

## 19 Reasonably Priced Red Wines to Bring to the Dinner Table

by: Roger Morris, Staff Writer      May 23, 2016

These vintages, mostly from Bordeaux and Tuscany, are attractive choices if you're looking for wine that goes well with food

Looking for some red wines to take with you to the table, not just sip at the bar? Few do these better than the winemakers of Europe, who through the centuries have worried less about a wine's flavors than they do its structure. Wines lacking in acid and tannin tend to tire the palate, while those who have both will generally refresh our taste buds. Additionally, wines that are jammy and have "gobs of fruit" often overpower the flavors of the food.



Here are some (almost entirely) European reds tasted recently that will make good to great table companions

Italy:

**Feudo Zirtari Terre Sicilano Nero d'Avola/Syrah 2012 (\$12)**

A well-structured, warm and generous blend of traditional and international grapes, although the flavors of the two fight a bit with each other; tart notes with creamy raspberry.

**Lamole di Lamole Chianti Classico 2012 (\$19)**

Good fruitiness, if not much structure or length.

**Lamole di Lamole Chianti Classico Riserva 2011 (\$31)**

Light body, tart and lean with raspberry flavors.

**Lamole di Lamole Chianti Classico Gran Selezione 2011 (\$45)**

Quite nice — good body with ripe, firm fruit and toasty barrel notes, a gamy finish, and lots of tannin.

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