# TODAY'S CHICAGO WO

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## WINE&DINE

## SUMMER SPARKL

The perfect pairing? Summer and sparkling wine. Area restaurateurs share their picks, ranging from gently priced to splurge. Prices listed are per bottle.

#### SALPICÓN

incent Satkoff, Wine Director/Owner

Argyle Brut "Bouquet of pear, apple and white peaches, crisp and well-balanced with a long finish. \$55

NV Egly-Ouriet Pere et Fils Brut Tradition Grand Cru "Combines richness and minerality, ideal solo or with grilled seafood. Hints of spice and smoke on the brilliant finish." \$130

#### **RL RESTAURANT**

Falvia DeBortoli, Assistant General Manager

Gruet Méthode Champenoise Rosé Brut "Delicate, floral with hints of berries. Bright, crisp." \$70

Billecart-Salmon Brut Reserve "Crystal clear lemon and crisp apple - a balance of richness and elegance." \$200

#### PICCOLO SOGNO

Ciro Longobardo, Wine Specialist/Co-owner

NV Prosecco DOC, Voveti "Delivers a fresh, foamy mousse with honeysuckle on the nose and creamy texture." \$32 NV Bellavista Brut Franciacorta "Full, inviting, rich in ripe fruits, chlorophyll and vanilla - perfumes reflected in taste, echoed in aftertaste," \$56

#### PALMER HOUSE HILTON

Deanne Kelly, Food/Beverage Director

Poema Cava Brut "Nice pear and peach aroma with a creamy texture layered with orange and spice notes." \$13 Ruinart Blanc de Blanc "Subtle notes of kiwi, passion fruit and poached pear." \$65

#### **BIN 36**

Brian Duncan, Wine Director

Kila Cava Penedes "Green apples, lemon peel and lime zest."

NV Rosé Billecart-Salmon Champagne "Strawberries and white flowers. The best pink Champagne, in our humble opinion." \$113

#### THE FLORENTINE

Amanda Kullman, General Manager

Prosecco di Valdobbiadene Crede "A light and lively sparkler with a hint of sweet anise and clean crisp finish."

Rosé Champagne, Jean Vesselle Brut Rosé, Oeil de Perdrix "100% Pinot Noir grapes with a lovely texture and weight balanced with juicy fruit." \$97

Jason Finn, Manager/Wine Buyer

Louis Bouillot Perle d'Aurore Rosé Brut "Great fruit on

the nose. Palate offers more berry fruit tempered with excellent acidity." \$60

Krug Grande Cuvée "A wonderfully complex Champagne, creamy and rich, with excellent balance and an exquisite finish." \$380

#### SEPIA

Arthur Hon, Wine Director

Dama del Rovere Brenton Brut "An unique alternative that will impress." \$25

NV Bründlmayer Brut Rosé "Both serious and approachable. The 'wow' factor of made-in-Austria will pique anyone's curiosity!" \$65

#### MICHAEL JORDAN'S STEAK HOUSE

Steve Tindle, Assistant General Manage

Argyle Brut "The 2008 is easy to find, American and a top notch value." \$72

NV Egly-Ouriet Brut Tradition Grand Cru "All Grand Cru fruit, limited production. Fresh, clean with finely beaded and lively mousse." \$195

#### **RUSTIC HOUSE**

Graham Beck Brut Rosé "Flirtatious and fun with pinprick tiny bubbles bursting gently and exhilaratingly on your tongue." \$42

Billecart Salmon Brut Rosé "Bright and elegant, with flavors of ripe black cherry, raspberry and orange peel. Hints of toasted raisin bread, anise and sweet smoke." \$130

### **FILINI BAR & RESTAURANT**

Brittney Barcelona, Assistant General Manager

Zardetto Prosecco Brut Conegliano "Straw-lemon with a fine perlage, fragrant aromas of peach, citrus and tropical fruits. Ends with a perfect amount of sparkle!" \$32

Bruno Giacosa Spumante Brut "Straw-yellow, with aromas of ripe fruit and yeast. Strong start and light fruity finish." \$89

#### **DUE LIRE VINO & CUCINA**

Massimo Di Vuolo, Owner

Bon Cap "The Ruins" Brut "An unusual blend of 100 percent organic Chardonnay and Viognier from an unusual place [South Africa] for sparkling." \$32

Veuve Clicquot Yellow Label Champagne "One of most recognized labels in the world and with a reason. Rich, luscious with a beautiful perlage and lasting finish." \$70 ■

BY MORGAN QUILICI



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