



Barnard and West Addison, Vermont

Ci Confonde Rosso 2024

vintage: 2024

vineyard: Les Carouges (the redwing blackbirds), Vergennes (outside of Vergennes, Vermont)

soil: clay and limestone and shale

elevation: 94 ft. Valley floor.

variety: 100% Marquette

alc. %: 12

agriculture: regenerative, practicing biodynamic

vintage: warm and wet spring, hot and humid summer, hot and dry autumn

Ci Confonde

Pétillant Naturel

RED SPARKLING WINE OF VERMONT

La garagista  Farm + Winery

{ONLY 26 CASES MADE}

***Ci Confonde Rosso*:** what we fondly call CC Red, is a heart breaker, a red velvet homage to Lambrusco of old, and one of three of our pet nats from the *Ci Confonde* series. This sparkling red is grown in the Vergennes vineyard, on the top of the western facing slope on clay and limestone, favoring the limestone. In September of last year the fruit was brought to the winery in the mountains, destemmed, foot-crushed then pressed within 36 hours. Once the fermentation kicked off, we waited for the perfect amount of sugar remaining to create a soft bubble, then we bottled it under cap. Bottles were disgorged and topped up with more of the wine in early autumn of this year. This vintage is crystalline and gem-like calling forward all the berries of the forest, but with acidity to balance all that fruitiness tinged with savory elements.

We like this wine with cured meats {especially coppa and prosciutto}, agnoletti pasta, traditional Bolognese, roast pork belly, fresh ricotta ravioli in butter and sage, dellacotta squash roasted with its salty seeds, dishes that call to mind warm fires in the grate, wisps of woodsmoke hanging in the bare trees, a soup on the stove, holiday celebrations. Indigenous yeast. No added sulfites. Rough disgorgement, still col fondo {with some of the bottom lees}.