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DINING

Cold White Wines For A Long Hot Summer

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As summer swelters on, I've been chilling down my red wines because, at room temperature, even with a/c, they taste flabby and dull. So, too, I've been enjoying a lot more chilled white wines, *i.e.*, at about 45 to 50 degrees (colder than that there's little flavor to savor). This includes a lot of roses, whose aromatics enhance plenty of summer foods and serve as excellent aperitifs. Here are a few I've liked most.

Castello Terriccio Con Vento Sauvignon Toscana 2021

(\$22)—Prices on the internet for this wine are all over the place, but I've seen it for \$16. It's a blend, mostly Sauvignon Blanc with some Viognier for aromatics, and the name is a pun on "convent" for "monastery" and "with the wind." It's a good example of how Italian winemakers choose not to produce high alcohol wines (this one is 12.5%) just to be bold, instead going for layers of subtle flavors that make it very versatile.

