ITALY

To other country has as many sparkling wine appellations as Italy, with its optional "may be spumante" (sparkling) clauses cluttering up more than 100 of the country's Denominazione di Origine Controllata (DOC) appellations. Yet Italy had no appellation specifically for classic brut sparkling wine until Franciacorta was elevated to the higher rung of Garantita (DOCG) in 1995.

A MYRIAD OF HALF-FORGOTTEN WINES Italy's little-known sparkling wine appellations are nearly all cuve close (undergoing a second fermentation in a vat or tank rather than in a bottle). This is the best method for sweet sparkling wines like Asti, which has DOCG status and is Italy's best contribution to the sparkling wine world. However, cuve close is the worst possible method for classic brut. This is not because it is an intrinsically inferior method; in theory it should be able to produce brut sparkling wines that are every bit as good as those made in bottle, but in practice it does not. It is a bulk-production process and consequently attracts the cheapest base wines. To remedy the situation, the Italian Wine Law should require all brut-style DOC sparkling wines to be produced by the metodo classico, the Italian equivalent of méthode champenoise.

HAMPAGNE & SPARKLING 200

O TOM STEVENSON

"An authority

