

# VINEPAIR

## How to Give At-Home Celebrations a Sparkle

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Now more than ever is the time to grab some candles, order in dessert, and seek out a new, beautiful bottle of bubbly to try — and stock up on for future spontaneous moments of festivities. Whether you're marking a milestone or just need some cheer, here are some sparkling ways to elevate your evenings at home.

### GRAB THE PROSECCO

The quickest way to kick off any celebration is to open a bottle of sparkling wine. With the sea of sparklers available these days, choosing the ideal bottle can be slightly overwhelming, but Prosecco is always a great place to start. Made in the northeastern corner of Italy, in the Veneto region, Prosecco is a crisp, fruit-forward, lightly floral sparkling wine. Made from the Glera grape, the majority of Prosecco these days is made using the Charmat method in which the wine is fermented in large, pressurized steel tanks where the beloved teeny bubbles are formed before the wine goes into the bottle.

The growing region for Prosecco is quite large. However, the much smaller **Conegliano Valdobbiadene** area is home to some of the best of the best when it comes to Prosecco. The steep slopes in the countryside just outside Venice have a wine-making tradition that dates back to the Roman Empire. Situated between the Adriatic Sea and the Swiss Alps, vineyards here benefit from stony soils, high altitudes, and cooling breezes. **To find the top bottles, look for those labeled Prosecco Superiore D.O.C.G. or Denominazione di Origine Controllata e Garantita**, which is the highest designation of quality given to a wine under Italian law. D.O.C.G. Proseccos are a rare brilliance. Less than 25 percent of all Prosecco made has the D.O.C.G. designation.

