

VINEPAIR

10 of the Best Champagnes and Proseccos for Valentine's Day

words: KEITH BEAVERS



What's nice is that sparkling wine can start you out as pre-din-din sipper, pair with dinner, and either be the dessert or match it. But there's a wide range of bubbles on the market, so where does one start? First of all, price is not an issue. There are so many great wines in this style, from under \$15 to as high as you want to go. Second, the two categories you will most often see in the U.S. are Prosecco and Champagne — two very delicious yet very different wines. So no matter your price range, dining situation, or the depth of your love, here are five Prosecco and five Champagnes that will alight the night. Have at it, you crazy kids.

ADRIANO ADAMI BOSCO DI GIGA BRUT NV

The bubbles are persistent, coaxing the smell of pears dusted with sugar toward your senses. There is a slight grip to the wine, giving it some oomf. It's a good food wine if you wanna get some pans dirty with some grilled pork or pasta with guanciale.

NINO FRANCO RUSTICO, PROSECCO DI CONEGLIANO-VALDOBBIADENE SUPERIORE DOCG NV

This is a bottle that really gets at the heart (see what I did there) of wines from this region. It has a very focused fruit core, with smells of honey and freshly sliced pear lifting into your brain by soft yet persistent bubbles. It's so balanced, you could sip it with a platter of legit sushi rolls or on its own by the fire.

LA MARCA 'LUMINORE' PROSECCO SUPERIORE NV

With a touch of tartness and a whisper of sweetness, this is the perfect communal Prosecco. It will elevate and complement an entire meat and cheese selection. If you're celebrating Valentine's Day with friends and "Exploding Kittens," this is a great companion.

