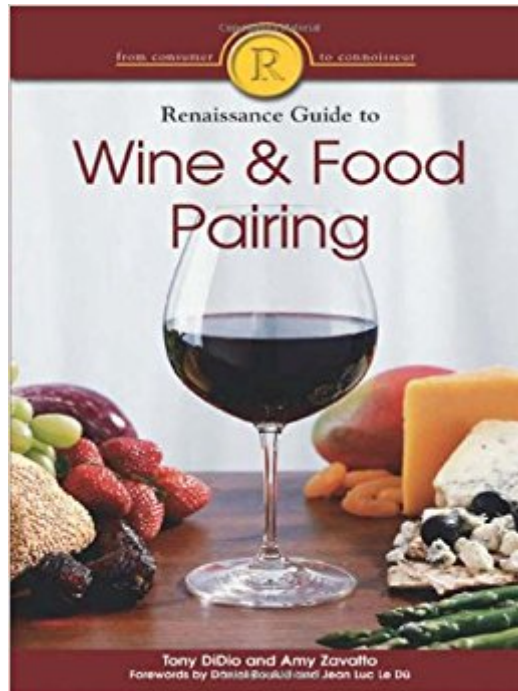




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The Renaissance Guide To Wine And Food Pairing



Synopsis

There's a lot more to wine and food pairing than memorizing a few simple rules. The true connoisseur knows the subtleties...and in this book, a wine expert shares his secrets. € What wines accompany which foods-and how to choose € Essays, advice, and comments from award-winning chefs € Covers each course-from entree to dessert, from simple meals to exotic favorites € Interviews with famous wine connoisseurs on understanding and appreciating wines € Information on wine-making and maps of the world's major wine regions € Resource guide to finding the best wine-specialty shops € Glossary of wine/food terms and advice on how to "read" wine lists € A primer on the complete history of wine € Making sense of labels, vintage years, and the best regions

Book Information

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Customer Reviews

"A wide-ranging, well-organized handbook to enjoying wine with many more foods besides cheese."
—Associated Press

Anthony DiDio is a 25-year veteran of New York City's food and wine industry, overseeing wine placements in the top restaurants, hotels, and clubs in the NYC metro area. He is also a frequent guest on the Food Network's Molto Mario Cooking Show, and has held seminars at such restaurants as The Four Seasons. Amy Zavatto writes for Food & Wine magazine as well as the "Eating and Drinking Guide" for TimeOut New York.

Nice reference book!

Although the book has been out for a few years, it is still relevant -- decent book for the price!

As a wine-lover in early training, I find this book helpful and quite entertaining to read. Like many who have posted comments here, I think this is a great start to LEARN about wines. It's refreshing to see the authors take a unique approach towards such a seemingly "over-written" subject by including some interesting conversations/interviews with winemakers as well as chefs. Oftentimes this type of books tend to lecture on what we should/or should not like. This book, however, is refreshing in that it is NOT judgmental. It simply lays out a guideline which allows me to enhance my own wine and food pairing experience. After all, wine tasting is very PERSONAL. Highly recommended.

Talk about a novice! I am counted among those who know nothing about wine except what I think is tasty - you might say I don't know my Syrah from my Reisling. I know that I've had a few delicious wines, and I swear I'm going to try to write down their names when I'm at a restaurant, but invariably forget. The Renaissance Guide is a helpful reference to a person like me as it contains guidance from real experts. I thought that the interviews captured both the personalities of the chefs and the knowledgeable authors, but also gave useful information - and they were fun to read. While to a true oenophile, like the character in the movie "Sideways," this information might be considered basic, to most of us the primer on wines in the second chapter will be informative. And for the person who already knows wine, I'm certain that there are nuggets and ideas that they will enjoy.

Finally...a food and wine book that is a great read, not a typical totally boring food and wine book. No knock on the Andrea Immers of the World but her style (which is the prevailing literary style in this genre) is in a word BORING! Mr. DiDio on the other hand takes a novel approach. The book has a you are there feel to it; especially his banter with culinary luminaries such as Daniel Bouloud, Rick Moonen and Don Pintabona and his insightful interviews with world class winemakers such as Paul Draper of Ridge, Jim Clendenen of au Bon Climat, Bob Lindquist of Qupe and Bob Sessions of Hanzell. I give this book 4 chef's hats!

This book is excellent if serving as a beginning entree to subject, but if you have already embarked

upon this course of adventure you will probably find much of the path traveled to be familiar territory. The examples of dishes paired with several wines is interesting and serves as a useful frame of reference; however, if you are looking for variety of recipes for broad range of wines/varietals you may be disappointed.

In this GREAT book you'll learn all about how to match wines with food whether you're cooking at home or eating out. All of the information is presented in a fun, easily accessible style that makes the book an easy read and a handy reference to keep around. I've already referred back to it a few times. The guide on reading the winelist at a restaurant is a bonus!

I love this offering from Mr. DiDio and Ms. Zavatto. Their approachable take on pairing food and wine gave me, a relative wine novice, great confidence in exploring this frequently snobbish world. I appreciate the humor, organization, and lack of elitism, not to mention their meetings of the minds with New York's top chefs. I've bought copies for five people already... It's more than just handy and informative -- it's a pleasure to read.

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