

**solera** *Spanish* A system employed in the production of Spanish [sherry](#) whereby older and younger wines are blended to achieve consistency of style and, in the case of [fino](#) sherry, to rejuvenate the [flor](#) yeast that would otherwise die out.

**sommelier** *French* A specialized waiter responsible for serving wine, as well as offering advice on specific wines and food and wine combinations.

**soutirage** *French* [Racking](#).

**sparkling wine** A type of wine, usually white, that is effervescent with bubbles of [carbon dioxide](#) gas which sparkle as they rise to the surface. While [champagne](#) is the best-known, sparkling wines are produced in almost every wine region in the world. They are generally at their best when made by the [méthode champenoise](#), acquiring their sparkle through a [secondary fermentation](#) inside a sealed bottle which prevents the gas from escaping. Inferior versions may be made by [carbonation](#), the injection of [carbon dioxide](#) gas into the wine. There are many styles of sparkling wine and these vary greatly both in sweetness and in the amount of effervescence. Sparkling wines in France are called mousseux for fully sparkling, pétillant for lightly sparkling, and perlant for very lightly sparkling. The Italian equivalents are spumante, frizzante and frizzantino. [Crémant](#) is another type of sparkling wine from France, while the predominant sparkling wine from Italy is [spumante](#), from Germany [Sekt](#), and from Spain [cava](#). See also [Charmat method](#).

**Spätlese** *German* A [Qualitätswein mit Prädikat](#) category of German white wines, as described by German wine law. Its name means "late harvest", and the grapes must be picked later than the grapes for [Kabinett](#), though they need not have as high a [sugar](#) content as the grapes for [Auslese](#) and above. See also [Beerenauslese](#) and [Trockenbeerenauslese](#).

**specific gravity** A system for measuring the density of a substance compared to the density of an equivalent volume of water, which is given a specific gravity of 1. [Sugars](#), [tannins](#) and other substances in wine serve to raise its specific gravity, while [alcohol](#), which is less dense than water, lowers it. Most often, wine densities are measured according to the [Brix](#), [Baumé](#) or [Oechsle](#) scales. See also [must weight](#).

**spitting** When wine is [tasted](#) solely to be analyzed and evaluated it is often preferable not to swallow it. Swallowing adds nothing to the flavour of the wine and if many different wines are to be judged would only serve to impair the taster's senses. At most organized tastings -- where frequently dozens of wines are tasted -- there will generally be spittoons or similar facilities provided.

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**sparkling wine**

A term used to describe wine that contains bubbles of [carbon dioxide](#) gas. There are generally four methods to infuse wine with gas. [méthode champenoise](#) is the traditional method used in France's [champagne](#) region and other countries that make fine sparkling wine. With this method, a second fermentation takes place in the bottle, thereby creating carbon dioxide that permeates the wine. The [transfer method](#) is similar to [méthode champenoise](#) except the [riddling](#) and [disgorgement](#) processes are replaced by conveying the wine through a pressurized filtration system and then rebottling it. The [charmat process](#), also called *bulk process* or *cuve close*, uses large pressurized tanks throughout production. These interconnecting tanks retain the pressure created during a second fermentation throughout the entire process. A fourth method, called [carbonation](#), injects carbon dioxide directly into the wine. This last method is the least successful in creating effervescence and is used only for very inexpensive wines. Sparkling wines are

measured for pressure in [atmospheres](#) (atms). Technically, an atm is the normal air pressure at sea level, approximately 14.7 pounds per square inch. Sparkling wines such as champagne or [spumante](#) should have 6 atms of pressure. A [crémant](#)-style sparkling wine has about half that pressure, and some [frizzante](#)-style Italian wines may have only 2 atms of pressure.

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written by  
acclaimed  
wine critic**Anthony  
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Blue**

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– 37.5cl / 12.7 fluid ozs

**Bottle**

– 75cl / 25.4 fluid ozs

**Magnum** (*two bottles*)

– 1.5 litres / 50.8 fluid ozs

**Jeroboam** (*four bottles*)

– 3 litres / 101.6 fluid ozs

**Rehoboam** (*six bottles*)

– 4.5 litres / 147 fluid ozs

**Methuselah** (*eight bottles*)

– 6 litres / 196 fluid ozs

**Salmanazar** (*12 bottles*)

– 9 litres / 304.8 fluid ozs

**Balthazar** (*16 bottles*)

– 12 litres / 406.4 fluid ozs

**Nebuchadnezzar** (*20 bottles*)

– 15 litres / 508 fluid ozs

Only the half-bottle, bottle and magnum are always released in the bottle in which they underwent the second fermentation. For this reason and because it is the largest of the three, the **magnum** is the preferred size. The three largest sizes are rarely made today.

