



FRATELLI COSMO
CARPESICA

METODO RURALE **Wine aged on its own yeast, from Glera grapes**

After the grapes are de-stemmed and crushed, the must is fermented on the skins in wooden vats for about ten days, using neither cultured yeasts nor SO₂. Then the wine is drawn off, and rests about one month. It is then bottled and returns to the cellar, at ca. 13°C, for a second fermentation over approximately 20 days.

Mousse: Sometimes yes, sometimes no!

Appearance: Green-tinged yellow, sometimes hazy if the sediment is disturbed before serving.

Bouquet: Classic to the Glera grape, with a subtle yeastiness.

Palate: Lean and dry, with a good balance of all its components. For the rest, it depends on the manner in which it is served.

Serving suggestion: Enjoy with a few good friends!

A different approach to re-fermenting the Glera grape. (also known as Prosecco)

We hear it said all too often that the Glera grape yields a light wine only, whose structure is not firm enough to allow lengthy bottle ageing. We believe that this is a myth that needs to be dispelled. It is in fact possible to grow Prosecco grapes that produce an impressively-structured wine that last far longer than is commonly believed.

Nor does such a longevity potential mean that the wine is not approachable early, another consideration that encounters scarce appreciation. Our goal is to produce a wine that will satisfy the requirements of the serious wine lover, the consumer who is satisfied not with fleeting impressions but rather with a rich complex of sensations that eloquently convey both the terroir of the wine as well as personality of its winemaker.

This purpose of ours led us to summon up all of our sensory memories, and we asked ourselves what were the qualities a wine should have, and what the winemaking techniques should be for achieving them, without resorting either to extreme technology or to shaman-like *laissez-faire*, both of which, in our judgment, have little to do with the real crafting of real wine.

On the other hand, we believe that a balance between nature's role and the human hand is the key to once again finding wines that give us a true "taste of the terroir."

We fermented this wine on the skins, in wooden vats, with no temperature control, and no SO₂ added at crushing. But we were careful to monitor what was happening, so that we would gain a good understanding of how the must was slowly transforming itself into wine. We wanted to understand the process, so that if error there was, we would find it, and not simply yield to the temptation of believing that if it was natural, then it must be good. We wanted to understand, so that we could then make a wine with the least human intervention possible. But that wine had to display a character that displayed in itself all the lineaments and history of the local area, and communicated something of ourselves as well. The key word that necessarily comes to mind is "balance."

The second fermentation took place in the bottle you have just opened, or will soon. You will notice a slight sediment on the bottom; we purposely did not remove this deposit, so that you would understand what the "rural method" is all about, and to give you the choice of drinking it clear or hazy, as we have always done at home. In the first case, do not shake the bottle, but open it and pour it with great care into a serving decanter, so that you can keep the clear wine separate from the hazy sediment. In the second case, just start pouring the wine into your glasses; it will be quite clear in the beginning, but it will be increasing richer with its natural deposit. You choose!

Every single bottle may be, must be, even, different: some will have a more compact sediment, others a richer mousse, still others will have no bubbles whatsoever. Enjoy it as it comes, talk about it and enjoy yourselves in discovering all the differences.

We make this wine with both heart and head, with the clear understanding that what we provide you will pass from your mouth into your stomach. This is an important aspect for us, since wine must not only be good but it must be healthy too. We would like to hear what you think about it, whether you like it or not, and if not, exactly what you didn't like. If, for whatever reason, you will be opening this bottle after some years have passed, hopefully after being stored in a cool, dark place (!), it would be wonderful if you could let us know the impressions the wine conveyed after than process of evolution. Drop us a few lines, give us a call, or better yet, drop into the cellar and give us a visit!

Here's to your health!

Azienda Agricola Fratelli Cosmo
Carpesica, via Giardino 90

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