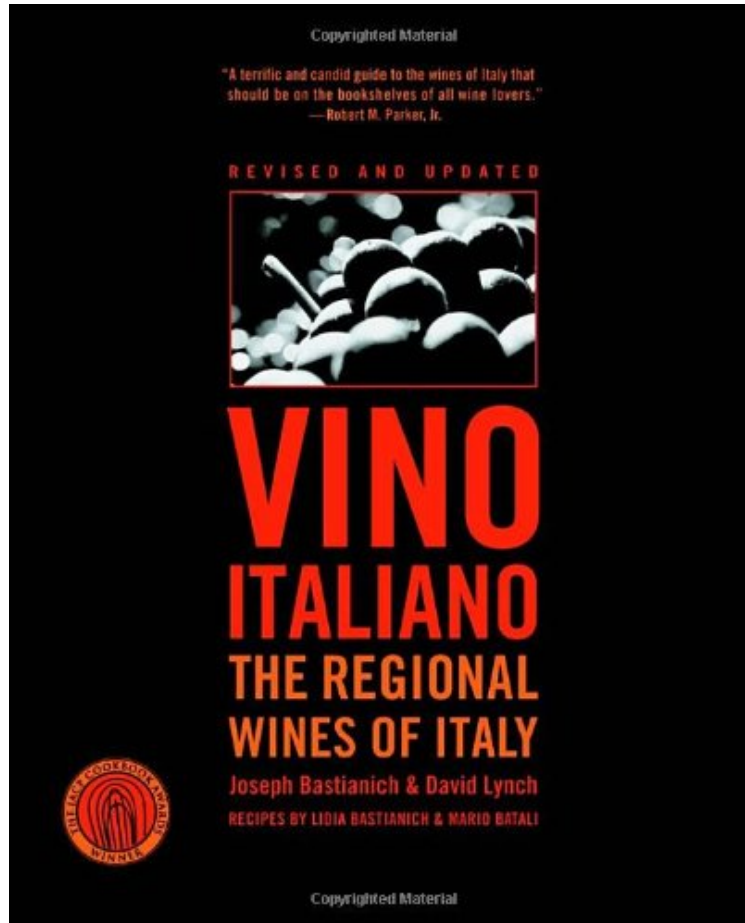


(Library ebook) *Vino Italiano: The Regional Wines of Italy*

## **Vino Italiano: The Regional Wines of Italy**

*Joseph Bastianich, David Lynch*  
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**Joseph Bastianich, David Lynch : *Vino Italiano: The Regional Wines of Italy*** before purchasing it in order to gage whether or not it would be worth my time, and all praised *Vino Italiano: The Regional Wines of Italy*:

1 of 1 people found the following review helpful. I'm takng this book with me on my next trip to ItalyBy APC Reviews*Vino Italiano: The Regional Wines of Italy* Paperback by Joseph Bastianich and David Lynch is a marvelous guide to Italian wines. It combines concise descriptions of wines, grape types, regions, distinctions within regions, histories and processes along with interesting asides about individual wine makers and the evolution of regional viticulture, all woven together into a wonderfully readable and informative whole. The book is not a ratings guide, nor a tasting report per se. It's a guide to approaching the wine experience in Italy, about understanding that wine and food and place are inseparable, about knowing what you are looking at, and tasting, so as to begin your own journey of experience and understanding. *Vino Italiano* aspires more to be a friendly teacher and guide forward than a tome of opinion and authority. There's a wealth of information in there, cleanly written and humbly presented. It does help, a bit, for the reader to have been to Italy, and hopefully to have spent some extended time there, to have some sense of

the geography and where a multitude of places are. But it's not absolutely essential. You can just work through the chapters, while giving all your wine sellers a solid up-tick in business from you as you seek out and try various wines. The recipes by Lidia Bastianich, the author's mother, and Mario Batali, the author's business partner, are mostly filler. But how could one not have asked Mom and Mario to kick in with them both right at hand? The summaries at the end of each chapter, that reduce the prior pages to concise tables of wine and grape types, primary wineries and so forth, are a wonderful addition and enhance the real world usability of the book. **RECOMMENDED.** 1 of 1 people found the following review helpful. Excellent book on Italian wines By A. Stackhouse This book is excellent for getting to know Italian wines by each region. Chapters begin w/ a map of each region showing the DOC zones on the map and giving their names. The author went overboard (and I mean that in a good way) finding all kinds of grape varieties to talk about in detail. I loved reading about grape varieties I have never heard of and won't find outside of Italy (great excuse to go there someday and sample them). Each chapter also denotes some wines you could look for to purchase, a recap of the region's wine stats and grape varieties found/grown there, and a food pairing section that gives you some suggestions (and recipes) for trying w/ specific wines. This book was even better than I imagined - so detailed! The only "down side" if you would call it that is that the book is ~ 10 years old, so you aren't getting the information on new DOCs in each region and you only get the recommended vintages up to ~ 2004. An updated version of this book would rock - still giving it 5 stars though. This is definitely a go to book on Italian wine! 1 of 1 people found the following review helpful. A great general overview of Italy's wine growing regions By Arlene With all the variety of wines now possible to obtain on line it seemed logical to me to get a better understanding of what makes certain wines unique and not just rely upon someone else's subjective opinion. It goes without saying that Italy is now producing some outstanding varietals native to that country and processes steeped in tradition that only can only be found there. This book doesn't go into a lot of detail in regards to regions, but gives a great overview that one can easily research for greater study. Several pages are devoted to fairly recent Italian grading production laws that can be helpful in the purchase of a good quality wine. There seems to be a lot of narrative on people, food and the general regional environments, some may be put off by all this meandering, but it still gives you a lot of information, especially for the novice.

