

wines of the month

The Italian Wine of the Month Club is the best way to experience the rich palette of Italy's wines. For more information, call (888) 742-2373, or visit www.italiancookingandliving.com. Here are just three of our top picks from this month's club selection.

—mark fornatale

Platinum membership

the wine:

Schiopetto Collio Pinot Grigio 2002

region: Friuli

price: \$49.95 (club price: \$44.95)

Drink it!

No amount of technique or refining can take bad fruit and make it into good wine. With a single taste of this Pinot Grigio, you will understand this philosophy. This wine has a lot of structure and body, with notes of melon and minerals. The finish is crisp and delicate, and leaves you wanting more.

Pair it!

Serve this with thinly sliced prosciutto di Parma and chunks of Grana Padano—you won't be disappointed.



Gold membership

the wine: **Girolamo Dorigo Chardonnay in Barrique 1999**

region: Friuli

price: \$39.95 (club price: \$34.95)

Drink it!

As with most serious white wines from the Collio, this wine is more about elegance and finesse than American Chardonnays, which tend to emphasize fresh fruit but often lack the structure and depth that we find in the Collio.

Pair it!

This wine pairs wonderfully well with seafood, especially heartier fish such as salmon or tuna. Lobster ravioli in a light cream sauce would be a match made in heaven!



Silver membership

the wine: **Anthilia Bianco Donnafugata 2002**

region: Sicily

price: \$17.95 (club price: \$16.95)

Drink it!

This stunning white wine is a blend of two grapes native to Sicily, Ansonica and Catarratto. The nose explodes with a delicate perfume of pears and apricot, and the body is wonderfully full with a brilliantly crisp finish.

Pair it!

Smoked fish, shellfish and various *antipasti* would really bring out the best in this fantastic wine.

