

# Time Out

## New York

**SPECIAL DOUBLE ISSUE!**

**607**  
**FREE OR**  
**CHEAP**  
**EVENTS**

**NEW YEAR'S EVE**  
**ESSENTIALS**

**SPECTACULAR LIGHTS,**  
**TREES AND WINDOWS**

**LAST-MINUTE**  
**GIFT SOLUTIONS**

**ALL THE**  
**MUST-SEE**  
**SHOWS**

# YOUR BEST

# HOLIDAY

## Food & Drink

By Mari Uyehara

### 2008 COS Nero di Lupo at Anfora



Cocktail culture showed no signs of waning this year, and I certainly had my share of dazzling mixed drinks. But there's still something unimpeachable about the pleasures found in one good bottle of wine. ***My most memorable glass in 2010: a 2008 Nero di Lupo*** I sipped at Italian wine bar Anfora. This unusual Sicilian vino is made by aging the juices of nero d'avola grapes in terracotta vessels--a process that heightens its earthy, mineral notes. Slightly spicy, a little smoky and intensely aromatic, this splurgeworthy bottle had me sinking into Anfora's buttery leather banquettes.

**DSWE**