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THE POUR

12 Wines to Match That Late-Summer Heat

It's not the color that's important in hot weather, but the weight and texture of these wines.

Excerpt from article by Eric Asimov, Aug. 8, 2026

Summer is often thought of as the season of rosés and whites. They naturally come to mind because they're served cold, but it's a false equation. It's not the color of wine that determines its seasonality but the weight.

As with tees and tank tops, it's the lightness of the material that suits wines to the summer heat. People still wear plenty of blacks, grays and dark blues in the summer, but the fabrics are light, linens and cottons rather than heavyweight wools.

Similarly, we store away the big, robust wines, whether reds or whites, until the weather cools. But less substantial reds, specifically those that are light-to-medium-bodied and lower in alcohol, say, 13.5 percent or below, these can be excellent, especially if served lightly chilled.

Not that we don't want whites and rosés. Of course we do, especially those that, like the reds, are not heavy or too alcoholic. But reds can be great in the hot weather, too, and desirable, unless we shelve plans to grill steaks, ribs and burgers until the fall...

TIBERIO Cerasuolo d'Abruzzo 2025, 13.5 percent, \$28

This is one of my favorite rosés, if you can call it a rosé. It's a pale cherry color, like a light red wine, nothing like the bleached pink typical of most Provençal rosés. But that's the nature of cerasuolo, which is derived from the Italian word for cherry. Antonio and Cristiana Tiberio, brother

and sister, are scrupulous farmers and winemakers, and I love their wines. This bottle, made entirely of montepulciano d'Abruzzo, tastes like rocks and lemons. You can drink it with anything. (The Sorting Table, Napa, Calif.)