

42 **femail** MAGAZINE**BARGAIN OF THE WEEK**

*Valdo Oro Puro Prosecco, £9.99 (was £13.49), Waitrose*

**FROM** the smarter Valdobbiadene vineyards in Italy's Veneto region, there's a little more to this one than most. Made from hand-harvested glera grapes with gorgeous apple flavours, this is fruity, frothy and fresh. A cut above.

**WHITE WINE**

*Albourne Estate Bacchus 2014, £12.95, [www.albourneestate.co.uk](http://www.albourneestate.co.uk)*

**ENGLISH** wine is on a roll. Albourne Estate near Brighton is run by fellow knackered mother, Alison Nightingale. Her wines stand out because of their crisp, pure flavours. This is made from the bacchus grape: if you like citrusy sauvignon blanc, you'll love it.

**Food pairing:** Chicken.

**KNACKERED MOTHERS' WINE CLUB**

BY HELEN MCGINN

**RED WINE**

*Reggiano Rosso 2013, £6, M&S*  
**LAMBRUSCO** grapes are behind this perky, refreshing Italian red. And unlike the majority of lambrusco on our shelves, there's no fizz or sweetness. Rather, these grapes are grown in the Emilia Romagna region in dry, red, still form. Expect fresh, cherry-scented, red fruit flavoured wine that's good value for money.  
**Food pairing:** Risotto.

**ROSE**

*Chateau Pigoudet Cuvee La Chapelle 2014, £8.99, Majestic*  
**IN A** sea of rose, this will float boats. Made in the Coteaux d'Aix en Provence region from a typical blend of grenache, cinsault, cabernet sauvignon and syrah grapes, it's pale, pretty and fresh. One to sip all summer.  
**Food pairing:** Olives.

■ *THE Knackered Mother's Wine Club by Helen McGinn (Pan, £7.99).*