At one time, Italian wines conjured images of cheap Chianti in straw-wrapped bottles. More recently, expensive "Super Tuscans" have been the rage. But between these extremes lay a bounty of delicious, moderately priced wines that belong in every wine drinker's repertoire. *Vino Italiano* is the only comprehensive and authoritative American guide to the wines of Italy. It surveys the country's wine-producing regions; identifies key wine styles, producers, and vintages; and offers delicious regional recipes. Extensive reference materials--on Italy's 300 growing zones, 361 authorized grape varieties, and 200 of the top producers-- provide essential information for restaurateurs and wine merchants, as well as for wine enthusiasts. Beautifully illustrated as well as informative, *Vino Italiano* is the perfect invitation to the Italian wine experience.

From the Inside Flap At one time, Italian wines conjured images of cheap Chianti in straw-wrapped bottles. More recently, expensive "Super Tuscans" have been the rage. But between these extremes lay a bounty of delicious, moderately priced wines that belong in every wine drinker's repertoire. *Vino Italiano* is the only comprehensive and authoritative American guide to the wines of Italy. It surveys the country's wine-producing regions; identifies key wine styles, producers, and vintages; and offers delicious regional recipes. Extensive reference materials--on Italy's 300 growing zones, 361 authorized grape varieties, and 200 of the top producers-- provide essential information for restaurateurs and wine merchants, as well as for wine enthusiasts. Beautifully illustrated as well as informative, *Vino Italiano* is the perfect invitation to the Italian wine experience. "From the Hardcover edition. About the Author JOSEPH BASTIANICH is co-owner (with Mario Batali) of Babbo, Esca, Lupa, and Italian Wine Merchants, as well as (with Lidia Bastianich) Becco and Felidia, and has published extensively on the subject of Italian wine. He lives in Greenwich, Connecticut. DAVID LYNCH is the wine director at Babbo and has been a senior editor at Wine Spirits. He lives in New York City. Excerpt. copy; Reprinted by permission. All rights reserved. La Cucina Food for the Winerecipe by Mario Batali Calabria Like their neighbors in Basilicata, Calabrians relied on heat from peperoncini to spice up an otherwise poor cuisine. Calabria's best-known wine, *Cirograve*, is a red that can stand up to a slight chill, and has a savory character that gives it an affinity for dishes with a little bit of heat. *Cirograve*'s soft tannins make it an especially good choice for spicy dishes, since tannins in wine tend to amplify hot spices. Don't be afraid to throw a bottle of *Cirograve*; on ice a half-hour or so before serving the dish below: once you try it, the combination may become a regular part of your summer barbecue repertoire. Peperoncini alla Calabrese Serves 4 12 red or green Italian frying peppers or cubanelles 1/4 cup plus 2 tablespoons extra-virgin olive oil 6 cloves of garlic, sliced paper-thin 2 cups fresh bread crumbs 1/4 cup chopped Italian parsleysalt and pepper to taste 1 teaspoon red chili flakes 1/2 pound young provolone cheese, grated Preheat the oven to 450deg;F. Make an incision in each of the peppers from the stem 2 inches down towards the point. Carefully remove the ribs and seeds as best you can and set the peppers aside. Place 1/4 cup of the olive oil and the garlic in a cool pan and place over medium heat. Cook until the garlic is light golden brown, about

2 minutes. Add the bread crumbs and the parsley and cook until the bread crumbs are toasted a light golden brown, stirring constantly, about 4 minutes. Place the toasted bread crumbs in a bowl to cool for 5 minutes. Add the chili flakes and the grated cheese to the bread-crumbs mixture and stir to mix well. Then, with a teaspoon, carefully stuff each of the peppers through the incision with as much of the cheese-bread crumb mixture as possible. Place the stuffed peppers on a cookie sheet and drizzle with the remaining oil. Season with salt and pepper to taste and place in oven to cook for 20 minutes, or until the skins start to blister and turn dark brown or black in spots. Remove and allow to cool 5 minutes before serving. These are also excellent at room temperature.