



Sparkling Wines

With wines you taste from driest to sweetest,
with sparkling you begin with the best!

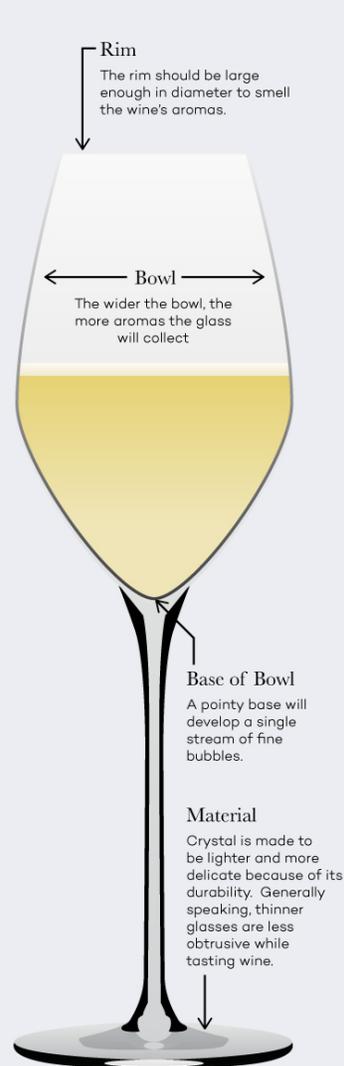
Serve chilled (47° – 50°). Place the bottle in an ice bucket for half an hour or place the bottle on its side in your refrigerator for four hours.

Storage – 50°, dark, slightly humid. Very light-sensitive. Good champagne usually can last 10+ years.

Storing and Serving



Quick Guide To CHAMPAGNE GLASSES



Flute

Crémant, Cava, etc

This style of glass preserves the bubbles the most and is ideal for bone-dry (Brut, Extra-Brut and Brut Nature) sparkling wines.



Tulip

Prosecco, Rosé, etc

This style of glass collects more floral aromatics with its wider bowl shape and is ideal for more aromatic, fruity sparkling wines.



Wide Tulip

Aged Sparkling Wine

This style of glass collects more the aged flavors of biscuit and brioche found in fine sparkling wines such as vintage Champagne, Franciacorta, and Gran Reserva Cava.



Coupe Glass

Vintage Design

This design was the popular style used in the 1950s. The bubbles disperse quickly making the wines taste softer and fruitier. This is a fun glass shape to try with sweet sparkling wines such as Asti Spumante.

Food pairings

- Sparkling wines are high in acid and low in sugar (and alcohol)
- Pairs well with most foods except steaks and sweet desserts (except sweeter sparkling wines) Sweet goes with sweets
- Bubbles help to cleanse the palate
- Acidity refreshes the palate when paired with high fats and salty dishes.

Pair with: Potato chips, eggs, mushrooms, creamy cheeses, nuts.

Classic pairing is oysters.



Sweetness:

