

# PORTOVINO

## DENNY BINI 'SPUMA' FRIZZANTE EMILIA

**WHY BE CURIOUS:** Ah, darling Spergola: The ancient grape variety native to Emilia Romagna that has persevered as a treasured wine medium throughout the Ages. Spergola carries historical reference as the choice bev of powerful noblewomen during the High and Late Middle Ages; centuries later, it has captured the hearts and minds of Emilia's bottle fermented wine pundits and is championed by Denny Bini.

During the 11th century, the politically-minded and military-strong Matilde di Canossa gifted Spergola wine to her favorite holy man, Pope Gregory VII. Spergola was in vogue again during the 15th century, favored by the Grand Duchess of Tuscany, Bianca Cappello, renowned for her beauty and intelligence.\*

Denny Bini's 'Buzza' confidently showcases Spergola in its traditional form, highlighting its delicate citrus herbal profile and misty glow.

\*We thank Ian D'Agata for his *Native Wine Grapes of Italy* research on the Spergola habits of these historical figures.

**REGION:** Emilia-Romagna

**FARMING:** Certified organic by ICEA (Certification ID #ICEA 2018/00023)

**VINEYARD:** 1 ha

**ALTITUDE:** 180 m / 590 ft

**SOILS:** Clay and silt

**VARIETIES:** Spergola 95%, Malvasia di candia aromatica 5%

**VINE AGE:** 20 years old

**VINE TRAINING:** Cordon trained

**HARVEST DATE:** Beginning of September

**YEASTS:** Native

**FERMENTATION:** Direct press and fermented in stainless steel tanks, without temperature control. The second fermentation happens in the bottle in the spring and it takes place within 30 to 60 days and adding must from the same vintage.

**MALOLACTIC FERMENTATION:** Yes

**SULPHUR:** 50 mg/L total added at pressing

**ALCOHOL:** 11.0%

**ANNUAL PRODUCTION:** 200 cases

