

## A BUBBLY FRAGRANCE OF BREAD

Our experts will help us recognize the characteristic crusty bread-like aroma that Talento acquires from lees maturation

**T**alento's fragrance of fresh bread comes from the lees on which the wine ages, and the lees are the remains of yeasts that die during the wine's refermentation in bottle. It may sound unlikely, but the yeasts, single-cell organisms that feed on sugar to produce alcohol and carbon dioxide, are responsible for those fragrant wafts of fresh-baked bread in your glass. During the second fermentation, the winemaker wants to conserve the carbon dioxide, which gives the Talento its fizz, and the lees are a by-product, like the alcohol (the base wines used for refermentation contain about one percent less al-

cohol than the final Talento). In Charmat-method sparkling wines, dead yeasts have little influence on the final aromas because lees contact is limited. This is why pressure tanks are used to make sparkling wines like Prosecco with fresh, fruit-led fragrances. But in classic-method wines like

Talento, lees contact is prolonged for many months, bringing out the rich aromatic contribution of the yeasts that died transforming the sugar into fizz and alcohol.

### BEHIND THE AROMAS

Crusty bread aromas are the first to be perceived on the nose, and the first to disappear. The chemicals responsi-



## UNDERSTANDING AND DESCRIBING WINE

### VISUAL EXAMINATION

The four parameters are clarity, color, viscosity and effervescence. Color is the most interesting. Blue tones (purple in reds, green in whites) indicate a young wine. Yellow gives warmer tones and is typical of an evolved wine.

### OLFACTORY EXAMINATION

First, sniff the wine to gauge the intensity of its fragrances and any defects. Next, swirl the glass to release the wine's "bouquet." All wines should have a clean nose.

### GUSTATORY EXAMINATION

Tasting involves touch, as well as taste. Touch gauges the astringency of tannins in red wine, body, the prickle of sparkling wine and the heat-like sensation of alcohol. Smell is also crucial in evaluating wine's sensations in the mouth.

### FINAL SENSATIONS

After the wine has been swallowed, assess the persistence of sensations on the palate and the aftertaste, if any, which should be pleasant.

ble belong to a group called ketones and they are extremely volatile. For the same reason, you can smell your local bakery from blocks away some days but not on others. If the air is clear, ketones are perceptible from a distance but humidity dispels

them. To train your nose to recognize crusty bread aromas, soak half a cube of fresh – not dried – yeast in a neutral still white wine. Memorize the smell and then open the two Talentos our experts have selected to sample the real thing. 🍷

#### CESARINI SFORZA Trento DOC Talento Brut "Tridentum" 2005

##### APPEARANCE

Deep straw, lingering mousse, tiny bubbles

##### NOSE

Crusty bread, lime-led citrus

##### PALATE

Mouthfilling, good effervescence, long

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#### LETRARI Trento DOC Talento Brut "Letrari" 2005

##### APPEARANCE

Fairly pale straw, delicate perlage

##### NOSE

Elegant fresh-baked bread, citrus

##### PALATE

Fresh acidity, lime aromatics, good length

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