

Ep 74: Lambrusco Wines, Emilia-Romagna and food and wine pairing with Celebrity Chef Andrea Zagatti (Part 2)



Janina Doyle 00:00:07 Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me, just can not get enough of the good stuff. I'm Janina Doyle, your host, Brand Ambassador, Wine Educator, and Sommelier. So, stick with me as we dive deeper into this ever evolving, wonderful world of wine and wherever you are listening to this, cheers to you!

Hello, to you all, and welcome back to the second part with celebrity, chef Andrea Zagatti. Now of course, we'll be continuing the theme of food. So prepare yourself for him to talk to you about his 250 pound sandwich. Yes, you did hear correctly. 250 pound sandwich and the most expensive chocolate Easter egg in the world. And of course we will discuss wine pairings to go with all of these said foods and a nice focus on Lambrusco. So this is not the sweet, disgusting, frothy red juice of the seventies and the eighties. It is so much more. I do go into details later on whilst chatting with Andrea about Lambrusco, but I just want to maybe put a little bit more focus on where you're going to find this. Where is Emilia-Romagna?

Janina Doyle 00:01:23 So Emilia-Romagna is in the Northern center area of Italy. So to the east is the Adriatic Sea. And then literally going all the way around it. It's surrounded by other wine regions. So to the south, the east is La Marche then going in a clockwise direction is Tuscany. Then there's a little bit of Liguria, Piemonte to the far west. And then above north, you have Lombardi and then Veneto. Now the Apennines are to the west and the river Po, which is Italy's largest river runs through the north. It comes down south from Lake Garda and then comes out to the Adriatic Sea. And this is the plains, the flatter areas of Emilia-Romagna. The upper half is basically flat plains, flat land. And then the lower half is the Apennines. So you get lots more hills. And actually within that, you have these lovely hills, which are growing fantastic Lambrusco and not to be confused. Lambrusco is the name of the grape of which there are 60 different Lambrusco grapes. And it's also the name of the wine. Now, typically when it comes to climate, you have hot summers, but cold winters, but as you do get closer to the coast, the Adriatic, there is more of a Mediterranean influence. Now in terms of grape varieties, you're going to find Sangiovese, or even some Barbera, and Bonarda for the red grape varieties. And in terms of white, there's lots of Malvasia and Trebbiano.

Janina Doyle 00:02:53 But as you know, I'm here to talk about Lambrusco today. Now you can actually get Lambrusco in a rosé style, so pink, but typically red is what it's known for. And you can also get it in a frizzante style, which is fizzy, which means less sparkling. So a little bit of bubbles, and then you can have Spumante, so fully sparkling, and you can also have it as a sweet style or you can have it as completely bone dry and everything in between. Now in terms of how Lambrusco is made, how do you get the bubbles? There are three ways to do this. Now there is the method ancestral. So this is the oldest way in which sparkling wine was ever made. And this is actually a single fermentation. My wine of

the week is actually made in the Metodo Ancestrale. So I'll talk about that in a second. You can make it in the Metodo Classico, which is the traditional method like they would make in champagne. And then the very popular method now, how they do in Prosecco, which is the Charmat method, the tank method. Now typically the least sparkling, so the frizzante is going to be the ancestral method, then in the middle is going to be Charmat. So that reaches about three bars of pressure compared to the two to three, maybe with the ancestral method. And then if you want the more five to six bars of pressure, as you would get in champagne, that is the Metodo Classico. Now I don't want to complicate things too much by going into crazy detail, but do go and get yourself a bottle of Lambrusco. Look out for a DOC. So look for that on the back of the bottle, and you'll know it's a more superior quality. I do touch on the four main grape varieties of Lambrusco that you want to look out for. Now, if you are having the Lambrusco de Sorbara, which is generally the lightest and the most kind of citrusy, or if you get yourself a rosé, that's quite nice around the 10 degrees Celsius temperature, but if you're having one of the more richer heavier Lambruscos, so the Salamino or the Grasparossa, these are really good to have around 14 degrees Celsius. Right, I'll keep you hanging a little bit because we'll talk a little bit more about Lambrusco in the chat with Andrea. But right now, I want to tell you about my winery of the week.

