

Wine & Spirits

FRESH *summer* WHITES



cycling the

92

Summer Sparklers

by Joshua Greene

Movia Puro Rose 2002

Puro preserves deliciously bright pinot noir fruit within earthen effervescence. Ales Kristancic developed this interpretation of Champagne's traditional method for the more temperate climates of the Collio. He ages it in bottle on the lees, requiring that you disgorge it: This entails standing the bottle upside down for the better part of a day, chilling it cork-side down and opening it with neck submerged and the cork pointed down into a bucket of water. When the lees escape, you immediately flip the bottle right-side up to have a clear, freshly disgorged wine. It bristles with fresh acidity and bold, rosy red fruit. Elegant enough to enjoy as an aperitif, this is a substantial wine that will match clams roasted with bacon or a veal chop.

PURO

MOVIA

DSWE