

THE FASTING PANEL

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Vodka to Go

KRÜ 82 Vodka's
Stainless "Go Anywhere"
Bottle Hikes Up Sales



Damian and
Michael Costanzo
of New York's Buy
Wise Liquor Outlet.

PHOTO: DOUG YOUNG

Whether THE TASTING PANEL goes to the brand execs or the brands call us, there is an abundance of news to report, from the latest releases to behind-the-scenes experiences with some of the world's most influential importers, winemakers, distillers . . . well, you name it.

Brief Encounters

We may not have enough pages in each issue to devote as much attention as we would like to each person whose path we cross, but please note that if it's in the publication, we deem it noteworthy

—Meridith May, Publisher & Executive Editor

Garbara: A Sparkling Star in Prosecco Country



PHOTO: KIA MCINERNEY

Mirco Grotto of Garbara Azienda wines with his dog Charlie in Santo Stefano, Italy. "With me and my sons, we are six generations in wine."

Until recently, a bottle of sparkling Prosecco was for casual quaffing, with no more thought to its provenance than a *vino tavola*. That notion is changing with interest in the tiny Valdobbiadene wine zone in Northern Italy. The place name denotes excellence along with the prized Cartizze sub-zone, literally a single slope of 30 hectares [74 acres] in this historic area. The steeper slopes and denser vines produce sparklers that are racy and crisp, with a delicate effervescence characteristic of the region.

PHOTO: KIA MCINERNEY



"We make seven thousand bottles from this hill alone," Mirco Grotto says of his family's one-hectare vineyard within the zone. The wines are produced under the name Garbara.

Prosecco sparkling wine is made not by the *méthode champenoise*, but the Charmat process, with a second fermentation in steel tanks, not in the bottle. What makes Garbara Cartizze so delicious? "The smaller the bubble, the finer the wine. We pay attention from the beginning."

Not only is Mirco producing award-winning, single-vineyard Prosecco from this compact slope, but almost all of his output is sold in Italy, and to discerning wine-lovers abroad. He is currently in negotiations with a U.S. importer; for more information, contact him via www.garbara.com.

"I want to try *méthode champenoise* with Cartizze," he tells THE TASTING PANEL. "The result may lose some freshness, but it will gain the perfume of the lees and, perhaps, ageability." Great things can happen, even from a small hill.

—Kia McInerney