

## The best Italian wines for \$20 or less

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The best affordable Italian wines. Photo Credit: iStock

Refresh yourself with some very satisfying Italian wines, all \$20 or less.

The 2014 Alois Lageder Pinot Bianco Dolomiti IGT (\$14) delivers notes of peach and apple, and is a versatile choice, either as a sipper or with dishes as varied as grilled calamari, chicken salad, and spicy curries. The 2014 Alois Lageder Pinot Grigio Dolomiti IGT (\$15) brings in a slightly floral aroma and an affinity for antipasti and pastas with seafood in white sauce.

The 2014 Kettmeir Pinot Bianco Weissburgunder Alto Adige DOC and Pinot Grigio Alto Adige DOC (\$20 each) are minerally, straw-hued winners, both ideal with grilled or steamed seafood, and with linguine or spaghetti with white clam sauce. Each has a trace of green apple and enough body for the liveliest antipasti.

Veer rosé with the easygoing 2015 Fattoria Sardi Rosato IGT (\$20), a crisp Tuscan treat that comes through with hints of raspberry and cream. It's a blend of sangiovese, merlot, ciliegiolo, and syrah that's an early invitation to a picnic. Try it with cured meats, salads, spicy Asian fare.

Go red with the ruby-shaded 2012 Lamole di Lamole Chianti Classico DCG (\$19), which is ideal with red-sauced pastas, grilled beef, and serious cheeses. The 2013 Tascante "Ghiaia Nera" Sicilia IGT (\$20), made with nerello mascalese grapes, is a match for pasta with tomato sauce and seafood.

And you always should allow for some bubbles. Toast sunny spring days with the Carpena Malvolti 1868 Extra Dry Conegliano Valdobbiadene Prosecco Superiore DCG (\$19), a mouthful in many ways, which has light suggestions of pear.

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