

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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NEROMAESTRI
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This is an old-school, rustic Lambrusco for those that pine for the wine the way it used to be. A blend of Lambrusco Maestri and Lambrusco Grasparossa from gravelly soils, the grapes ferment on their skins for a week before being pressed off to cuve. The wine is then transferred to bottle with a little must from the same vineyard to cause a second fermentation. It is not disgorged and the lees remain in the bottle. This is sanguine, earthy and bone, bone dry. It demands something fatty and salty made from a pig. Some salame, a cotechino or as Roberto suggests, a big bowl of ciccicoli, the local pork scratchings.