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Dining & Wine

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After Giving Thanks, Satisfaction

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Duval-Leroy champagne. (Image courtesy of duval-leroy.com)

It was a week of some wonderfully satisfying wines, and I'm not just thinking of Thanksgiving, which in my case was fairly simple: a case of white, a case of red, and 35 people (not all of them wine drinkers). It was not a day for reflective drinking, except for a lull in the cooking when my cousins and I opened a dry, delicate '98 blanc de blancs from [Duval-Leroy](#), which, as Garrison Keillor says, gave us the strength to do what needs to be done.

Beyond Thanksgiving, I had some extraordinary wines. There was a delicious Sicilian wine, a 2005 Cerasuolo di

Vittoria Pithos from [Cos](#). From the squat bottle to the grapes — 60 percent nero d'Avola and 40 percent frappato — this was an unusual and distinctive wine, brisk, vibrant and fresh with scents of raspberry and licorice.

Apparently, like the wines of [Gravner](#) and [Castello di Lispida](#), this wine was aged in an amphora. Obviously this is something that would be hard to do on a large scale, but all of these wines share a vivacious energy that I love. It just so happened that I had it with pizza, but it's not solely a pizza wine. I would think about some sort of braised beef dish next.

By the way, for those who keep track of such things, Cerasuolo di Vittoria is Sicily's only D.O.C.G. region, (denominazione di origine controllata e garantita) having been elevated to this highest classification of Italian wines only in 2004.

THE JOURNALIST: ERIC ASIMOV