

Spumante Chardonnay

We are pleased to introduce this great sparkling wine to our list of wines from local partner Cossetti – this is our first Champaign like listing and we think it is a very good one. Typically when people think of Chardonnay, they think of the dry white wine that comes from new world wine producers and France. However a large number of Italian producers also grow this essentially mass market grape. A bottle of supermarket Chardonnay, like many other types of wines produced for the masses will tend to taste exactly the same as other supermarket Chardonnays. The predictability of a wine produced to conform to a mass market recipe brings large profits to big producers, but it also makes life uninteresting for consumers. Generally speaking, the Italian Chardonnays we have tried so far tend to be leaner and crisper than other Chardonnays we have tasted. We hope that this Piemonte Chardonnay from the Cossetti vineyards will convince you that it is still possible to find an affordable Chardonnay with a personality. Every bottle of this wine comes from grapes grown in Cossetti vineyards deep in the Monferrato hills. Here the climate and soil structure combine to create the optimal conditions to grow grapes that retain the good acidity needed for fine sparkling wine. With great grapes and the expertise of the Cossetti wine maker this Piemonte Chardonnay has been produced as a quality sparkling wine with an elegant structure. Interestingly although other producers are dropping the designation ‘spumante’ from their wine labels, Cossetti continue to use traditional Italian terminology. The word ‘spumante’ actually means ‘foaming’ which some producers think has negative connotations. However in Italy it traditionally was used to signify that a wine was fully sparkling.

PiedmontWine are discovering that drinking Chardonnay need not be the rather boring, bland experience we had come to associated with this big production grape variety. Nor is it necessary to buy premium priced champagne to enjoy the taste of a dry sparkling white wine. We are therefore delighted to add this value for money wine to our listing.

Piemonte Chardonnay D.O.C. [spumante]

The dry white sparkling Chardonnay wine is produced by the Martinetti/Charmat method with fermentation in a temperature controlled environment. Eugene Charmat, a French man invented this process in 1907. Unlike the traditional method ‘Methode Champenoise’ whereby champagne is produced with secondary fermentation taking place in individual bottles, Charmat invented the large glass lined tank whereby the wine stays under constant pressure in bulk. This Piemonte Chardonnay has a clear straw colour with a delicate fruity scent, also softly aromatic on the nose. It has a pleasant dry full bodied taste with hints of fruit and minerals.

PRODUCER	Cossetti
Variety of grape	100 % Chardonnay
Production area	Castelnuovo Belbo [Province of Asti]
Appellation	Piemonte Chardonnay
Alcohol Volume	12%
Soil	Calcareous-clayey 150-200m above sea level
Type of Cultivation	Guyot process
Fermentation	8 - 10 days
Cellaring	Not designed for aging this wine should be drunk within two years of purchase.
Bottling	May/June
Serving temperature	7°C - 9°C
Food	Pairing Pasta dishes, fish, white meats, antipasti. Great as an aperitif and as a toasting wine for that special occasion.

