

SPARKLING WINES



The name 'Champagne' by law can only be applied to a strictly delimited area of France. That means that prices are bound to be comparatively high given the lack of competition from the rest of France and more importantly the rest of the world. Nowadays Sparkling Wines come from most countries as the market for 'fizz' grows and customers do recognise that wines with bubbles make drinkers feel better although scientists don't know why.

Sparkling wines can be made the same way as the Champagne method which creates a secondary fermentation in the bottle and produces the bubbles. Alternatively, the bubbles can be produced by both fermentations taking place before bottling using the cuveé close or tank method. This tends to produce sweeter and more aromatic wines whereas the Champagne method produces the apple flavours and toasty finish.

CAVA and PROSECCO

There is no doubt about the increased popularity of Cava and Prosecco over the last few years. The astonishing thing is that the increase has been general over nearly all sorts of wine drinkers but **Cava** and **Prosecco** are very different. **Cava**, produced all over Spain to a national standard, is soft and fruity, yes, but generally has a bit of 'oomph' about it and a dryish finish. In particular, the aftertaste should show some biscuity and toasty overtones. We Brits like it young but the Spaniards prefer it with quite a bit of age.

Prosecco has traditionally been a light off-dry aperitif wine drunk in Italian bars. It can be made sweet, dry (quite rare) or medium dry. Above all it should be refreshing and fun but well-made as well! There has been renewed interest in Prosecco in the U.K recently and we list the attractively packaged Casa Gheller as well as the new entry level Di Maria by Luca Botter.





WHITE

Taste
Guide

Trade
Sales Price

Moscato Spumante (Italy)

4

£4.49

For those looking for a sparkler with a touch of sweetness but a light, easy drinking texture.

££ Cava Portaceli Brut (Spain)

1

£5.07

Spain's best sparklers are known as Cava. This is soft, fruity and great for functions. This represents great value.

Chapel Hill Sparkling Pinot Grigio (Hungary)

2

£5.35

A stylish, fresh and appealing sparkler with fine bubbles and a clean lingering finish.



Prosecco Di Maria (Italy)

2

£5.60

This Prosecco is fresh and fruity with a crisp citrus twist on the finish.

Casa Gheller Prosecco Treviso (Italy)

2

£5.87

Modern and fashionable, this Prosecco is clean, crisp and refreshing with a slight tang of green apples.

Asti Spumante Martini (Italy)

4

£6.48

Italy's classic sparkler - slightly sweeter than most but very popular.

Aldridge Estate Sparkling Brut NV (Australia)

2

£7.25

This is a delightful, zesty sparkler with warm, biscuity fruit flavours. It has a good persistent mousse and a rich, dry fruit style.

Juve Y Camps Cava Reserva Brut (Spain)

1

£7.79

One of the quality smaller producers of Cava who are still a family business. Renowned for free-run juice with plenty of apple fruit and a toasty and yeasty finish.



ROSÉ

££ Cava Portaceli Rosé (Spain)

2A

£5.27

Pink bubbles are romantic, attractive and great fun.



Casa Gheller Rosato Frizzante (Italy)

2A

£5.87

Crisp and dry, this sparkling wine oozes a concentration of red berry fruits and a refreshing finish.



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