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Bringing the tastes of travel back home

[TWL: Getting to know Prosecco DOC in Treviso](#)



Wine is one of the easiest and best ways to bring the taste of travel back home, so this post initiates what we're calling **The Wine List** — travels in wine country with a focus on the wines themselves. And we launch **TWL** with a journey through the beautiful towns and delicious wines of the **Prosecco DOC region** of the Veneto and adjacent Friuli—all within driving distance of Venice.



Prosecco is one of those wines that's almost too good for its own good. The light sparkling wine made from the Glera grape is the signature sipping wine of Venice, and it is synonymous with laughter and indolent afternoons at an outdoor cafe (see above, on Piazza San Marco). The wine is made in a tightly limited area of the Veneto and parts of nearby Friuli, and there's a lot of good Prosecco DOC to go around. Although many of the members of the Prosecco DOC Consortium are small operations, some (like Zonin) are big enough to slake the insatiable thirst of Trader Joe's customers. Even these mass-produced Proseccos are very good.



My Prosecco fact-finding trip began at the Prosecco DOC headquarters in **Treviso**, a beautiful little city north of the Venice airport. Treviso is sometimes called the “little Venice” because four rivers flow through it and some of them were channeled to power mills. Despite being heavily bombarded by the Allies in World War II, traces of its old mill wheels and mill architecture remain. Dante immortalized the town in a line in the Paradiso dutifully reproduced on the 1865 bridge over the convergence of the Sile and Bottiniga rivers. The charming city makes a good base for exploring Prosecco country. My lodging, the **Carlton Hotel** (Largo Porta Altinia 15, +39-0422-411-611, www.hotelcarlton.it) was modestly priced and conveniently located near the outskirts of the city. The center of the city was a five-minute stroll away, yet it was easy to get onto the circumferential highway to drive to the countryside. Future posts will visit specific producers, the wine-making school and vinoteca of Prosecco, and hit on some of the scenic highlights of the region.



One evening in Treviso, I dined at **Al Foghèr Ristorante** (Viale della Repubblica 10, +39-0422-432-950, www.hotelalfogher.it), which figures in the origin story of the now-ubiquitous dessert, tiramisù. The grandmother of the current owners, who had a more modest restaurant in the 1950s when the queen of Greece visited Treviso, concocted what she called an Imperial Cup. This link to gastronomic fame (or infamy) serves as a lure to the restaurant, which serves excellent Trevisano food. I caught just the tail end of the local radicchio season and enjoyed a couple of light dishes (including an excellent squid ink pasta with fresh vegetables) with a bottle of **Bosco del Merlo Prosecco DOC** (about \$12 in the U.S.).

Periodically, the restaurant gives demonstrations of making tiramisù and I took furious notes. Here’s my translation into American measure based on a rapid-fire presentation in Italian. It goes very well with an extra-dry Prosecco DOC (which is sweeter than a brut).

TIRAMISÙ AL FOGHÈR

Serves 8

Ingredients

2/3 cup sugar
1/3 cup brandy
4 large egg yolks
12 ounces mascarpone cheese
1 cup espresso
package of ladyfingers or champagne biscuits
2 oz. bittersweet chocolate, grated

Directions

Whisk together sugar, brandy, and egg yolks in heatproof bowl. Set bowl over saucepan of simmering water and whisk until well dissolved and mixture reaches 170F (77C) on a candy thermometer. Remove from heat and beat in the mascarpone. Reserve mixture.

Dip a ladyfinger briefly in espresso, turning to coat, and place in clear glass serving bowl. Repeat until entire bowl is lined with espresso-saturated ladyfingers. Pour half of mascarpone mixture over them. Then make another layer of espresso-saturated ladyfingers, and top with remaining mascarpone. Grate chocolate over the top and refrigerate overnight.

Tags: [Bosco del Merlo Prosecco DOC](#), [Italy](#), [Prosecco DOC](#), [tiramisu](#), [Treviso](#), [Venice](#)

About The Author

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Before he was a food and travel writer, David Lyon was a commercial fisherman, a line cook, a poet, and a sometimes teacher of writing and cooking.

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