

THE BREAKDOWN ON BUBBLY

By Kelly A. Magyarics

A BEVY OF BUBBLIES ARE OUT THERE TO CHOOSE FROM FOR YOUR CASUAL TREE-TRIMMING TO A SWANKY COCKTAIL PARTY. HERE ARE SOME OF TRYWINE.NET'S KELLY MAGYARICS' FAVORITES:

PROSECCO

Unlike sweeter Italian sparkler Asti Spumante, the bubbles in this drier-style vino from Veneto are produced in stainless steel tanks using the Charmat method. What it lacks in yeasty and bready notes, Prosecco more than makes up for with mouth-watering crisp apple flavors and clean finish. The wine mixes well with fruit juice or nectar for a sublime Bellini or Mimosa. Look for **Zardetto Prosecco di Conegliano Spumante Brut** (\$12) or **Zefiro Prosecco** (\$15).



Cava

Spain's answer to Champagne offers a smattering of French complexity at a price that's wallet-friendly—not spendy. Sip it with appetizers (or tapas) at a cocktail party. Check store shelves for **Segura Viudas Aria Estate Brut Cava** (\$9), or the aptly named **Bodegas 1+1=3 Cava Brut** (\$15)—so much more than the sum of its parts.



CHAMPAGNE

For ultra-special occasions or a gift that makes an impression, nothing beats the real deal. And while volumes can be (and often are) written about vintage versus non-vintage, and the nuances among houses and styles, sticking with well-known and popular producers is generally a safe bet. Pour **Moët & Chandon White Star** (\$36), **Veuve Clicquot Brut Yellow Label** (\$38), or pink and flirty **Paul Goerg Brut Rose** (\$35).



California Sparkling Wine

Producers of the best American sparkling wines use the traditional, bottle-fermented method, creating multidimensional wines that are often age-worthy and rival la crème de la crème of France. Some American wineries even have helpful ties to Champagne houses. California's **Schramsberg Vineyards Blanc de Blancs** (\$25) and **Mumm Napa Valley's Cuvée M** (\$17) are good places to start exploring.



SPARKLING SHIRAZ

For something completely different, opt for a bottle of this ruby red fizzy find from Australia, which can best be described as an effervescent version of the country's peppery signature varietal. Serve **Omni Sparkling Shiraz** (\$8) with grilled jumbo shrimp or a fat rib-eye—its luscious ripe berry flavors are weighty enough to stand up to these full-flavored dishes. 🍷

