

“Life is too short to  
drink bad wine”...  
drink Bacco’s!

# The Bacco Wine Times

**Who is Bacco?**  
Bacco Selections is based in Pinehurst NC. We are direct importers and independent distributors of fine Italian wines in the Carolinas. Bacco, nevertheless is also the Roman God of wine.

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Graziella and Adriano Peri bought the palace in 1946. The historical cellar under the palace and the vineyards all around were a strong motivation for Adriano to maintain the tradition of the wine production. The red and white wine produced in Castenedolo by Peri family started gaining appreciation. In addition, their son Mario, who was later helped by his wife Maria, started feeling a strong passion for managing the winery. The newlyweds in 1972 decided to bottle the best selection of their wines, creating some labels that are still produced now by the Peri family. In the harvest of 1980, some of the white grapes were used to produce the first Spumante Method Champenoise, with excellent results. In 2008 the young son Andrea started an important international project that allowed the products to reach 3 continents worldwide. In 2012 a new modern vinification area was inaugurated, letting the third generation bet on a successful future.

## “Metodo Classico” and Talento

In 1980, the idea of beginning to use the traditional production of sparkling wine with refermentation in the bottle (“Method Champenoise”), excited Peri’s family. Thus, for over thirty years, the picking of Chardonnay and Pinot Noir grapes for the creation of the base wine for vintage sparkling wines opens the intense and exciting period of harvest. The grapes are prematurely harvested in order to maintain a level of acidity higher to allow wine to cope with the long period of processing. They are delivered to the winery and immediately undergo soft pressing. The mass, transferred then to the steel tanks, begins first fermentation at controlled temperatures between 64-72 °F. In the spring they start the long tirage and delicate phase of sparkling and refining the wine. When bottled, the wine is put at rest in piles kept in the dark of

the cellar rooms. The constant temperature of 51-54° F allows the selected yeasts to slowly process the residues of sugar into alcohol and natural carbon dioxide: this is called the “perlage”. After at least 24 months Talento sparkling wine can begin the practice of disgorgement. The addition of the House’s own liqueur d’expédition makes it more balanced, smooth and elegant. Since 2010 the Peri Bigogno winery joined with enthusiasm the Talento Italian Institute, which is an association that brings together some of the most important houses of the Italian wine scene.

Talento is a collective brand to clearly identify sparkling wine obtained from Chardonnay, Pinot Nero and Pinot Bianco grapes, with secondary fermentation in the bottle (Metodo Classico or Champenoise Method) and a minimum of 15 months of aging on their lees.

## Location

Castenedolo di Brescia - Lombardy - Italy



## “Spiedo Bresciano” recipe

### Type of meat

“coppa” pork sliced thick; thinly sliced fresh pancetta or lard; chicken; rabbit; pork.

### Other Ingredients

a lot of fresh sage, with large leaves; butter; potatoes; salt.

### Preparation

When cutting into pieces, it is important to cut all the pieces the same dimensions. Preparing the “momboli” consists of rolling the thinly sliced pork with a large sage leaf and covering it with a slice of pancetta. Peel the potatoes and cut them in pieces about 1/2in thick. Usually the preparation of the “spiedo” (skewer) happens the night before because it is a long process. The first and last pieces on the stick should always be a potato, followed by a piece of sage, a piece of pancetta, then different meats, alternating between lean meats and fatty meats, always separating them with a potato, sage and pancetta. After completion of the spiedo, sprinkle heavily with salt.

### Cooking

They should cook at least 4 hours over the heat of the fire, not the flame directly. Usually this means to keep it about 20-25in away from the flame. While the spiedo is cooking, melt butter in a pan with a pinch of salt and a few leaves of sage, being sure not to bring it to a boil. After approximately one hour, slowly pour this over the spiedo. Do this every hour until they are finished cooking.

### Serving

Serves well with polenta and Peri wines.



Wines imported by Bacco Selections  
(Peri46, Peri Rosè, Merlot Santa Giustina)