

Summer Recipes for Sauvignon Blanc • Paso Robles 2.0

Wine & Spirits

100 TOP VALUES OF THE YEAR

Value Brands of the Year *Southern Italians: Sicily*

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COS Frappato 2009

I'll admit it: This has become my go-to red in Italian restaurants (and a lot of other restaurants where it appears on the list). If you want a red for fish, it's hard to beat. The bright flavors of raspberry are light and transparent, with a frisky, orange-zest acidity that brings a sense of minerality into the fragrance of the wine. There's no oak to get in the way, no yeast inoculation to rationalize its charm (half the wine ages in cement, half in amphorae). Buy it by the case, or get your favorite sommelier to do it for you.

