine's heavier notes of mushrooms and clay. The lemony acidity is what lasts, ready to melt through prosciutto. *Winebow, NY*

85 | Mezzacorona \$9
2013 Vigneti delle Dolomiti Pinot Grigio (Best Buy) Scents of green tea spice up this warm, generous white, its acidity a little dusty, as if the wine had just come out of the stainless steel tank. Give it a splash in a decanter to serve with a Cobb salad. *Prestige Wine Imports, NY*

RIBOLLA GIALLA

90 | Rocca Bernarda \$20
2012 Colli Orientali del Friuli Ribolla Gialla (Best Buy) The color is clear to platinum—not at all *gialla*—but the robust flavors have depth and perfume. A supple and generous wine with the scent of white roses, mead and tea, this finishes on a smoky, toasty note. For grilled prawns. *Fritz Cellars, Cloverdale, CA*

SAUVIGNON BLANC

91 | Abbazia di Novacella \$20
2012 Alto Adige Sauvignon Blanc (Best Buy) This needs a good shake in a decanter to open up and shed its initial sulfur scents. When it does, there's pure nectarine and juicy lime fruit that adds to the wine's creamy texture, all cut by searing acidity. Give it air, then serve it with grilled prawns. *Abbazia di Novacella USA, Sausalito, CA*

89 | Poggiobello \$20
2013 Colli Orientali del Friuli Sauvignon Blanc (Best Buy) As smoky as a mezcal, this sauvignon has the scent of fresh-cut pineapple with the skin of the fruit, followed by a rich, orange-scented mouthful of fla-

vor. Serve it with Mexican fish dishes, such as *flautas* with shrimp and crab. *Montcalm Wine Importers, NY*

90 | Cantina Cortaccia \$16
2011 Alto Adige Kofl Sauvignon Oak dominates this wine at first, but the fruit is vibrant and meaty enough to stand up to it. There's a sense of generosity to the floral white fruit and red pear skin flavors, and a little oak tannin to match roast pork with apples. *Golden Horseshoe, Brooklyn, NY*

88 | Elena Walch \$25
2012 Alto Adige Castel Ringberg Sauvignon (Best Buy) There's a pungent, pink grapefruit character to this sauvignon, its ripeness showing some dimpled fruit character. Still, the wine feels cool, with an edge of acidity that will benefit roast fish with fennel. *Walch USA, Sausalito, CA*

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youthful and as pale as butter beans, needing bottle age to develop toward complexity.
M.W. Imports, Brooklyn, NY

92 | Skerk \$43
2011 Venezia Giulia Ograde Sandy Skerk blends this wine from vitovska, malvasia, tocai, glera, sauvignon blanc and pinot grigio, all grown in his Carso vineyards. It's a subtle and complex soil-driven wine, interpreting the northern Adriatic's high cliffs of limestone-rich karst in scents of rose petal jam, wildflower honey and wax beans. The fruit is notably red, with the crispness of red apple skin and the cool feel of sun through shadows. Cellar it, or decant a bottle for pork chops roasted with tangy apples. *Polaner Selections, Mount Kisco, NY*

88 | Masi \$15
2012 delle Venezie Masianco (Best Buy) Blending pinot grigio with verduzzo creates a lush and pithy white, deepening the clean pear flavors of pinot grigio with denser citron, honey and white grapefruit notes. The tight green edge of acidity will enliven prawns roasted in garlic. *Kobrand, Purchase, NY*

RED

LAGREIN

92 | Peter Zemmer \$21
2012 Alto Adige Raut Lagrein (Best Buy) "Old-money country wine" is how one taster described this lagrein, commenting on its elegance and the combination of its bloody, iron-rich scent, its wild berry intensity and the rose-and-stone finish. Air brings out the wine's generosity, harmony and balance, all focused on that compelling stoniness. *HB Wine Merchants, NY*



90 | J. Hofstätter \$25
2012 Alto Adige Joseph Lagrein (Best Buy) There's fresh cherry at the core of this wine, surrounded by heady notes of mushrooms, coffee beans and smoke. The tannins are dry and austere against the richness of the fruit, creating a red that feels full and pleasantly rustic. For roast venison with cherries. *Dreyfus, Ashby & Co., NY*

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90 | Abbazia di Novacella \$20
2012 Alto Adige Lagrein (Best Buy) A meaty, savory red, from the scent right through to the lasting flavors of dried fruits and equally dry, austere tannins, this is the kind of straightforward, rustic mountain red that will come alive with brisket or oxtail. *Abbazia di Novacella USA, Sausalito, CA*

88 | Kellerei Kaltern \$21
2012 Alto Adige Lagrein (Best Buy) Sleek and rich with red fruit and black tannins, this is a peppery lagrein that shows edges of alcohol and leafiness. Those edges will add spice to most anything beefy, particularly a steak. *Omnivines Distributing Co., Flushing, NY*

87 | Girilan \$20
2012 Alto Adige Lagrein (Best Buy) Heady black licorice scents introduce this soft and supple lagrein. Its sweet fruit is a little boozy, while its tannins remain in check. Serve it cellar temperature with grilled lamb. *Montcalm Wine Importers, NY*

