

<http://www.southcoasttoday.com>

ALTITUDE OF ITALIAN WHITE WINES MAKES THEM 'SOME OF THE BEST-KEPT SECRETS'

By **FRED TASKER**

McClatchy-Tribune News Service (MCT)
March 21, 2013 12:00 AM

"I'm a woman who loves white wines," says Laura De Pasquale, master sommelier. "I'm a freak for them."

De Pasquale was presenting "The Great Whites of Italy" at a "Simply Italian" tasting at Miami-Dade College's Culinary Institute in downtown Miami.

"What I like about Italian whites is that they're clean and modern," she said.

Often grown at high altitudes in the foothills of the Alps, Italian whites are crisp and lean from the cool climate. Exposed to intense, high-altitude sun in the thinner atmosphere, many of them develop something akin to tannins in their skins, she says.

"Crisp acids are like Botox," she said. "They keep the wines young. Some of these wines can almost act as red wines, with tuna, veal, game — maybe not big, red steaks."

In fact, she said, the viscous, powerful traminer is a good match for bacon.

The wines in the tasting were not the usual chardonnays and sauvignon blancs. Many of them were developed centuries ago in Italy.

"I'm happy to see growing interest in indigenous varieties that many people may not have heard of," she said.

Recommended

- 2008 Azienda Agricola Ricci Curbastro Extra Brut Sparkling Wine, Franciacorta DOCG (50 percent chardonnay, 50 percent pinot nero): extra crisp, full-bodied, creamy and bone dry, with firm bubbles and flavors of yeast, limes and minerals; \$36.

Fred Tasker has retired from The Miami Herald but is still writing about wine. He can be reached at fredtaskerwine@gmail.com