



CURED MEATS

Salty meat, crunchy crackers and surprising sparklers (some grüner, anyone?) will turn your weekend picnic into a highlight of the summer. As for the Movia, plan on disgorging it yourselfsomething best done outdoors anyway.



ALTA ALELLA BERRY-SCENTED SPARKLING MONASTRELL FOR CHORIZO • Cava Brut Cava Brut
 Nature Gran Reserva
 Laietá \$36
 Cava Brut
 Nature Gran Reserva
 Laietá Rosé \$41
 Imported from
 Spain by Avant-Garde
 Wine & Spirits, NY

BISOL

SOFT, PEAR-SCENTED PROSECCO FOR SMOKED DUCK • Valdobbiadene

Valdobbiadene
 Prosecco Superiore
 Crede Brut \$24
 Valdobbiadene
 Prosecco Jeio
 Brut \$18
 Imported from Italy
 by Wilson Daniels,
 St. Helena, CA

DR. KONSTANTIN FRANK BRIGHT, NERVY NY STATE SPARKLERS FOR PORK RILLETTES Finger Lakes Blanc de Noirs \$35 • Finger Lakes Brut \$25 Dr. Konstantin Frank Winery, Hammondsport, NY

IRON HORSE

FOR COUNTRY
HAM ON BUTTERED
BISCUITS
COUNTRY
HAM ON BUTTERED
BISCUITS Green Valley of Russian River Valley Classic Vintage Brut \$45 • Green Valley of Russian River Valley Russian Cuvée \$45 Iron Horse Vineyards, Sebastopol, CA





MEDICI ERMETE MEDICI ERMETE
PLUMMY
LAMBRUSCO
FRIZZANTE
FOR SPICY 'NDUJA
-Lambrusco Reggiano
Concerto \$25
-Lambrusco Reggiano
Quercioli Secco \$13
imported from Italy by
Kobrand, Purchase, NY

MOVIA

MOVIA
RICH, CIDERY
SLOVENIAN
SPARKLING FOR
SLICED SPECK
• Brda Puro Rosé \$39
imported from
Slovenia by Ethica
Wines, San Diego, CA

ROLET
PALE, EARTHY JURA
CRÉMANT FOR
CHICKEN-LIVER PĀTĒ
Crémant du Jura
Brut \$23 Imported from France by Skurnik Wines & Spirits, NY

SZIGETI
HERBAL PINOT
NOIR-BASED
BUBBLES FOR
LIVERWURST
Eurgenland Pinot
Noir Brut Rosé \$25
Burgenland
Gustav Klimt Brut
Bianc de Blancs \$25
Imported from Austria
by Craft + Estate/
Winebow Imports, NY

WINE & SPIRITS AUGUST 2020 WINE & SPIRITS AUGUST 2020 35