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TASTINGS | By Dorothy J. Gaiter and John Brecher

The Relaxed, Friendly Charm of Prosecco

Italy's sparkling wine, always a favorite, is better than ever these days—just avoid Paris Hilton

The Dow Jones Prosecco Index

In a tasting of Prosecco from Italy, these were our favorites. These are meant to drink young. They are generally excellent as aperitifs and go well with light appetizers. Some of the best would pair well with sushi and dishes with cream sauce. All of the following are nonvintage except as noted. We have included a formal appellation when it was listed on the label. These tend to be light and lower in alcohol than many wines (around 11%). Serve nicely chilled. They can certainly be served in Champagne flutes because of their pleasant bubbles, but they are also fine in regular wine glasses because of their informality.

Mionetto Brut. $9.99. *Very Good.* **Best of tasting and best value.** Some Champagne-like finesse. Minerals, toast and real fruit tastes, especially apples and pears. A little bit of weight makes it especially good with food. Repeat favorite. We also liked Mionetto "Sergio" Extra Dry ($21.99).

Mionetto Prosecco Brut named "Best of Tasting" and "Best Value"