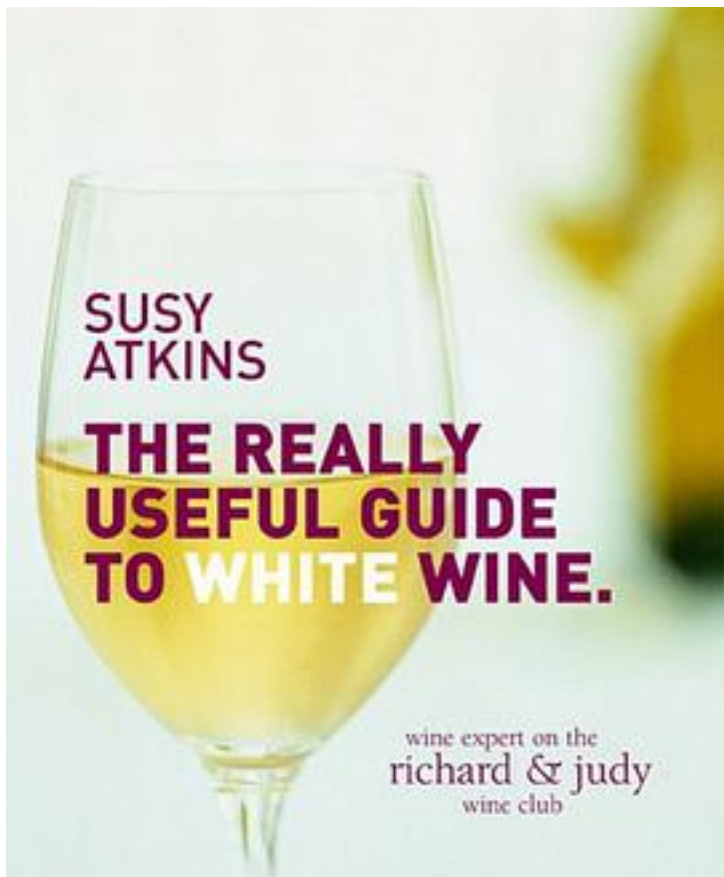


The Really Useful Guide to White Wine



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UK based wine writer and radio and TV broadcaster Susy Atkins is best known for her fresh approach to talking about wines. She selects her words like she selects her wines - thoughtfully. Her book *The Really Useful Guide to White Wine* bubbles with vibrant, sensual, descriptive language that connects readers to the tastes of wines. Riesling is racy. Sauvignon Blanc is vivacious. Chardonnay is powerful. Champagne is gorgeous.

This language helps wine enthusiasts visualize how each wine will taste - which means reading this book feels as refreshing as the wine itself. White Wine starts with a wide lens and then narrows its focus. Each chapter begins with an introduction to the four categories of white wine - light, dry whites; fruity, spicy whites; rich, oaky whites; and sparkling whites. Then the appearance, texture, aroma and flavor are illustrated with both words and photographs. Atkins identifies two or three of the best wines in each category, such as Reisling for a light, dry white and Sauvignon Blanc for a fruity, spicy white, before pinpointing the locations that produce the best of these wines. Then the appearance, texture, aroma and flavor are described. In order to put the wine in context, each chapter spends some time on pairing a specific wine with a specific dish. Sparkling whites marry fruit successfully; rich, oaky whites demand smoky salmon. The individual processes for storing and serving particular wines are examined next - cheap fizz needs to be consumed quickly while vintage champagne is meant to be cellared for several years. Then comes a very important section: first taste. Atkins emphasizes the first impression a wine makes in the mouth is vital; light, dry wines should be crisp while rich, oaky wines should be packed with flavor. Each chapter also includes a buyer's guide and details about the fermentation process. As both a wine tasting host and a writer, Susy Atkins takes wine off of its high shelf and places it on the table to be experienced.

作者介绍:

目录:

[The Really Useful Guide to White Wine_ 下载链接1](#)

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