

SOMM'S TABLE

Perfect pairings from the other side of the equation.

Around the World Pét-Nat Party! (#WinePW)

Written by Nicole Ruiz Hudson / DECEMBER 15, 2019

I've decided I'm going to be all about the bubbles this December (or mostly anyways) and we're kicking the festivities off with an "Around the World Pét-Nat Party!" We're going to take a little sipping journey to look at the history of these wines and explore some of the different flavors you might find in these fun and funky bottles.



In Italy, there is a related style of Prosecco for which leaving the lees in is key. These wines go by a few different terms such as Sui Lieviti and Col Fondo. Col Fondo is the more common indicator for the style I've seen. As in other cases, this style of making bubbly in the region predates the Martinotti method (aka Charmat method, tank method, Metodo Italiano, Cuvée Close, autoclave) which was first developed in 1895, and is more typically used in the region today. The main factor is they're not disgorged, but are also often made in one

fermentation – i.e. *méthode ancestral*.

Thanks to those lees in the bottle, these wines are more textured than other Prosecco styles, and they are made in the Brut Nature style (i.e. there are no added sugars to keep the fermentation going.) I was loving this style on my recent work trip to **Conegliano Valdobbiadene Prosecco Superiore D.O.C.G!** They traditionally pair these wines with the charcuterie of the region, as it cuts through the fat nicely. Given that extra texture, these wines also pair well with more substantial dishes than the other more delicately flavored bubbly of the region.

