

MONDAY, OCTOBER 09, 2006
THE SOMMELIER RECOMMENDS:
BOBBY STUCKEY'S FRIULI-VENEZIA GIULIA



Chef Lachlan Mackinnon-Patterson, left, and Master Sommelier Bobby Stuckey at Abbazia di Rosazzo in the town of Rosazzo, Italy.

On last **Friday's** BA Blog, chef Lachlan Mackinnon-Patterson of **Frasca Food and Wine** in Boulder, Colorado, shared his top food picks in Italy's Friuli-Venezia Giulia region. Today, the restaurant's Master Sommelier, Bobby Stuckey, suggests a few stops that highlight the area's growing wine scene.

The Wine

1. Visit vintners **Benjamin Zidarich** and his neighbor **Edi Kante**, two great producers of Vitoska, the indigenous white wine of the Carso area. Afterwards, don't miss the food at **Trattoria Gostilna Devetak**, a classic Friulian restaurant open since 1870.
2. Cross the border into Slovenia, just minutes from the town of Cormons, where winemakers Ales Kristancic of **Movia** and Ales Simcic of **Edi Simcic** produce the one-of-a-kind **Ribolla**.
3. On the winding road above the town of Oslavia you'll find two of the most cutting-edge wine makers in northern Italy, Stanko Radikon of **Radikon** and Nicolò Bensa of **La Castellada**. Both make very powerful, delicious Friulian whites.

—Andrew Knowlton, associate editor