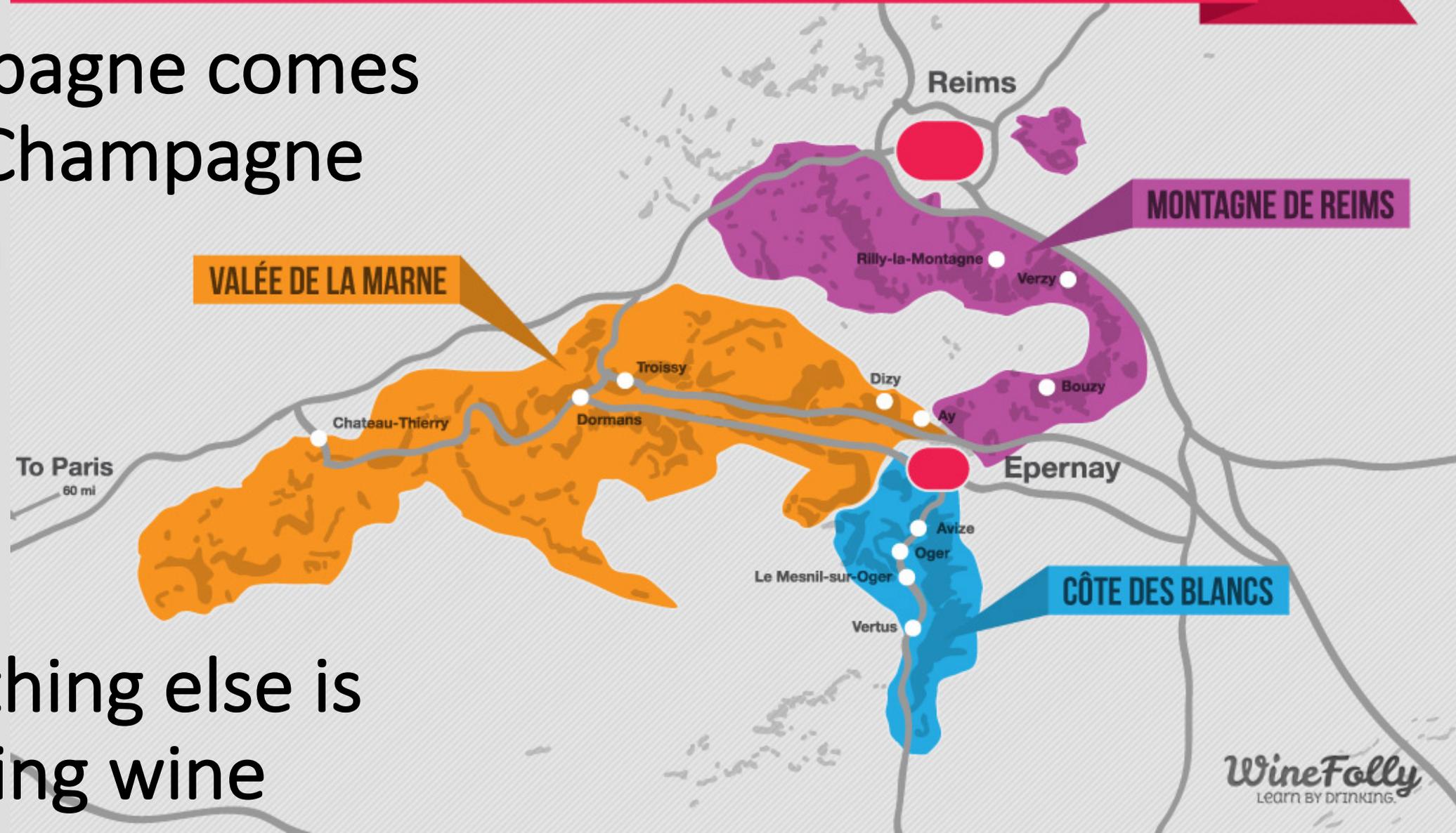
- Brut Nature
- Extra Brut
- Brut
- Extra Dry
- Sec
- Demi Sec
- Doux

How Sweet is My Champagne?



