

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.

QUARTICELLO
Val d'Enza, Emilia-Romagna



FERRANDO
2017

In the same style as the Despina, this sparkling rosato comes from a parcel of Lambrusco Salamino planted over gravel. The grapes only spend a night with their skins, leaving a wine that is a beautiful shade of pink. It is initially fermented in cuve, then transferred to bottle with a little must from the same vineyard to cause a second fermentation. The wine is not disgorged, the lees remaining in the bottle. This shines with blood orange and little red fruits and calls for a nice slice of prosciutto or two.