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My summer white wine obsession (this year) seems to be based mostly in Italy, including a classic favorite — Soave. This dry, crisp, white from the Veneto region is made in large quantities across a notably-expanded territory. Quality can vary depending on exactly where it's from within the region (Soave is a great example of just how convoluted Italy's DOC/DOCG/Classico/Superiore system can be), and so can the prices.

The good news is that you generally can make a direct correlation between price and quality. The lower-priced bottles (say, under \$15) tend to be simple, lemon-crisp and quaffable. The more complex examples of the wine will carry higher pricetags but will also offer a fuller-bodied wine with more pear/apple/stonefruit and steely, limestone influence to the characteristic lemon

and bitter almond notes that Garganega (the primary and best grape used in Soave) is known for.

Here are a few from the lower end of the price spectrum that I've tasted lately:

Fattori Motto Piane Soave (\$13). Golden in color, with some richness to the smooth, almond-scented pear character. A light lemony citrus stays in the background. Ready to drink now.