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Ah, Soave.



One of the magical wines that will pair with practically anything. When it's time for a basic white wine, I'm usually happy with something from Italy. The price is generally affordable, they're not hard to find, and make a nice change of pace from the usual Chardonnays and Sauvignon Blancs. And because it's not something that's become hugely popular like Pinot Grigio, your guests or dinner companions get a chance to try something a little different but non-threatening. Here's a pair of wines I received recently from the Soave Consortium.



I've reviewed this same vintage of Fattori Soave before, and the following is a rare repeated review:

2009 Fattori Giovanni Motto Piane Soave 100% Garganega \$15, 14% abv.

Tropical fruit, flowers, firmer, stronger, a touch of minerals, with a nice round mouthfeel. Fermented both in oak and stainless steel. Between the two, consider this one if you prefer bigger, bolder flavors, but it's still a relatively light wine. Pack it along with a picnic and I think that you'll find that it goes beautifully with cold fried chicken, potato salad, and other summertime delights



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