



WINE FOLLY

Italy, Tips & Tricks, Wine Regions

Tasting Challenge: Italian Prosecco

April 28, 2021

To get a look at some of the best this Italian region has to offer, we picked up a Conegliano Valdobbiadene DOCG, a single tier from the top ranking Prosecco in the world!



Nino Franco Rustico Prosecco Superiore

Look: Medium straw.

Aromas: Lime, granny smith apple, cinnamon, honeydew melon, and a little bit of buttery quality.

On The Palate: Tart! Like biting into a sour apple. Pear and pineapple. Has a bit of a beer-like, lager quality to it, with some creaminess on the finish.

Food Pairing: Would pair so well with sesame chicken and lo mein, fish tacos, fish and chips, lemon pepper wings... the list just keeps going.

NINO FRANCO

Rustico

TREVISO, VENETO,
ITALY

Very fine, persistent,
pleasant, crisp, fruity
and flowery. Creamy,
refreshing and
balanced.



What We Learned About Prosecco

First and foremost, there's no grape named "Prosecco." Prosecco is made from a grape called Glera. Like Bordeaux or Champagne, the name Prosecco itself refers to a region. Specifically, a large stretch of land in northeastern Italy covering nine provinces.

And while a huge amount of the wine that comes out of this region is known for being simple and inexpensive, Prosecco itself has an entire classification system designed to separate the plonk from the quality. Unlike Champagne or Crémant, where the wine is aged in bottles on the lees, Prosecco is made in huge tanks. This process takes away some of the more biscuity qualities that traditional method sparklers are known for, but also makes producing it cheaper and easier.

Last Impressions

While Prosecco might have a bit of a reputation as the cheap and easy, the upper echelons of this sparkling wine are able to offer you a complex and enjoyable experience without making you wonder how you're going to pay your electric bill next month.

