

# Wine & Spirits

THE SHORT LIST

## Crushable Sparklers: Cured Meats

*The Top Brands from a Decade of Tastings*

curated by [W&S Team](#) • July 30, 2020

Salty meat, crunchy crackers and surprising sparklers (some grüner, anyone?) will turn your weekend picnic into a highlight of the summer. Here are some tips from ten years of our tastings—narrowed down from some 1,330 bubbles (leaving aside an equal number of Champagnes) to a list of 25 consistently delicious sparklers, including these eight to clean up after salumi, speck and other cured meats. All come at prices reasonable enough to make them anyday drinking. Crush a bottle with your favorite charcuterie this summer.

### BISOL

SOFT, PEAR-SCENTED PROSECCO FOR SMOKED DUCK



Valdobbiadene Prosecco  
Superiore Crede Brut \$24

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