**Brut** — This is the most popular style of champagne. The best blends are always reserved for the brut and is the mainstay of the business. It has less than 1.5% residual sugar and is very dry.

**Extra Dry, Extra Sec** — Sweetened with 1.2 to 2% residual sugar per liter, it is dry. It goes well with desserts and wedding cakes.

**Sec** — Although it means "dry" in French, it means "moderately dry" or "slightly sweet" as it pertains to champagne. It has 1.7 to 3.5% residual sugar per liter.

**Demi-Sec** — This style is distinctly sweet or medium sweet and is rarely seen in the United States. It contains between 3.3 to 5% residual sugar per liter.

**Doux** — This is the sweetest style of champagne. It is very sweet and is more of a dessert-style wine. It has a minimum of 5% residual sugar per liter.

Occasionally you will find *Blanc de Noirs*. This style is made entirely from black grapes but is white. It offers a wine that is fuller than those with Chardonnay in the blend. More often you will encounter a *Blanc de Blancs*. This wine is made exclusively from the Chardonnay grape and is the most delicate of champagnes. As only 25% of Champagne is planted with Chardonnay, it is generally a more expensive option.



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## Individual Wines

### Prosecco

One of Italy's answers to champagne, Prosecco is a sparkling wine with much to offer any reveler. Prosecco is highly regarded by Venetians as an "ombrette" or pick-me-up, and is ubiquitous throughout bars in the afternoon. The prosecco grape is rather particular about where it will grow well, and the main production area is on and around the rolling hills of the Conegliano and Valdobbiadene region in the Veneto. These hill ranges are sheltered by the Alps, making them the ideal climactic choice for the prosecco grape. The shape of the grape changes depending on where they are grown, ranging from round (tondo), long (lungo), "gentle" (gentile), and Balbi, after the Venetian nobleman's estate whence they came.



Prosecco was originally just barely sparkling and had a pleasantly sweet taste. The evolution of the wine however, has moved towards a drier and more bubbly character. It is described as less crisp than champagne, which is a vestige of its sweeter days, and makes a wonderful aperitif. Because of the tender nature of the grapes, it is not pressurized in individual bottles, as is champagne. Prosecco instead undergoes a second fermentation in pressurized tanks because the shorter process results in a cleaner and fresher taste. Prosecco is also a remarkably economical alternative to champagne and is usually priced at around \$10 to \$15 a bottle, which makes it an appealing choice for entertaining large numbers of guests.

### Prosecco Gelato

- 1 bottle Prosecco
- 3 cups granulated sugar
- 3 ½ cups water
- 1 apple
- 2 bay leaves
- 2 sage leaves



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## Italian D.O.C. Wines



### D.O.C. : Moscato d'Asti o Asti spumante

Region : Piemonte

Information	Types
<p>The Moscato variety has been cultivated in the Asti area since extremely ancient times. The grape was cited in the Statutes of the Commune of Cannelli as long ago as the 13th century.</p> <p>According to an old legend of the Asti district, Moscato's origins go back to the time of the Stanzianelli, who founded the community. Giovan Battista Croce, a Milanese jeweler who moved to Turin at the end of the 16th century, is regarded as the "father" of Moscato d'Asti. A noted goldsmith and jeweler to Duke Carl Emmanuel I of Savoy, Croce was also the owner of a vineyard between Montevecchio and Candia in the Turin hills where he conducted experiments with various training systems in order to improve quality. In his cellar, he perfected the techniques of making sweet, aromatic wines with low alcohol levels. In 1606, he published his findings and conclusions in a small book with the title, <i>Of the Excellence and Diversity of Wines That Are Made on the Mountain of Turin and How to Make Them</i>.</p> <p>In producing Moscato, the grapes are separated from the stalks immediately before pressing and the must obtained is vinified off the skins. The next step is to form the so-called "coperta" and to treat the must to clean and disinfect it. The first filtration is carried out and the process is repeated regularly so that the wine remains sweet. The product thus obtained is known as sweet filtrate.</p> <p>Natural Moscato can be consumed as it is or it can be turned into a sparkling wine.</p> <p><b>Production entities:</b> 7,428 producers.</p> <p><b>Number of hectares inscribed:</b> 8,957.</p> <p><b>Maximum possible output:</b> 717,674 hl.</p> <p><b>Amount produced:</b> 554,220 hl.</p> <p><b>Professional association:</b> Consorzio per la Tutela dell'Asti a Doc, 10, piazza Roma, 14100 Asti AT - Tel. (0141) 54215</p>	<p><a href="#">Asti spumante o asti</a></p>

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**Martini & Rossi Asti Spumante**

Wine Type	: Moscato
Personality	: Dessert Wine
Region	: Italy

Martini & Rossi Asti is a fruity sparkling wine made from the finest 'Moscato Bianco' grapes grown in the heart of the prestigious Italian D.O.C.G. area. Top quality ripe grapes from a single variety are fermented once only. The fermentation is stopped at two thirds of its natural sugar potential. The resulting wine is low in alcohol, low in acidity, fresh, fruity and highly aromatic. This sparkling wine is a great partner to fruity desserts, pastry and ice cream. The Martini & Rossi Asti is an excellent social wine. It is best when served fairly cold. Once the bottle has been opened, it should be kept in a bucket with ice.

