

Drink: White wines for winter

Some oenophiles might tell you that in wine, as in fashion, the rule is “No white after Labor Day,” said Jason Wilson in *The Washington Post*. But “I really hate rules.” Italy, for instance, produces wines that make great “winter whites.” When it’s soup and stew season, white wines should be low in acidity and full-bodied. And make sure to serve them at cellar, not refrigerator, temperatures.



- **2008 Vietti Roero Arneis, Piedmont (\$24).** This Arneis is “floral and full of apple pie, ripe melon, and pineapple, with some spice on the finish.”
- **2008 Bastianich Friulano, Friuli (\$15).** This complex wine “commands your attention.” Its wonderfully strange flavors include apricot, herb, and “even a little anise.”
- **2009 Abbazia di Novacella Kerner, Alto Adige (\$24).** Made in the “German-speaking part of northern Italy,” this Kerner tastes of “melon and apple, with a hint of citrus.”

