

# Culinary *with Camilla* Adventures

## Civic Responsibility, Spicy Fried Chicken, + Trevisiol Prosecco Superiore Valdobbiadene “Rive di Collalto” Extra Dry #ItalianFWT #Sponsored

Thursday, December 3, 2020

This is the perfect example of a fairly ordinary evening being turned into a celebration with the addition of an Italian sparkling wine. Actually, there was something to celebrate. We spent the early evening, on the day we received our mail-in ballots, outside on the patio, reading through our voters' guide, discussing pros and cons, and filling out ballots with our older son who was voting for the first time.



This wine, from the artisanal winery of Trevisiol, comes from the Rive di Collalto. 'Rive' refers to the steep hillsides in the Prosecco D.O.C.G. zone. Made exclusively with grapes from 60-year-old Glera grape vines, the still white wine undergoes a second fermentation via the Martinotti Method.

The characteristic sparkle of today's Prosecco is the result of advances in science. The original design of the autoclave - a pressurized chamber to raise temperature and pressure to higher than ambient - was developed by French chemist Edme-Jules Maumené in 1852. He used wooden tanks to draw off wine and bottle it in a pressurized state. The system was unreliable and inefficient.

Decades later, in 1895, an Italian named Federico Martinotti refined Maumené's design, still using wooden tanks but making it more adapted to commercial use. But, then, in 1907, Martinotti's design was perfected and patented by another Frenchman, Eugène Charmat, utilizing newly available stainless steel. It's Charmat's iteration that provides the basic blueprint for production tanks today. However, the process is still referred to as the Martinotti method in Prosecco; but outside of Italy it is known as the Charmat method. Since this is about Prosecco Superiore, I'll use the term 'Martinotti Method' for this wine!