CHAMPAGNE MAP

Champagne comes from Champagne region

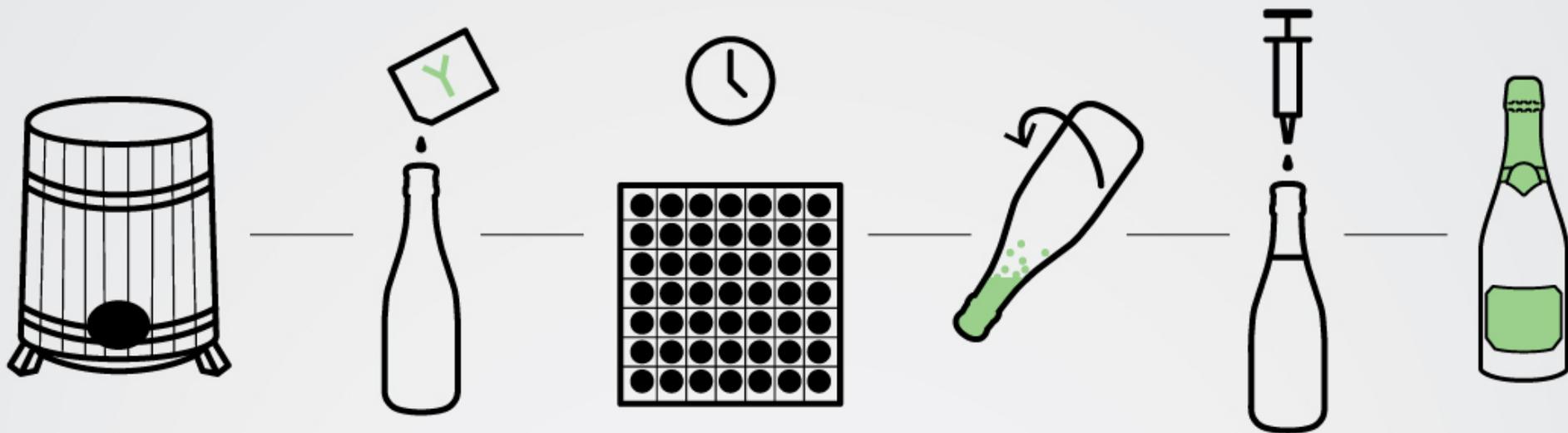


everything else is sparkling wine



Traditional Method

SPARKLING WINE PRODUCTION



CUVÉE

After wines complete the first fermentation, the winemaker creates a blend or "cuvée" with a selection of base wines.

TIRAGE

Wines are bottled blended with a small mixture of yeast and sugar/must to initiate the 2nd fermentation. This mixture is called the Liqueur de Tirage.

AGING

Wines age for a period of time on the lees (dead yeast particles). Aging lasts from about 9 months to about 5 years (depending on quality level).

RIDLING / DISGORING

Bottles are rotated so that lees descend to the neck of the bottle. Then the bottle necks are placed in a frozen bath and opened such that the frozen block of lees pops out.

DOSAGE

Some wine and sugar/must (called residual sugar-RS) is added back to the bottle. This mixture is also called Liqueur d'Expedition

BRUT NATURE 0-3 g/L RS

EXTRA BRUT 0-6 g/L RS

BRUT 0-12 g/L RS

EXTRA DRY 12-17 g/l RS

DRY 17-32 g/L RS

DEMI SEC 32-50 g/L RS

DOUX 50+ g/l RS

Vintage vs. non-vintage

- ❖ Champagne houses create a continuous house style by the blending of various vintages, to create the yearly non-vintage Champagne.
- ❖ Vintage is made from a special year's harvest, when the wine maker determines the harvest is excellent.



