

June 19, 2007

<http://www.eatdrinkonewoman.com>

Hooch Mooch

Winnie invited me to taste some lambruscos at her work event, so for you, I sacrificed a few hours maxing out on refills of bubbly over some suckling pig, lobster claws, and platters of petit fours. (Hey, you could start a food blog too.) I learned that lambruscos are most often chilled, sparkly reds, except when they're not. And though I liked the sharpish Lini rosé okay and the buzzy blackberry Labrusca Rosso even better, it was the Labrusca Bianco from Emilia that won me over. This white lambrusco is a touch drier than the pear-scented proseccos I usually drink in the summer, with a humming fizz. It's sunny and gentle Ñ ideal for drinking with rolled up cuffs and white cotton. You can get it at Vino for \$ 15. Apparently they've got a few bottles of champagne method lambrusco too if you're into the yeasty thing.

Vino

121 E. 27th St. between Park and Lex