

SPECIAL DOUBLE ISSUE!

Time Out

New York

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FREE OR
CHEAP
EVENTS

NEW YEAR'S EVE
ESSENTIALS

SPECTACULAR LIGHTS,
TREES AND WINDOWS

LAST-MINUTE
GIFT SOLUTIONS

ALL THE
MUST-SEE
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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 splurge-worthy bottle had me sinking into Anfora's buttery leather banquettes.