Champagne – Three Grape Varietals



Pinot Noir

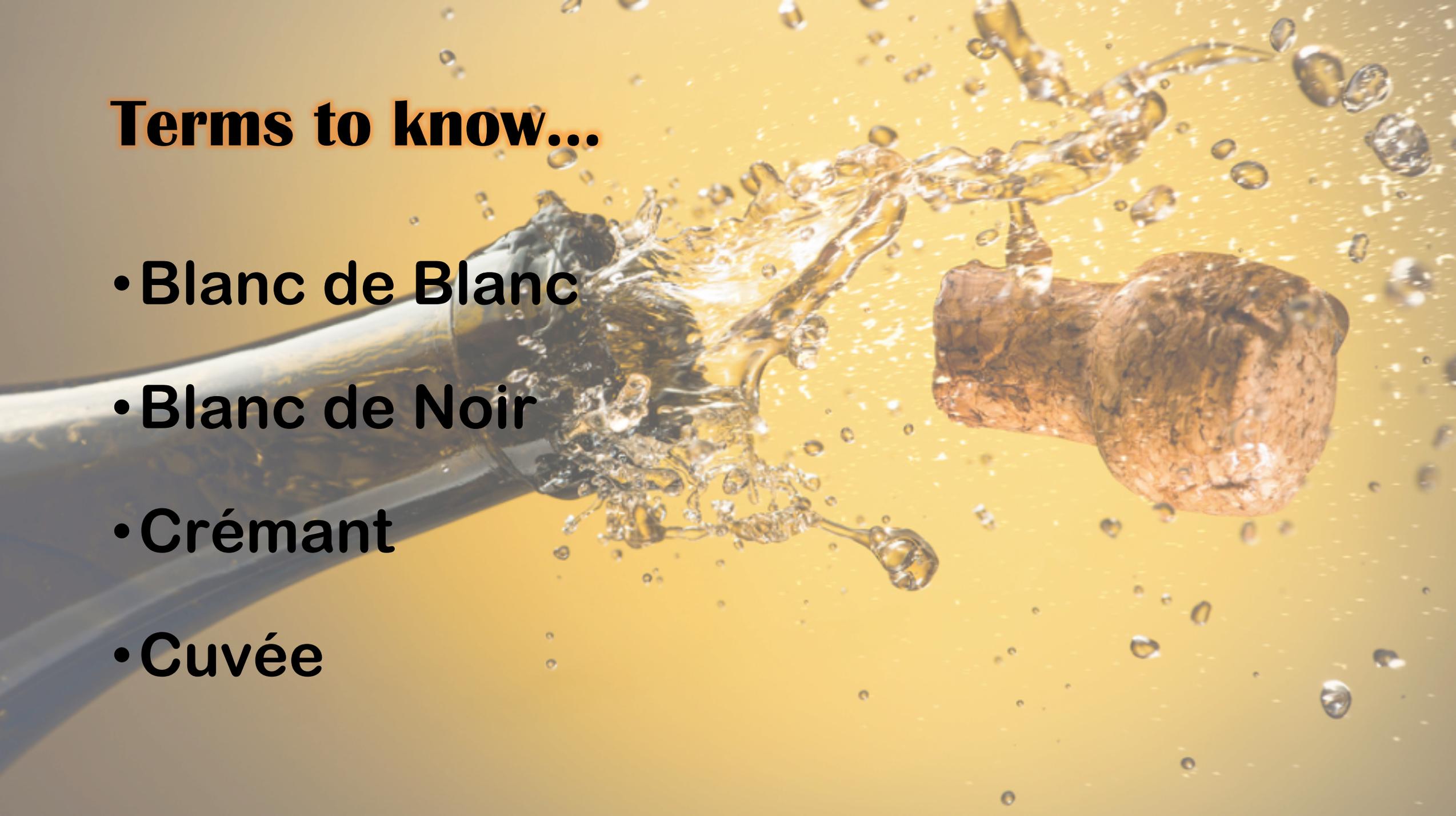


Chardonnay



Pinot Meunier

Terms to know...

A dynamic photograph capturing the moment a cork is ejected from a champagne bottle. The cork, a textured brown cylinder, is shown in mid-air to the right of the bottle's neck. A large, energetic splash of golden champagne erupts from the bottle, with numerous bubbles and droplets suspended in the air. The background is a bright, uniform yellow, which makes the dark glass of the bottle and the white foam of the champagne stand out.