Janina Doyle 00:05:18 So my winery of the week is Camillo Donati. Now he is a third generation winemaker situated about 15 miles from Palma. So in a place called Barbiano, as I thought it might be quite apt as part one, I was mentioning natural wine making, well, he is incredibly hands-off and is very much about the low intervention sparkling wines. And he farms the vineyards biodynamically. Now biodynamics is like organics on steroids. As many people will say, so no chemicals, no pesticides, but you're also farming to the lunar cycle. You're thinking about the land, the people, the animals, and you're bringing everything together. So it was a very holistic practice. Just one of the most famous preparations that people do when they biodynamically farm is preparation 500, which is taking cow manure, burying it in a cow horn. Now officially between 40 to 60 centimeters underground. Ideally it's a lactating cow because that has more nutrients. Again, it should be a cow that's grazing on the land and not having any antibiotics and eating from grass that has no sprays or chemicals. And the reason you put it in the horn is because a cow receives about 80% of his nutrients from that horn. And it goes into the ground in the autumn. So that's when you know, the leaves are falling, the energy is going down and then you pick it back up in the spring when everything is shooting upwards, when flowers are starting again, when everything is growing. So it's about that upward energy. And then you take that manure and you mix it with some water, ideally rainwater that's collected. I know one winemaker, he puts it in a barrel and then he stirs it around one way and then goes backwards. So you have to create this vortex and it's about giving energy back into the water and you have to do this for an hour, and then you put it all over your soils and it acts as a beautiful organic compost. So there's something quite magical, spiritual and marvelous about the preparations that they do. That is just one of them. Now, as he's making his wines in a natural way, the Lambrusco is made in the ancestral method. Now I do touch on that back in episode 25, which in fact is on organics biodynamics and sustainable wine. So go and check that out. I think that's a really interesting episode, but to touch on the method ancestral, it is a single fermentation. What you do is you take wine that hasn't quite finished fermentation. You put it in bottle, and then you seal it using a crown cap like they would do with beer. The fermentation continues. And of course, with fermentation, a byproduct is carbon dioxide. This gets trapped in the bottle, creating the bubbles, hence, because the fermentation hasn't started from scratch, you're not going to have as much carbon dioxide meaning, not as much bubbles. So this is going to be more frizzante in general, rather than spumante. This is also known as Pet Nat or Pétillant Naturel, which is becoming very, very popular

in the natural wine making scene. Wines are not filtered, so they might have a little cloudiness to them and they don't add any dosage at the end. So there's no added sugar. So typically they can be really quite dry. But then some do have a little bit of extra sweetness because the fermentation might not quite have finished. Now, these wines are typically slightly less in alcohol. Lambrusco in general is not going to be too high in alcohol. So you'll find with these wines about 11, 12% is normal. Now going back to Camillo Donati, he is based close to Palma, as I said, and in Palma, the main Lambrusco grape variety you'll find is the Lambrusco Maestri. Now this is actually a really high yielding grape variety. So they do severe pruning to make sure you get low yields. And then the quality is better. And this specific variety has a lot of tannins with it, thicker skin. So you can get a little bit of rusticity and color. And then of course that nice little grip. Right, it's time to try the wine I have. This is their 2019, and they only do one Lambrusco. You can find this in the UK for £17.40 from Joseph Barnes wines or £18.50 from Natty boy wines. Right. Okay. First let's get the crown cap off.

Janina Doyle 00:09:46 So it's like a beer cap. Ooh. And it's so frothy and red ruby juicy, gorgeous. Okay. The nose straight away is lovely strawberries, but you also get this kind of like potting soil at the same time. So that earthiness mixing with red fruits. Some fresh herbs, like I'm getting basil that lovely zingy, fresh basil, but with maybe some thyme, some Rosemary. It's medium intensity and just really nice raspberries red cherries, it smells like it's going to be really juicy on the palette. Now, crunchy fruit. It is absolutely dry, bone dry. It's got some real kind of like sour cherry acidity on the finish. Maybe a little bit of like even kind of blackcurrant, even like kind of black currant wine gums. It's super vibrant and also quite tangy with the fruits and even kind of like some forest floor and even even a little bit of this, like a, a leathery funk to it. This is fruity. It is lively. It is tangy. It is zippy. Great acidity, very, very soft bubbles, as it says, frizzante. And now it does have that touch of earthiness, but still really fruit driven and quite a light style. So I'd want to go with the pizzas, some goats cheese, in fact, strawberry, goats cheese and pomegranate salad, something like that with some lovely balsamic vinegar, or of course a lovely plate of charcuterie will be delicious. Right. Hopefully you're feeling in the mood for some Lambrusco. Let's go over to the chat with Andrea now.

Janina Doyle 00:11:42 I would like to talk to you now about Mr.Z luxury sandwiches.

Andrea Zagatti 00:11:49 Yes, of course. Mr.Z, Mr.Z

Janina Doyle 00:11:50 Oh, well, all right, Mr. Mr. Z, Mr. Zed. Potato, Patato. Mr.Z, obviously named after your last name, Zagatti. Okay. Tell me the principle of, tell me about your 50 pound millionaire sandwich.

Andrea Zagatti 00:12:09 Uh, let me tell you first why I did that. Why I created a brand. Lockdown time, deep lockdown time. Nobody can go anywhere. Nobody can do anything. Nobody could do dinner parties. I've done a couple of illegal ones, but it's not like, it's not illegal. It's illegal from their side and not from my side. You know what I mean? I was their hired, but they had people. But having said that, I had clients that got caught and got fined over £200,000. Yeah, because a lot of people inside. So people were scared of hosting dinner parties. And uh, so my job stayed quiet for a good six months. And after a couple of months quiet, I was like, okay, I have to do something about it. Uh, what do people need? Good food. They cannot call me over. I could send it, but I don't want food to be shit, I don't want food to be boring and same things that you can get with deliveroo. That you get with supper. What's going to do something that is missing. And a friend of mine told me, sandwiches. Everybody loves sandwiches. I was like, all right. And, uh, on that night we finished a bottle of Macallan 25 and we came up, with the

business plan, with the menu, with the website and the photos in 24 hours. And we launched the company in 48 hours and six hours before we went live it went viral on Twitter. Thanks to a couple of generalists that hated the idea.

