

TUTTO

QUARTICELLO

Val d'Enza, Emilia-Romagna



From his family's vineyards in Montecchio Emilia, Roberto Maestri makes a handful of sparkling wines that equal the best in the region.

Roberto works organically on five hectares of vines sat on clay-gravel soils. He only uses wild yeasts and his bubbles are made the traditional way here in Emilia, with the second fermentation completed in the bottle.

Roberto's wines are deceptively simple, but always delicious, with eating well and good times in mind. Ultimately, they excel in refreshment and make so much sense on any table groaning lined with salumi or cheese. Perhaps that is why they are the first wines we reach for time and time again to begin a meal.

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CASCINARONCHI BRUT NATURE

2016

Spergola from young vines planted over gravel owned by the family of Roberto's wife. It is initially fermented in cuve, before a little Malvasia di Candia must from the same vintage is added to the wine at bottling to cause the second fermentation. The wine rests on the lees in the bottle for around fifteen months before being disgorged by hand. A clean, crisp sparkling wine with gentle aromatics and some savoury complexity.