

MARKET WATCH

WINE FILES

ITALY

Balancing Act

Italian wine has had a bumpy ride in recent years, but positive momentum is building again

BY CAROL WARD



MC Kitchen in Miami has seen customers experimenting with lesser-known Italian varietals like Corvina and Negroamaro.

At MC Kitchen in Miami, owner and chef Dena Marino has found that customers think they know what they want, but they are “easily persuaded” to try varietals that are a bit out of their comfort zone. Sangiovese is the top-selling varietal at MC Kitchen, but Marino says Corvina and Negroamaro have resonated recently. “I would say 5 percent of customers know these varietals and the rest explore,” she says.

Wines on MC Kitchen’s list that feature Corvina include the 2007 Giuseppe Lonardi Amarone della Valpolicella Classico (\$152 a 750-ml. bottle) and the 2008 Vaona Odino Valpolicella Classico (\$105). The two Negroamaro wines at MC Kitchen are the 2010 Palamà Arcangelo Salice Salentino (\$37) from Puglia and the 2008 Mille Una Shahryar Negroamaro (\$174) from Lizzano.