PINOT NERO



92 | J. Hofstätter \$90
2010 Alto Adige Vigna St. Urbano Barthenau A strong-willed pinot noir, this has earthy depths and power, focusing the wine on meaty scents and graceful, umami-rich tannins. The fruit needs years of bottle age to come forward; if you open this now, you'll be faced with a black and somber wine, but if you wait, you'll have a compelling expression of this vineyard in the west-facing hills of Mazon. *Dreyfus, Ashby & Co., NY*

92 | Abbazia di Novacella \$50
2010 Alto Adige Praepositus Riserva Pinot Noir Abbazia di Novacella, a monastery founded under the Augustinian Canons, traces wine production in its vineyards back to 1142. Today, Celestino Lucin makes this wine from vines grown at altitudes reaching 1,378 feet. Its fresh cherry scents are focused by a quinine edge, creating a long line drive of flavor. Oak seems to accelerate that drive without getting in the way of the fruit, adding hints of butterscotch to sweeten the tan-

nins. Mouthwatering to drink now with roast squab, this will take well to further bottle age. *Abbazia di Novacella USA, Sausalito, CA*

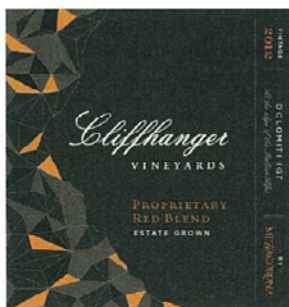
91 | Cantina Bolzano \$35
2011 Alto Adige St. Magdalena Riserva Pinot Noir Potent red cherry fruit creates a dynamic and powerful center, which the oak that dominates the aroma cannot mask. The fruit is lovely, integrating the tannins and their spicy grip, holding its focus through a round and juicy finish. Serve this wine with *carne cruda*, or meat agnolotti in beef broth. *Matchvino, Manchester, NH*

90 | Franz Haas \$41
2011 Alto Adige Pinot Nero Youthfully tense, this wine's hard tannins require patience, but they have an intriguing transparency that slowly reveals a mineral edge. The heady baking spice notes give way to scents of roses and dark fruit, the wine juicy and muscular. Give this time in a decanter, then serve it with roast game birds. *Empson USA, Alexandria, VA*

88 | Abbazia di Novacella \$24
2012 Alto Adige Pinot Nero (Best Buy) Transparent in its ruby color, tight in its sour cherry and rhubarb scent, this wine is more formidable than its initial impressions might indicate: It's spicy and rich, powered by clay-like tannins. Give this a year in bottle and the finish should extend with complexity. *Abbazia di Novacella USA, Sausalito, CA*

87 | J. Hofstätter \$25
2012 Alto Adige Meczan Pinot Nero (Best Buy) A soft, clean pinot noir, this touches on notes of caramel, balancing that sweetness with the pleasant bitterness of cherry skin and tangerine pith. Bright and easy. *Dreyfus, Ashby & Co., NY*

RED BLEND



87 | Cliffhanger Vineyards \$13
2012 Trentino Proprietary Red Blend (Best Buy) A blend of teroldego and lagrein,

this wine's vibrant raspberry flavors carry through the soft, cushioned feel of its tannins. It's grapey and young, in search of blutwurst. *Prestige Wine Imports, NY*

SCHIAVA

87 | Kellerei Kaltern \$17
2012 Alto Adige Campaner Vernatsch (Best Buy) Peppery and light with a gentle, juicy flavor of cherries, this is a soft schiava to pour with speck. *Omnivines Distributing Co., Flushing, NY*

SCHIOPPETTINO

91 | Vignai da Duline \$42
2011 Venezia Giulia Schioppettino A fruity take on a grape that can often be severely tannic, this schioppettino is bright and friendly in its blueberry sweetness. That's not to say the tannins aren't intense, but they are round and supple, creating a dynamic finish of smooth curves and raspy edges. Tight and fresh, this should continue to improve over the next several years. *A.I. Selections, Long Island City, NY*

DESSERT

93 | Aquila del Torre \$72/375 ml
2008 Colli Orientali del Friuli Picolit As light and airy as the unsweetened pear tart that would best accompany it, this wine has freshness to its juicy pear flavors to balance the toastier notes of pine nuts and pie crust. It's not particularly sweet, even as the honey and pear flavors last in the finish. Instead it feels complex, complete and delicious. *A.I. Selections, Long Island City, NY*

92 | Livio Felluga \$115/500 ml
2008 Colli Orientali del Friuli Picolit This picolit blossoms on the palate with honeyed scents of wildflowers, delicate smokiness and a supple texture that delivers its dense richness with élan. Serve it with an aged Comté, or other firm, nutty cheeses. *M.W. Imports, Brooklyn, NY*

92 | Cantina Tramin \$70/500 ml
2011 Alto Adige Vendimia Tardiva Gewurztraminer Rich, dense and vibrant, this transforms its succulent fruit into something seductive. There's a redness to the gewurztraminer flavors that brings to mind a sunny cherry tomato eaten straight from the vine, a savory note that reminds of beeswax, and a round, honey-like texture that makes it deeply satisfying. *Winebow, NY* ■