

## WINE UNDER \$20

# Another Way To Sparkle

North Americans rarely encounter Argentine sparkling wine. Pascual Toso's bright vino espumoso, from Mendoza, is a nonvintage basic version. A simple steely white made from chardonnay grapes, this appetite-sharpener clicks with finger food.

Gotham, 2517 Broadway (94th Street), can charge only \$8.99 because Toso uses tanks for the bubble-creating fermentation; this is the Charmat process. France's more labor-intensive Champagne method, relying on fermentation in bottles, yields pricier products.

HOWARD G. GOLDBERG