

FROM THE BAR

Lynn wine pro pairs fizzy Spanish white with risotto

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When you talk with sommelier Charlie Gaeta about his path into wine, you might be surprised how he got his start. “I had a job in investment banking,” says Gaeta, 30, who interned in New York and later worked in Boston. “I was going out to dinner a lot, and was always researching the wines I had.” That fascination led him to work as a bartender’s assistant at The Blue Ox Restaurant & Bar, located in his hometown Lynn, where he rose through the ranks and is now general manager and beverage director. From a list showcasing small family winegrowers, the wine pro recommends a 2014 Avinyo Petillant Blanc Vi d’Agulla (\$10 a glass, \$38 a bottle) a dry, low-alcohol Spanish white with bright acidity and a hint of fizz. It’s delicious with a dish made by chef-owner Matt O’Neil, a pan-roasted cod on risotto with white asparagus and wild ramps, with an arugula-cherry tomato garnish dressed in lemony vinaigrette (\$25). Ever one for hospitality, Gaeta considers the delight of his guests an excellent return on investment. **The Blue Ox Restaurant & Bar** 191 Oxford St., Lynn, 781-780-5722, www.theblueoxlynn.com.



ANNA WISTRAN WOLFE

Charlie Gaeta of the Blue Ox.