

## **SWE's 2019 Annual Conference**

**Wednesday, August 14, 7:00 pm central time**

**Effervescence: The Wild, Wacky, Wonderful World of Sparkling Wine, presented by Alan Tardi**



**Featured Wines will include the following. For a taste-along, Alan suggests that you include a Champagne plus three or four of the other featured wines (those listed first are of key importance):**

- Champagne!
- Blanquette de Limoux or Blanquette Méthode Ancestrale AOC (Saint-Hilaire)
- Conegliano Valdobbiadene Prosecco DOCG (Sul Lievito/Col Fondo, Rive, Brut Nature, Metodo Classico).
  - Here are some specific examples to look for: Prosecco Col Fondo, Ca' dei Zago; Prosecco Vigneto Giardino Asciutto Rive di Colbertaldo, Adami; Prosecco Vigneto della Rive di San Floriano, Nino Franco.
- Cava/Spanish Sparkling Wine—Corpinnat (Raventós)
- Moscato d'Asti DOCG
- Trento DOC (Ferrari)
- Franciacorta DOCG (Ca'del Bosco)
- English Sparkling
- American Sparkling (Roederer Estate, Mumm Napa, Domaine Carneros, Gruet, Bedel)
- South African Méthode Cape Classique (MCC)

If you have any questions about appropriate wines for the session, please contact Alan Tardi at [alantardi@aol.com](mailto:alantardi@aol.com)