

THE BUTCHER'S POUR

Lambrusco | Touriga Nacional | Sparkling Wine Production

Fiorini Lambrusco

100% Grasperossa di Castelveto

Aromas: Fresh red fruit with soft hints of baking spice

On the Palate: The palate on this wine is dry and grippy with hints of dark cherry and plums

Pairing: Pizza, salty hard cheese, prosciutto

Ultra Violet

95% Cabernet Sauvignon

5% Cabernet Franc

Aromas: Violets and mixed berries

On the Palate: Soft, round, velvety tannins with notes of blackberries and pie spices

Pairing: Red meats, salty foods, dark chocolate cake

Badia Alle Corti

100% Montepulciano

Aromas: Delicate fresh black fruits

On the Palate: A fuller bodied red with blackberries, woody notes, and smoke

Pairing: Crushable everyday red to pair with pastas and meat dishes

Herdade de Gâmbia

Touriga Nacional, Syrah, Aragonez

Aromas: Spice forward nose

On the Palate: Fresh red fruits with soft tannins and spicy incense.

Pairing: Grilled meats, pastas, spicy dishes

Lambrusco

Both the name of an Italian sparkling as well as a grape varietal originating in northern Italy. When talking about Lambrusco we are looking at four central provinces in Emilia-Romagna: Modena, Parma, Reggio-Emilia, and Mantua. These are places also known for Parmigiano-Reggiano and Prosciutto di Parma; so it is safe to say that these are perfect pairings with this fun effervescent red wine.

Labrusca in Latin means “wild” so Vitis Labrusca refers to wild or naturally occurring grape varieties that contain a more juicy grape characteristic; sometimes referred to as being “foxy.” There are six main types of Vitis Labrusca: Salamino, Grasperossa, Montericco, Maestri, Marani, and Sorbara. These varieties all range in different levels of flavor, tannin, and intensity. With the wine in your box we will be focusing on

Grasperoosa; this variety is known for producing full-bodied, higher alcohol wines with deep purple flavors.

In the beginning Lambrusco was produced very similarly to Champagne; in that it was produced in a traditional method with secondary fermentation taking place in the bottle. Around 1950



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Sparkling Wine Production

There are a few different methods when it comes to producing sparkling wines.

There is the Traditional Method; this is where wine is fermented, and then when it is bottled the wine maker will add measured amount of yeast and sugar or *liqueur de tirage* then cap the bottle. In this method secondary fermentation happens in the bottle, and the wine will spend time with the yeast once it has consumed all of the sugar producing that bready or biscuit characteristic that you would find in most Champagne.

The Charmat Method; after the wine ferments the *liqueur de tirage* is added, and secondary fermentation takes place in large pressurized steel tanks. There is less contact with the yeasts so the bready flavors are not as pronounced.

Finally there is Carbonation; just like it sounds the wine is blasted with Carbon Dioxide imparting no flavor on the wine. This is the best method to produce fresh fruity sparklers.

Events this month

Virtual Member Chat- December 8th

Virtual Tasting- December 17th

*Keep your eyes peeled for more events this month!

Contact

If you would like to share any information or if you have a request, please email whitney@pendulummeats.com

wine makers began using what is now known as the Charmat Method; this is where secondary fermentation takes place in large pressurized steel tanks allowing for more consistent wines to be produced.

Around 1960 is when producers began to export Lambrusco to the United States. The wine that were produced to be exported to the United States were sweeter in style to appeal to the American palate. That would soon backfire as taste trends changed; with Americans starting to enjoy drier wines. By the 1980's Lambrusco was thought of as a sweet juicy wine with little character, not to be taken seriously.

The Lambrusco in your box is from Modena, located at the foot of the Appennino Mountains. The winery was founded in 1919, and has been operated the Fiorini Family for three generations. This wine is characterized as an off-dry style with delicate bubbles. I feel like the tannins in this wine contribute to an elevated sense of dry, making the wine feel a little grippy on the palate.

Touriga Nacional

Usually one of the major grape varieties used in making port wines; this grape can produce dry full bodied reds with the aging potential compared to Cabernet Sauvignon. Bold tannins that soften with aging, and rich fruit characteristics that are balanced with dark chocolate. As a blending grape it adds structural tannins, and rich black fruit flavors.



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