

The
Descending
Wine
Course

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Lesson 26 > Prosecco

Think of this Italian favorite as the Everyman's champagne. It's generally lighter than the famous French sparkler, less refined, and much less expensive.

- Proseccos are meant for drinking, not analyzing. However, some are better than others. Expect to pay between \$12 and \$25 for a good bottle.
- Some labels say "spumante" meaning the wine is just as bubbly as champagne. Others say "frizzante," which means they are only lightly sparkling.
- Prosecco is what's used in a Bellini - the famous sparkling-wine-and-white-peach-puree cocktail. Of course, you could also just mix Prosecco with orange juice for an Italian mimosa- which makes more sense than using a \$50 bottle of champagne, no?-KRISTEN WOLFE BIELER

One to try | Nino Franco Rustico \$16