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Winery: **Martini & Rossi**

Wine: **Asti NV**

Score: **80**

An exuberant mousse that carries expressive raisin, dried apple and bread dough flavors. It's quite sweet, but lacks vivacity.

Price: \$11

Country: Italy

Region: Piedmont

Issue: Oct 31, 1995

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Winery: **Martini & Rossi**

Wine: **Demi-Sec NV**

Score: **80**

Apple and earthy aromas give way to sweet apple flavors on the palate, surfing on a frothy mousse. Clean, it falls in between frankly sweet and dry.

Price: \$11

Country: Italy

Region: Piedmont

Issue: Oct 31, 1995

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Winery: **Martini & Rossi**

Wine: **Brut Montelera Riserva NV**

Score: **72**

Unfocused lemon, earth and toast aromas and flavors make for a simple sparkling wine with a soft, slightly sweet structure. 70,000 cases made.

Price: \$15

Country: Italy

Region: Piedmont

Issue: Dec 31, 1990



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Winery: [Nino Franco](#)

Wine: **Prosecco di Valdobbiadene Rustico NV**

Score: **84**

Clean and fruity, with a creamy texture and a lemon and melon aftertaste. Drink now. 35,000 cases made. (JS)

Price: \$11

Country: Italy

Region: Veneto

Issue: May 31, 2000

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Winery: [Nino Franco](#)

Wine: **Prosecco di Valdobbiadene Rustico NV**

Score: **84**

Just off-dry, offering beeswax and bread dough flavors and a creamy texture, before finishing crisply. Drink now. (BS)

Price: \$11

Country: Italy

Region: Veneto

Issue: Oct 15, 1999

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Winery: [Nino Franco](#)

Wine: **Prosecco di Valdobbiadene Rustico NV**

Score: **82**

A fairly dry, refreshing, lemony sparkling wine, with just a hint of bread dough and a soft texture, finishing on an earthy note. Drink now.

Price: \$11

Country: Italy

Region: Veneto

Issue: Jul 31, 1998



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Winery: **Moët & Chandon**

Wine: **Demi-Sec Champagne Nectar Impérial NV**

Score: **87**

Price: \$30

Country: France

Region: Champagne

Issue: Oct 15, 1999

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A soft, sweet, dessert-style Champagne with easy flavors of pear, vanilla and almond that linger on the finish. Drink now.

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Winery: [Veuve Clicquot](#)

Wine: **Brut Champagne NV**

Score: **88**

A bracing Champagne, boasting almond, honey and ginger flavors. Appealing texturally, it firms up on the finish, but sure to be a crowd pleaser. Drink now. (BS)

Price: \$50

Country: France

Region: Champagne

Issue: Oct 31, 2001

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Winery: [Veuve Clicquot](#)

Wine: **Brut Champagne NV**

Score: **87**

Light and effervescent, with a floral, perfumed character and delicate yet firm structure. Its flavors evoke ginger and cherry. Try as an aperitif. Drink now. (BS)

Price: \$50

Country: France

Region: Champagne

Issue: Oct 15, 2002

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Winery: [Veuve Clicquot](#)

Wine: **Brut Champagne NV**

Score: **87**

This firm, dense Champagne starts off with apple and citrus flavors, then turns nutty on the finish, which lingers nicely. Very well-defined and

Price: \$50

Country: France

Region: Champagne

Issue: Dec 31, 2000



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# Veuve Clicquot Brut Carte Jaune

*Reflecting the House style*

## Profile

The dominance of Pinot Noir gives this wine the strong structure typical of the House wines, while a slight touch of Pinot Meunier adds roundness. Chardonnay gives Brut Carte Jaune the elegance and finesse it needs for perfect balance. It is assembled from about fifty crus and reserve wines which give it the inimitable Clicquot style. The use of reserve wines which have been stocked year by year is one of the secrets of the Carte Jaune elaboration, very appreciated by wine connoisseurs.



## Combinations

Brut Carte Jaune is an excellent aperitif wine because of its finesse, freshness and length. Full-bodied, it goes well with freshwater fish and delicate sea fish.

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