

**THE DUBLINER magazine**  
**2<sup>nd</sup> June 2011: Italy's Northern Whites**  
**by Liam Campbell, Wine Editor.**

Throughout June we will be featuring some of the best of Italian wines from the length and breadth of the country. We start this week with the cool whites in the north-eastern Alpine regions of the Veneto, Verona and Venezia. Nineteen wines were blind tasted and the favourite four are featured here.

The styles are Alpine-cool and crisp and fresh with a purity of citrus and apple fruit without any spiciness from oak casks. Light to medium-bodied dry white wines that matches well with salads, white meat and fish with creamy, cheesy or buttery sauces.

The two grape varieties that rule are the Pinot Grigio and the Garganega. Pinot Grigio usually announces itself on the label while Garganega is the main grape in the wines of Soave but is rarely mentioned on the front label.

*Classico* refers to the very best vineyards and the wine usually has a little more concentration and depth of flavour.

Saluté.

**Pinot Grigio "Valparadiso" 2009 by Fattori from Venezia [Gleeson's Gilbey's]**

Attractively scented with fresh herbal aromas. A lively palate of lemon zest and green apple flavours. Match with smoked salmon ribbons mixed with tagliatele and a creamy sauce.

*From €13.99 at Best of Italy Ranelagh; Next Door Harold's Cross; Swiss cottage Old Swords Road; Dwan's Knocklyon; Spar Blackrock & Milltown; Kelly's Malahide; McHughes Kilbarrack Road and Wine Cellar Maynooth.*