



Prosecco

the 'NEW' wine for Celebration



Fabiano Winery

FRIZZANTE or SPUMANTE - who cares, 'Let's CELEBRATE!!!'

PROSECCO is THE fizz of 2014 but what is it, how do we drink it. Where does it come from and just WHAT is the difference between Frizzante & Spumante? The flavour is fresh and lively with tastes ranging from green apples to white peaches and apricots. With aromas of fresh cut flowers too and soft fruit. A soft acidity gives a great structure.

Prosecco is white but be aware you might find rosé that could go by the same brand name. This cannot be labelled as 'Prosecco' itself. It is made in a de-limited region of the Veneto region to the north of Venice and east of Trieste with the best and 'top end' wines from village areas near to Conegliano and Valdobbiadene.

There are 2 styles of Prosecco, Frizzante and Spumante. FRIZZANTE has a refreshing tingle on the palate or perhaps you could call it 'pétillant' and is produced by stopping the second fermentation early. SPUMANTE is very similar to other sparkling wines made in the TANK METHOD [or Cuve Close] where a full second fermentation is encouraged and allowed under pressure. Once the fermentation has finished the wine is filtered and bottled, still under pressure so all the fizz is kept intact.

The grape too is called Prosecco although today they prefer the name Glera [I have no idea why myself but such is life!] The style of taste today is from softly medium to 'brut' dry. Today's modern equipment of stainless steel tanks are ideal to make this wine which is shown by the exuberant sales over the last 2 or 3 years. Stainless Steel keeps the wine fresh and lively in flavour and taste which is exactly what consumers are looking for - well I am are you?

Now do be aware that the word Spumante only relates to the style of fizz NOT the taste and is recognised by the 'champagne'



Fabiano Old Bar Scene 1912

type cork. Today Frizzante is often closed by a screw top but I like the old traditional cork that is held in place by a piece of string [how cute is that?]. This is called a Spago Closure and I think it is really 'cool'!

We at George Hill list 4 different wines, 2 are Frizzante and 2 are Spumante. Cost varies from around £7 to upwards of £12 per bottle with some 'top end' and 'single estate' costing more. You will find some variance in quality but that would be expected of course. An interesting point is that here in the UK the Excise Duty for frizzante is classed as being a 'Still Wine' adding £2.46 per bottle, whereas spumante is classed as Sparkling Wine and adds a staggering £3.15 per bottle in Duty regardless of the final price.



View across the valley near the top town of Valdobbiadene



[any where, any time, any place]

There are also some small sizes available, for example we stock a 20cl bottle which is a nice 'large glass' size - well OK really 2 glasses but whose counting? Ha ha. Prices in bars vary a lot but it does mean you can have a small personal celebration of life on your own for between £5 & £7. If you can find them in a shop the cost will be around £3.60 / £3.95 per 20cl. Do note these are sometimes called 'Quarter bottles' but most are the larger 20cl size.

WAYS TO USE PROSECCO

As with Champagne, Prosecco is great to mix. The most famous is in making a Bellini which is Prosecco mixed with Peach Juice. Peach juice is really difficult to buy ready pressed and I suggest you either press it yourself or try a very good delicatessen. Mix it to taste but usually 50 / 50 does fine. White Peach juice is fantastic and really moves the drink up the scale.

I love it made as a Peach - Kir Royale by using Crème de Pêche which is, to be simple, a peach liqueur under 25% ABV. You can also use other flavours and a particular favourite of mine is Crème de Mure which is made from blackberries -

YO!!! Once you have made it as Kir, try pouring the whole lot over vanilla ice-cream it is simply goooorgeous!! Don't do it alone it is far too much fun and should be shared.....

My Conclusion

Processo is made for everyone at a price you can afford so go out and find some NOW!

All the best

Andrew
[andrewh@georgehill.co.uk]

www.countryside-lavie.com

GEORGE HILL LTD

Wine Merchants & Shippers
OF LOUGHBOROUGH

- Retail & Wholesale Wine Merchants
- Wine Tasting, Events & Talks
- Luxury Foods and Chocolates
- Sale or Return & FREE glass loan
- Food & Wine Pairing
- Advice & Guidance
- Hampers and Corporate Gifts

Shop & Cellars:
59 Wards End, Loughborough
Leicestershire, LE11 3HB
01509 212717
www.georgehill.co.uk