

Grand opening at
Kozlović's tasting room



Istria by the Vines

Seeking out Croatia's tasting rooms

Amid the undulating green hills and rust-red soil of northern Croatia's Istrian peninsula, impassioned winemakers are producing some of the country's most decorated elixirs. It's an invitation to taste the region's viniculture history—glass by glass.

Trapan

Bruno Trapan started winemaking in his garage. These days, he pours from Istria's new wine tasting "it" spot, Wine Station Trapan, complete with funky lights and *trompe l'oeil* paintings. trapan.hr

Roxanich

Since his first vintage in 2005, Mladen Rožani has garnered many awards, but it's his zeal for natural winemaking that's contagious. Taste from the winery's oak barrels, and catch some Roxanich fever. roxanich.hr

Coronica

Following in family footsteps imprinted on Istrian soil for 600 years, Moreno Coronica is a true man of the land. A new cellar is slated to be completed in 2012, but until then, his ancient farmhouse is the backdrop for fantastic wine tasting and storytelling. **+385 52 730 357**

Kozlović

A marriage of modern architecture and natural surroundings, the eye-catching new winery is the creation of third-generation winemaker Gianfranco Kozlović. Wine lovers sip at the bar or outside facing the nearby 1,000-year-old castle. kozlovic.hr

Rossi

Known for producing some of Istria's most notable Malvasija, Refošk and Teran wines, Marino Rossi is also one of the region's best grappa makers. Members of the Rossi family pour it all at their hilltop tavern-type winery that overlooks the Mirna River. **+385 52 446 230**
—KIMBERLEY LOVATO

The Rise of Cesanese and Lazio Wine

Perhaps you've never heard of it, but Cesanese is poised to become one of the hottest rediscovered red grapes in central Italy. More importantly, it's being credited with putting Lazio—the region of capital city Rome—on the nation's wine map.

"Among the rare red wines of Lazio, Cesanese del Piglio is the most interesting," says Rome-based wine historian Andrea Gabbrielli. "Today, the market wants wines with identity and personality and even though Cesanese is an antique variety, it represents an exciting new trend."

With storied winemaking regions like Tuscany, Umbria and Campania as neighbors, Lazio's winemaking identity has often been overshadowed. It's largely associated with the quaffable wines of Frascati and the Castelli Romani served in clay pitchers at the neighborhood *osterie* of Rome to quench the thirst of their unruly patrons.

Cesanese gives credibility to Lazio's growing wine culture. Produced near the hilltop hamlet of Piglio, Cesanese del Piglio is one of three *Denominazione Origine Controllata e Garantita* (DOCG) wine designations in Lazio. It boasts winemaking roots that date back to 133 B.C. and the ancient Romans who first recognized the favorable position and good soils of the area.

The DOCG area, which encompasses villages in the province of Frosinone, is sheltered by Monte Scalambra and the hills of Paliano and Anagni. Southwest exposures keep the climate temperate, and frost is rare. Soils are red and dark in color, and volcanic tufa stone is common in the Colli Albani area.

"Cesanese perfectly expresses its territory of origin," says Claudio Latagliata, of Principe Pallavicini. "It is versatile and gives surprising results, considering that until recently Lazio was wrongly seen as devoted only to the production of white wines." Cesanese, says Latagliata, is his estate's best-selling wine.

There are two subvarieties of Cesanese: *Comune* (common) and *d'Affile* (with origins in the nearby town of Affile). Cesanese tends to offer fine aromas of forest floor, mulberry, blueberry, violet and juniper. Warmth, balance and elegant tannins also characterize the wines. Pairing possibilities include potato gnocchi, polenta and sausage, pork ribs, *abbacchio* (lamb) or sheep stew. —CLAUDIA RICCI