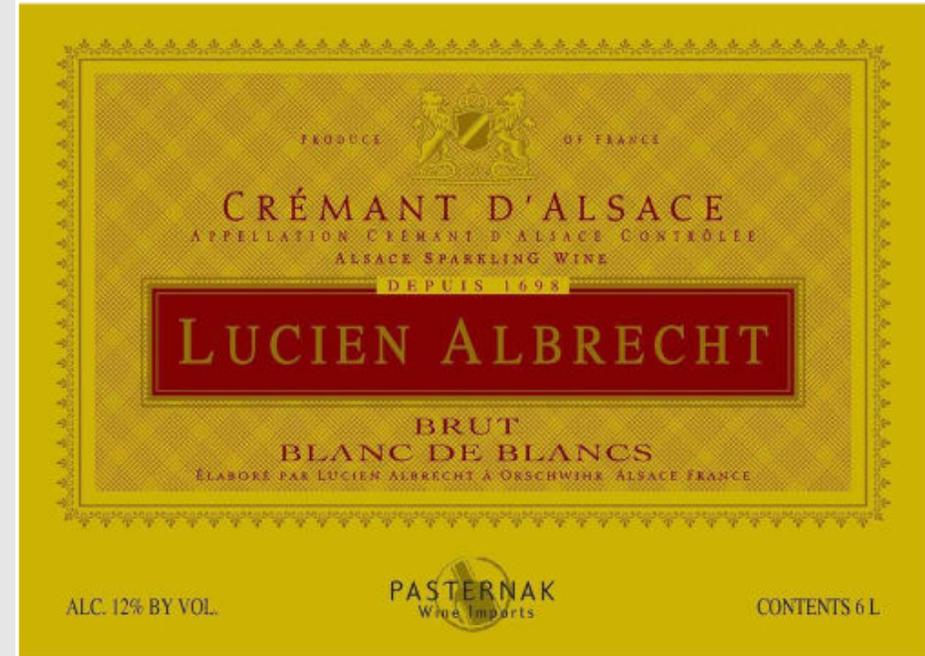
- **Blanc de Blanc**
- **Blanc de Noir**
- **Crémant**
- **Cuvée**

Brut Champagne



Paired with caviar, deviled eggs and potato chips

Blanc de Blanc and Crémant



Paired with avocado toast and brie cheese

Cava, Prosecco and Rosé



Paired with risotto and strawberries

Cava - Indigenous Spanish grapes made in the Champagne method.

Grape Varietals:

- Xarel.lo
- Parellada
- Macabeo



Region: Penedès (Catalan) DO Cava

➤ The DO Cava is defined by a specific method of winemaking, rather than a geographical reference.

➤ There are over six regions with the DO Cava designation, but 90% is from the Penedès



Prosecco

Charmat Method

Main Varietal:

➤ Glera

PROSECCO



GRAPES

Prosecco is made with at least 85% Glera (aka Prosecco) grapes.

QUALITY LEVELS

PROSECCO

Prosecco D.O.C.G. The most common Prosecco which can be made in both Veneto and Friuli-Venezia Giulia.

PROSECCO VALDOBBIADENE SUPERIORE

Prosecco Conegliano Valdobbiadene Superiore D.O.C.G. Grapes come from a smaller, more focused growing area between Valdobbiadene and Conegliano on steep hillsides. These hills produce some of the most concentrated Prosecco wines.

COLLI ASOLANI

Colli Asolani D.O.C.G. Across the river from Conegliano-Valdobbiadene region is a smaller hillside region producing excellent wines with the same quality standards labeled Colli Asolani on the bottle.

PROSECCO VALDOBBIADENE SUPERIORE RIVE

Prosecco Conegliano Valdobbiadene Superiore Rive D.O.C.G. Wines made from specific communes or vineyards within Conegliano-Valdobbiadene. There are 43 communes that can be labeled as such.

SUPERIORE DI CARTIZZE

Valdobbiadene Superiore di Cartizze D.O.C.G. A micro region of just 265 acres just outside of Valdobbiadene (towards the West side) that's commonly considered to be one of the finest terroirs for Prosecco in the world.

SWEETNESS LEVELS

BRUT
Up to 12 grams/liter

EXTRA DRY
Between 12–17 grams/liter

DRY
Between 17–32 grams/liter

*Teaspoons show average sugar levels in tsp per 5 oz (150ml) serving of wine



PROSECCO GLASS

TULIP GLASS

Prosecco is best served cold in a tulip style sparkling wine glass.



<http://winefolly.com/learn/wine/prosecco>



Italy!