

Italian Wines in the World: Almerita Contessa Franca Spumante Metodo Classico DOC 2010 by Tasca d'Almerita

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Almerita Contessa Franca is dedicated to a woman, wife, mother and grandmother, who played a fundamental role in the history of Regaleali. Since 1830, in the hills of the Sicilian countryside, Tasca d'Almerita found a unique microclimate, with snow during winter and scorching heat during summer. Almerita wines represent a production philosophy, seeking their path through research of the territory and the vineyard

that it represents, namely the Regaleali Chardonnay.

The year 2010 was one of the driest years, with abundant precipitations during winter, and the summer lacked the typical seasonal excesses of the Mediterranean climate. So the harvest had the ideal conditions to produce a great sparkling. That is how Almerita Contessa Franca was born.

Almerita Contessa Franca Spumante Metodo Classico DOC 2010

Wine: Sparkling – Year: 2010

Ageing: 60 months on lees

Designation: DOC

Grapes: Chardonnay 100%

Sparkling wines are having a huge success all over the world, we all know that. When it comes to Italian “bubbles”, especially Metodo Classico (traditional method with fermentation in the bottle), the first things that would come to mind are Franciacorta (Lombardy), Trentodoc (Trentino), Oltrepò Pavese (Lombardy) and Alta Langa (Piedmont). It’s hard to think of excellent Italian Metodo Classico outside of these territories. And it’s actually a mistake, because there are extraordinary “exceptions”, thanks to wineries that are able to make the best out of this style of wine, even in less famous territories. This is the case of Tasca d’Almerita, in our opinion the winery in Southern Italy that best expresses the complexity of Metodo Classico. A proof of this is Almerita Contessa Franca 2010, for us one of the most interesting Metodo Classico in Italy. A sparkling wine powerful and elegant at the same time thanks to a 100% Chardonnay grape aged 60 months on lees.

A mix of tropical fruits (pineapple and passion fruit), a citrusy note of orange blossom and bread crust. On the palate, it has an excellent structure and persistence. We paired it with home-made fettuccine and prawns and we made a great impression on our guests.

TASCA D’ALMERITA

Sicily was a backwater in the second half of the 19th century. But Regaleali was already looking ahead and aiming for excellence. Eight generations of our family are linked to two extraordinary places which are part and parcel of Sicily's history: the Regaleali estate which now stretches over 500 hectares at the very centre of Sicily; and Villa Tasca (formerly Villa Camastra) in Palermo, heart and soul of the Sicilian capital's social and cultural life in the late 19th century. Tasca counts have always spearheaded a can-do culture, being the first to introduce any innovations in farming technology and cultivation techniques.

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