

VII Edizione **SUMMER SCHOOL SANGUIS JOVIS**

COSA BERREMO: degustazione guidata (tasting trends)

Gabriele Gorelli MW

PIONEERS BLURRING BOUNDARIES + Climate change is shaking things up.

- SPECTRUM rather than categories, contagion etc.
 It's the paradigm by which we are beginning to interpret everything: mental health, gender etc.
- Multidimensional and nuanced or confusing?
- Style blending Chardonnay? Fortified reds?
- White wines that perform like reds, reds that perform like whites
- Off-red wines; Gamay, Dolcetto
- Orange etc.







PETRAAT



'VERLIE'SENZA RETE

Wine type Petillant Naturel

Vintage 2023

Grape variety Vermentino 100%

ABV 12

Various vineyards around Alberese (Tuscan coast)

Hand harvested. Gentle pressing of whole bunches.

Primary fermentation in tank until about 9.5% ABV.

Bottled with crown cap and stored at about 18 degrees Celsius.

Released about 9 months following the harvest.









SALTY WHITE



'MUROS ANTIGOS' ANSELMO MENDES

Wine type White
Vintage 2022
Grape variety Alvarinho 100%
ABV 12,5

Obtained from the noble Alvarinho grape variety, grown exclusively in the subregion of Monção and Melgaço. Blessed by a particular microclimate surrounded by a range of mountains, this grape allows a unique combination of precipitation, temperature, and luminosity. Handpicked grapes into small boxes and carried to the winery in a short period of time. Pressing of the whole de-stemmed grape. Cold clarification for 48-72h. Long fermentation at low temperatures of 14-18°C.









ORANGE



'ORANGE GOLD' GERARD BERTRAND

Wine type Organic Orange

Vintage 2021

Grape varieties Chardonnay, Grenache blanc, Viognier

Marsanne, Mauzac, Moscato, Clairette

ABV 13

The bunches are monitored and selected to ensure to obtain perfectly ripe berries and stalks. The hand-picked bunches are then transported to the winery, where they are vatted without de-stemming or crushing. Semi-carbonic maceration lasts between 10 and 15 days, with minimal pumping-over. The grapes are decanted, pressed and the wine is blended in a to finish fermentation. Once fermentation is complete, the wine is barrels for further ageing.





O RAZGE





MINIMAL INTERVENTION



'VERMENTINO ORANGE' COSTA TOSCANA IGT SENZA RETE

Wine type Organic Orange

Vintage 2021

Grape varieties Vermentino

ABV 13

Organic dry-farmed vineyards of the Tuscan Coast, close to Alberese. Mainly low-yielding parcels, sporting gentle aspect and fine sandy soil. Hand-harvested, skin contact fermentation in stainless-steel vat. Indigenous yeasts, no temperature control, no Sulphur Dioxide (SO2), no enzymes or other additions. Naturally fermented to dryness. Unfiltered, no added SO2.









CRISP RED



'NANFRÉ' VALPOLICELLA DOC TENUTA SANT'ANTONIO

Wine type Crisp, refreshing red

Vintage 2022

Grape varieties Corvina, Rondinella

ABV 12,5

No appassimento, no oak and considerate extraction from the coolest part of the estate. Using these light-coloured varieties and plush tannins to enhance drinkability and chillability.









LOW ALCOHOL



LAMBRUSCO ROSATO DELL'EMILIA IGT CAVICCHIOLI

Wine type Low Alcohol rosé

Vintage 2023

Grape varieties Lambrusco Salamino

Lambrusco Marani

ABV 6

Partially fermented grape must, Charmat method. Ca. 50 grams of residual sugar









VINDE SOIF



'FLEURIE' CRU DU BEAUJOLAIS DOMAINE DU CHAPITRE

Wine type Glou-Glou, juicy chillable red.

Vintage 2021

Grape varieties Gamay

ABV 13.5

This wonderful Beaujolais has a silky, fruit driven character - and this fresher style of red is very much on trend. The wine comes from Fleurie in the north of the Beaujolais and the "Clos du Chapitre" estate has a history that dates to the Middle Ages, when it was owned by the monks of the Abbey of Cluny.





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Future-oriented questions

- **Is low-alcohol wine** a response to healthspan and wellness?

 Or is it stimulated by climate change and plant-based eating?
- Is climate change causing style-blending?
 Or is terroir under threat?
- **Is labelling legislation** a response to a desire for transparency and control over what we put in our bodies or will it create a more virtuous production model?



Grazie!

Gabriele Gorelli MW contact@gabrielegorelli.mw



