

Culinary *with Camilla* Adventures

Hand-Stretched Pizzas + Anna Spinato Valdobbiadene Superiore DOCG Brut #ItalianFWT #Sponsored

Wednesday, December 2, 2020

During the summer, when one of my wine contacts asked if I would be interested in receiving some Prosecco Superiore samples from the Consorzio*, I almost responded, "Are you joking?" But I didn't. I put on my professional big-girl pants and asked her all the questions about deadlines, preferred hashtags, etc. Then I waited for the shipment. So, you'll be seeing several pairings between now and the end of the year as I host the Italian Food Wine Travel bloggers - #ItalianFWT - in an exploration of Italian sparkling wines for the holidays.



One of the bottles I received was a **Valdobbiadene Superiore DOCG Brut from Anna Spinato**.* This is a single-varietal, 100% Glera from the Valdobbiadene Hills of the Veneto where the grapes were harvested by hand.

In the glass, this pours a brilliant sunny straw color with a heavy froth and dense streams of fine perlage. On the nose, I noted crisp green apples aromas of yeast. On the palate, the wine has a pronounced citrus that balances the brioche flavor.

But that yeastiness had me thinking about homemade pizzas. We have hand-stretched pizzas at least once a week, made with my sourdough starter. We all do, however, like different toppings on our pizzas...