

Alberto Tedeschi

Profile

Alberto Tedeschi (pronounced Te-de-ski) is a young man producing still and sparkling wine from Pignoletto, a rare and indigenous white grape from Emilia-Romagna. Originally from the city of Bologna, Alberto started his winery in 2005. He currently rents 2,5 h. of Pignoletto from two different sites: the hilly *Bellaria* and *Spungola*, which is characterized by warm days and cool nights (a rare micro-climate for this region).

This is a small scale operation, and truly a one man show: Alberto has no employees and handles 100% of the vineyard and cellar work himself. The vines are tended organically, and the wines are made without any chemicals additives. Spontaneous fermentations occur in stainless steel tanks: the still wine is then racked to barrel and aged a year on the lees before release, while the frizzante is aged in stainless than bottled with must (the traditional Emilia way of making sparkling).