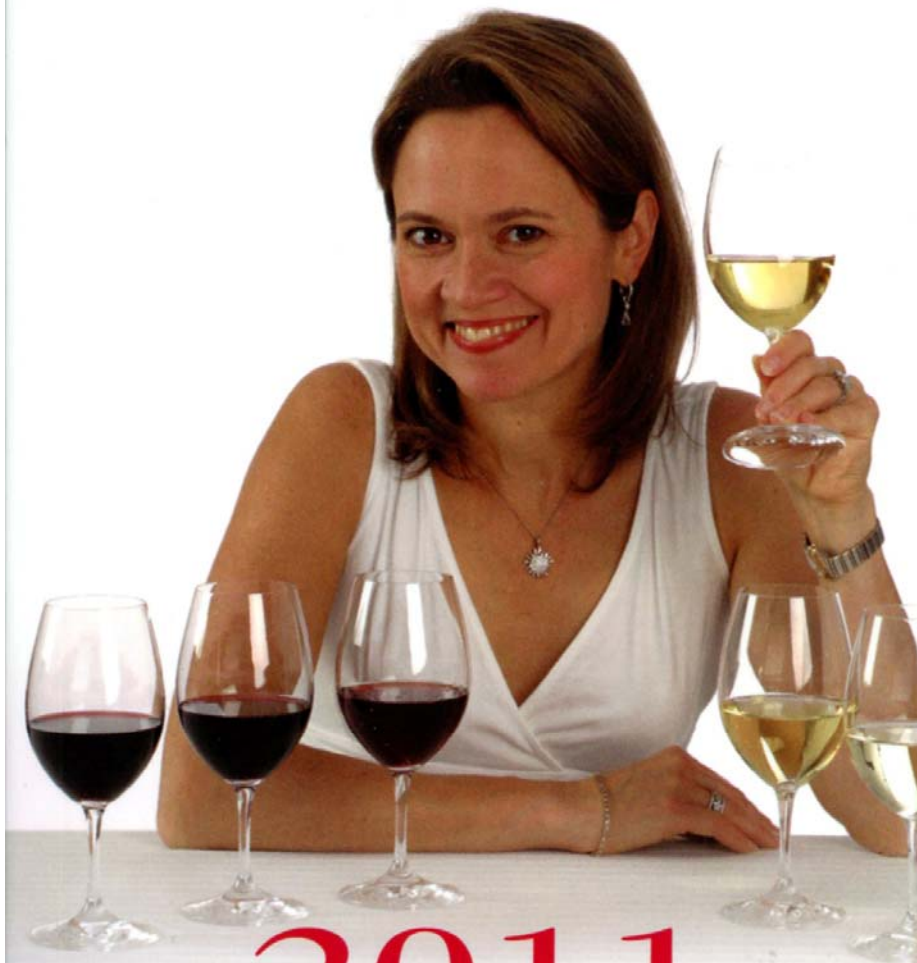


AUTHOR OF *Great Wine Made Simple*

ANDREA ROBINSON'S



2011

WINE BUYING GUIDE

for EVERYONE

FEATURING MY TOP 10 WINES

TOP TEN ITALIAN REDS: \$25 OR LESS

Avignonesi Rosso di Montepulciano, Pts
Tuscany, Italy 2009 \$18 90

This is the Sangiovese grape? Surely one of the most ripe and heady versions ever, with dark berry, anise and savory cured meat notes. The fruit pops even more when you pair it with a creamy fresh pecorino.

Kitchen Survivor™ Grade: B

Your notes: _____

Badia a Coltibuono Chianti Classico, Pts
Tuscany, Italy 2007 \$25 89

Traditional-style Chianti Classico with centuries of pedigree. The strawberry and red licorice notes on a chalky-taut frame are built for food. Pair with a cheesy tomato-y pasta or caprese salad.

Kitchen Survivor™ Grade: B+

Your notes: _____

Castello di Gabbiano Chianti Pts
Classico, Tuscany, Italy 2007 \$13 88

This soft, light Chianti, is all red berries, plums and savory black pepper and coriander spice. Pair it with cured meats, olive tapenade or sausage pizza.

Kitchen Survivor™ Grade: B+

Your notes: _____

Dievole Chianti Classico Vendemmia, Pts
Tuscany, Italy 2007 \$19 90

This Chianti competes on quality and finesse with the "super-Chiantis" that cost twice as much. Layers of juicy strawberry with notes of white pepper, sweet herbs and coriander make it a snappy savory mouthful - delicious with a sausage and pepper panini.

Kitchen Survivor™ Grade: B+

Your notes: _____

Falesco Vitiano (fuh-LESS-co Pts
vee-tee-AH-no), Umbria, Italy 2009 \$12 89

A full-blooded blend of Sangiovese, Merlot and Cab that bursts with dark jammy fruit: plums, cherries and blackberry. Pizza- priced, but good enough for gourmet food - the best risotto or pasta you can muster.

Kitchen Survivor™ Grade: B

Your notes: _____

Frescobaldi Nipozzano Chianti Pts
Rufina Riserva, Tuscany, Italy 2007 \$25 91

Luxuriant dark plum fruit and anise with a hint of tarry black olive and a grip of tannin - it all adds up to the perfect partner for sausage and olive pizza.

Kitchen Survivor™ Grade: B+

Your notes: _____

Marchesi di Gresy Monte Aribaldo Pts
Dolcetto d'Alba, Piedmont, Italy 2007 \$17 89

If you want a dance partner for your tongue (and your plate) this wine is ready to cut in on your boring everyday dinner vino. It's solidly old world with an inky, tarry, violet fragrance and very savory, spicy plum and balsamic palate, all on a sprightly, soft frame.

Kitchen Survivor™ Grade: B+

Your notes: _____

Michele Chiarlo Barbera d'Asti Pts
'Le Orme', Italy 2007 \$15 90

A lot of Italian character for the money! The lively acidity and flavor of cherry liqueur, and balsamic lingers into the finish and gets even better with aeration. Pair with a rich sage-prosciutto pasta or piave cheese.

Kitchen Survivor™ Grade: B+

Your notes: _____

Taurino Salice Salentino Rosso Riserva, Pts
Apulia, Italy 2007 \$12 89

Rustic, mouth-watering, characterful - juicy dark berries, meat stock and peppered figs. On that note, pair it with prosciutto-wrapped figs with balsamic.

Kitchen Survivor™ Grade: B+

Your notes: _____

Vietti Barbera d'Asti Tre Vigne, Pts
Piedmont, Italy 2008 \$17 89

Juicy and fresh, with scents of tangy raspberry and an earthy note of ink and graphite. The fruit pops even more when paired with a creamy-mild cheese such as fresh Pecorino or some buttery gnocchi with sage.

Kitchen Survivor™ Grade: A+

Your notes: _____