

Italy to the Rescue

With its warm climate, and soils that manage to hold on to high acidity, Italian whites can be the best wines on a warm day. It's always appealing to have bubbles to ensure rejuvenation. As Prosecco typically exhibits ripe fruit and floral aromatics alongside its sparkle, it cools anyone off on a hot day. Wines from Alto Adige (Südtirol) take advantage of the elevation and rocky soils to make brightly acidic and refreshing wines as well.



Torressella Extra Dry Prosecco DOC, Veneto, Italy (\$18)

Anjou pear and yellow apple as well as orchard blossoms make a satiating wine most often enjoyed by itself or as an aperitif. The extra-dry style creates a perfectly balanced level of sweetness.

SANTA MARGHERITA
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