

THE **tasting**panel

MAGAZINE

NYC SIPS

The Rosé Edition

story and photos by Lana Bortolot

If we believed that April showers bring May flowers, then we'd publish our rosé roundup next month. But various rosé rovers arrived this month, and in the spirit of there's no time like the present, we present the "Ready for Rosé" edition.

In case you think pink is just for girls, **Elia Pellegrini**, a professional football (that's soccer to you Americans) player turned wine geek, was in town to introduce Solidio Rosato, the first rosé in the portfolio of **Aia Vecchia**, the family winery in Tuscany's coastal region. Reds from the indigenous Morellino di Scansano grape (a local clone of Sangiovese) anchor the up-and-coming Maremma region, but Aia Vecchia instead presents a Sangiovese-based rosato. It's a variance for the family who, known for their Super Tuscans, started the winery in 1996 with the help of famed Hungarian winemaker Tibor Gal. But Pellegrini says, "We don't want to compete with the big names; we want to make the wines that are on everyone's table every day." Solidio Rosato delivers crisp and tart cranberries with a hint of saline, we imagine extracted from the nearby Tyrrhenian Sea. ■



Elia Pellegrini of Aia Vecchia in the wine room at Maialino.



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