



| RICONOSCIMENTI E MENZIONI |

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QUALITÀ RICONOSCIUTA

Più che una semplice e gradevole sorsata. Questo è quello che viene detto riguardo all'assaggio del Pinot Grigio della cantina vitivinicola Forchir:

“Ha un sapore autentico, di gradevoli frutti. Corposo e piacevole da bere per la sua freschezza. Ma, ancora, austero e ricco per le qualità olfattive e gustative grazie anche alle note che ricordano il melone.”

È un vino dalla complessa corposità. Si allontana dalla stucchevole e affettata struttura di alcuni Pinot che richiamano solamente il limone”

TASTINGS / By Dorothy J. Gaiter and John Brecher An Easy Wine for Lazy Days

America's Favorite Import Is Drinkable Pinot Grigio; Beware the 'Lemon Bomb'



ON APRIL 17, 1986, just days after we had moved to New York, we wandered into a pretty little Italian place on the East Side that had the most marionette-looking antiques table. We told the waiter to bring us a selection of the good stuff—for our entire meal. He suggested an Italian white wine to go with it, something called Pinot Grigio with its, something named Valdo. We raved from a producer named Valdo. We raved that wine “good” and wine of it. “Light and very drinkable.”

Almost a quarter-century later, that description of Italian Pinot Grigio hasn't really changed, which helps explain why it has become the most popular imported wine in America. Pinot Grigio is often pleasant and easy to drink, good for summer or as a glass of wine at the bar. Over the years, though, we've found too many Pinot Grigios simple, overly acidic, lacking in fruit and devoid of much character. Not only that, but many taste pretty much the same. Two years ago, we conducted a broad tasting of Pinot Grigio and found that some offered real fruit, a real taste of the earth, and were fun to drink. With Americans still finding this popular wine, we decided it was time to try them again.

On the handwagon
Pinot Grigio is a grape, the same grape as Pinot Gris. As we wrote a few weeks ago, more and more American winemakers are getting on the Pinot Grigio bandwagon.

While too many Chardonnays have become heavy and sweet, most Pinot Grigios remain light and pleasant. In the U.S., the wine is sometimes called Pinot Gris and sometimes Pinot Gris. In general, we find the wine lighter and richer (more) Pinot Grigio than Pinot Gris. The wine is often light and pleasant.

Some of the wine is some of the best. In our previous special, we included it in two flights because of its popularity. We paid \$17.99 for it and found it fine but nothing special. The wine described quite a few of the “lemon bombs”—wines filled with many acids but no real fruit. The few were sweet and lemony, but in our opinion, not great in lemonade, but in our opinion, not great in lemonade.

The Dow Jones Pinot Grigio Index

THESE ARE SCORES OF ITALIAN PINOT GRIGIOS on shelves these days. We picked up the first 50 we saw, including both well-known names and obscure labels, from the 2001 and 2002 vintages. We tasted them blind; our favorites are listed below. It's impossible to know which Pinot Grigio you will see in any store, but we'd urge you to try unfamiliar labels because so many that we had never seen before did well in this tasting. Buy the youngest vintage you see and chill well.

VINEYARD/VINTAGE	PRICE	RATING	TASTERS' COMMENTS
Fracchi 2001 (Friuli Grave)	\$8.99	Very Good	Best of tasting. Full of layered fruit, especially melons, yet restrained and almost austere. Real wine.
Conte Placido 2002 (Delle Venezie)	\$8.25	Very Good	Best value. Nice minerals, not overly acidic, pleasantly full.
Borgo Magredo 2001 (Friuli Grave)	\$11.99	Good/Very Good	Crisp and slightly lemony, with hints of minerals and melons that give it interesting complexity.
Ca' Montini 'L'Aristocratico' 2002 (Trentino)	\$15.99	Good/Very Good	Quite ripe, with a fruit-bowl full of tastes. Clean and refreshing. Repeat favorite.
Fratina 2002 (Lison-Pramaggiore)	\$14.99*	Good/Very Good	Attractively fruity and quite round, with a lovely, tart finish.
Pasqua 'Vigneti del Sole' 2002 (Delle Venezie)	\$6.99	Good/Very Good	Crisp, fruity and refreshing, with some serious "stuff" in the finish. Repeat favorite.
Peter Zemmer 2002 (Alto Adige)	\$10.99	Good/Very Good	Tastes like good fruit, with harmonious acids. Good with food.
Ruffino 'Lumina del Borgo' 2001 (Venezia Giulia)	\$14.19	Good/Very Good	Nicely fruity and fun, with a little weight.

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NOTE: Wines are rated on a scale that ranges: Yech, OK, Good, Very Good, Delicious, and Delicious! These are the prices we paid at wine stores in New York, New Jersey and Illinois. *We paid \$17.70 for the Fratina, but this price appears to be more representative.

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