



COURTESY PHOTO

## WHAT I'M DRINKING

■ **Who:** Piero Selvaggio, famed restaurateur and owner of the new Valentino Houston and its accompanying Vin Bar

■ **What:** 2007 Planeta Cerasuolo di Vittoria

■ **Why:** I was born in the eastern part of Sicily, where these light red wines come from. The Cerasuolo's name is derived from the tone of its magnificent red coloring, which resembles black cherries, and from the process that keeps the must in contact with the skins for a long time — eight days. The prevalent grapes are nero d'avora (50 percent to 65 percent) and frappato, both indigenous to Sicily. It's an intensely perfumed wine with sweet, generous fresh fruit, drops of figs, ginger and strawberries. A very aromatic and lightly colored wine, it pairs excellently with caponata and eggplant dishes, pasta with tuna and Pachino tomatoes; shellfish, chicken stew and medium-aged cheeses. It can be served lightly chilled in the summer.

■ **Buy it:** By special order from Spec's for \$21.60. It's also on the Vin Bar wine list.

Carpenter is dead on. Houston's wine scene is both savvy and vibrant.

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