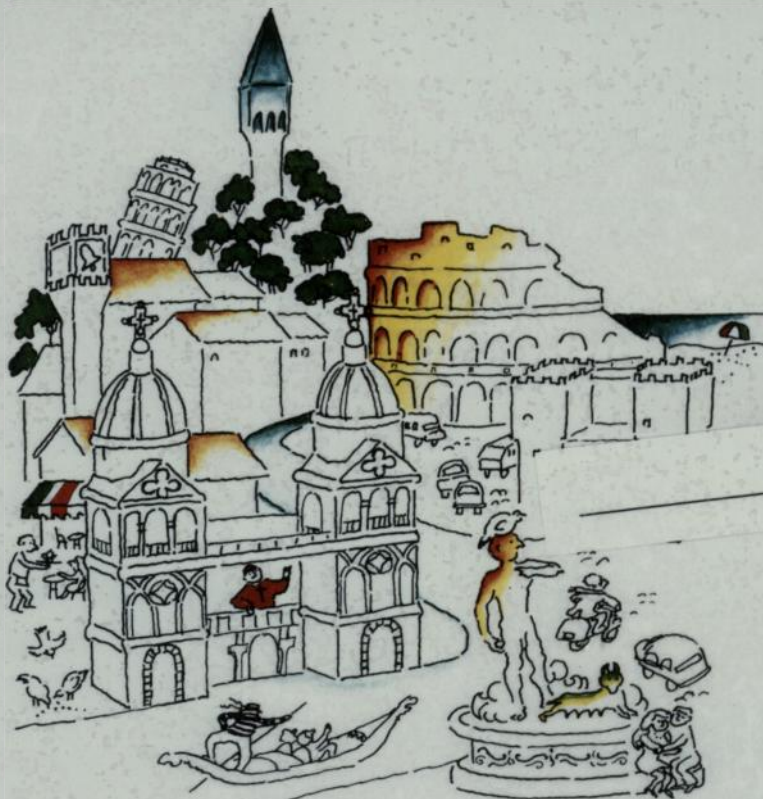


The Best of Italy

Gault/Millau



Over 1,500 candid, opinionated and refreshingly irreverent ratings of the restaurants, hotels and shops in Italy

FOOD NOTES/Wine Guide

Lombardy

...ve average.
...nt sparkle, at its best when
...h a tart edge.
...har rustic red.
...ree to five years of age.
...n fizzy. Look for Bianchina

...at two to four years.

Buttafuoco: a medium-bodied, dry, fruity red.
Alberici.

Cellatica: a medium-bodied, dry, agreeable, light-bodied, dry white.

Cortese Oltrepò Pavese: an agreeable, light-bodied, dry white.

Franciacorta: a light, dry, somewhat crisp Pinot that is among Lombardy's best whites. The spumante version is one of the better metodo champenois of Italy; Ca' del Bosco is Italy's finest spumante producer. The rosso, medium-bodied, dry and soft, can be overly herbaceous; drink within three or four years of the vintage. Longhi-de Carli and Ca' del Bosco are reliable producers.

Lugana: one of the better dry whites of Lombardy, it is light, dry and fresh. Visconti is the best producer; dal Cero and Fraccaroli are also reliable.