

HB Wine Merchants presents wines from: **Fratelli Raguzzoni**



ITALY

'Campo dei Galli' Emilia Frizzante

IGT Emilia Romagna



Brand Highlights

- A new and small artisanal estate in Modena
- A dry White sparkling wine made from Trebbiano di Spagna from a .6 Hectare parcel
- Grower/Estate that owns and farms Heritage Varietals in Modena and crafts sparkling wines using Method Ancestrale
- Adheres to sustainable agricultural/viticulture methods

The Estate

This new estate is the product of reclaimed old vines, 50 years of age, that have been restored and are farmed sustainably. The soil in this 3 hectare vineyard is Sandy-silty, gray-yellow, with gravel deposits at less than 1 meter depth. The focus here is on maintaining the character of the grape type with low yields and healthy vines farmed "like a garden" to make the most flavorful wines in tiny quantities.

Wine Making

The grapes are harvested by hand with careful selection and placed in 15 kg crates to prevent crushing of the berries. When the clusters arrive at the winery, they are put in a cooling chamber overnight. The next day they are destemmed and crushed and then transferred to the press. A short skin maceration helps extract more color, flavor and aroma. The must is then separated out and transferred to 60% Charmotte Clay Jars, and 40% Clayver (ceramic) vessel where the alcoholic fermentation takes place for about two weeks. Bottling for the tirage happens about 10 months after harvest which is the secondary fermentation in the bottle. It is these bottles that are then hand written for the front labels and are sold undischarged after 16 months on the slats. The wine does not undergo malolactic fermentation and has a pH of 3.03 and total acidity of 8.65 g/L! At 11% alcohol it is fairly dry. Only 2,172 bottles were produced.

Tasting Notes

This wine is made from 100% Trebbiano di Spagna. It is crisp and bright acidity and lip smacking fruits of citrus and melon. Persistent and lean, mineral, behind stone fruit and almond it's refreshingly balanced by fine bubbles of this method ancestrale bottle fermented wine. Serve this with mature hard cheeses and cured meats and also as a wonderful aperitif.

Press



Product Specifications

- Available in: 750mL-6 [Natural Cork]
- UPC: 8 75734 00231 2
- SCC: 1 08 75734 00231 9
- Case (in.): 0.0" x 0.0" x 0.0"