Janina Doyle 00:13:45 I can imagine. Do you know what, bad press is better than no press at all. Sometimes.

Andrea Zagatti 00:13:50 Oh I had very bad press.

Janina Doyle 00:13:54 Why did you get such bad press? Because it's a 50 pound sandwich, right?

Andrea Zagatti 00:13:57 Yeah. Yeah. But that's how it started. And now I'm selling 250 pound sandwiches, nearly 30 a day.

Janina Doyle 00:14:04 Of course you do. You have the billionaire and it's a 24 carat. There's 24 carat gold leaf.

Andrea Zagatti 00:14:09 Yes. Wagyu. Oscietra

Janina Doyle 00:14:13 It's a bit excessive though. Isn't it?

Andrea Zagatti 00:14:15 The price, or the gold?

Janina Doyle 00:14:16 The gold leaf.

Andrea Zagatti 00:14:17 Uh, no. The gold is only for the eye. Of course. But inside, it is Wagyu A5 from Kagoshima, nobody else in London does. Oscietra caviar, cabbage and the best ricotta in Italy. Inside a homemade focaccia and is delivered to you in a Mercedes S class.

Janina Doyle 00:14:37 I love this. Okay. What would we pair, I mean, what would we pair with this? I feel like it just has to be Champagne?

Andrea Zagatti 00:14:44 100%. At the moment, I suggest everybody P3, that's what you should pair with it.

Janina Doyle 00:14:47 Oh how funny. So Dom Perignon P3. So just, so you just suggest that they just pick up just casually, go and get a 20 year lees aged, um, champagne, no problem. Easy. Well to be fair. Anybody who's going to purchase a 250 pound sandwich is probably okay spending 800 pounds on...

Andrea Zagatti 00:15:05 Precisely. So why not having good wine with it.

Janina Doyle 00:15:06 Absolutely. That's amazing. I'm just thinking about what else would kind of go. So you've got the creaminess of the ricotta. You've got slight earthiness of cabbage. To be fair. You could pair a really beautiful Burgundy. You could pair a really stunning Pinot Noir with it as well, because I think that would go with the earthiness of the cabbage. It could cope with the creaminess of the ricotta. You've obviously Wagyu is red meat still, but it's going to be so soft and fall apart. I think a good Pinot would, would also work.

Andrea Zagatti 00:15:35 Pinot would go really well. You have to understand though that Wagyu it's usually a fatty meat but, you know, the reason that I choose the Kagoshima is because it's less fatty than other parts of Japan. So Pinot Noir could go really well. Yes. Yeah. But the reason I prefer Champagne,

maybe, maybe a Blanc de Blanc, maybe a Salon, maybe a you know, Perrier-Jouët Blanc de Blanc. Maybe a Blanc des Millénaires Heidsieck 1998. I mean, stuff like that. That works really well.

Janina Doyle 00:16:03 Yeah, so you prefer, because Blanc de Blanc, that kind of more kind of direct linear citrusy, zingy vibe, kind of really, I suppose. And like the acidity just really cuts through. Can you tell me about the caviar that you're using and how that flavor is different from other caviar? Sorry. Cause I'm a bit....

Andrea Zagatti 00:16:24 Of course. I mean, uh, so you have to understand caviar, you start from a basic, which every brand has a basic brand. Yes. In the case of Exmoor, for example, which is the brand of caviar that I am using, they start with the basic it's called Cornish Salted and that is the base caviar. And then it goes up, it goes to, there is one in between, uh, uh, this one, uh, oh, yes. Called the Royal Belushi. And there is Oscietra, there is Beluga, there is Kaluga, there is Albino. Albino is the white eggs and so on and so on and so on. So, and then there's a company in Switzerland doing aged caviar called N25. So they all have different caviar. The reason that I use Oscietra is because it's creamy, it's not too salty. It is not too muddy. And the eggs are not too big. So the right balance for what I want to achieve in a sandwich.

Janina Doyle 00:17:19 Oh you know what? Maybe Assyrtiko. I'm just thinking Assyrtiko from the Santorini island, really mineral, really salty, high acid, cut-through it all but actually can go with that slightly more savory vibes in the sandwich. Right. So you've got for people who can't afford the billionaire, they, there is the millionaire 50 pounds, but we do we not get it delivered in a Mercedes.

Andrea Zagatti 00:17:45 Yes. Of course. Every sandwich gets delivered in a Mercedes. Okay. Unfortunately though shipping is on, is on, is excluded.

Janina Doyle 00:17:53 Okay. So depending on where you live, so if you live in London, it's going to be a little bit more reasonable. Okay. No, that's fine.

Andrea Zagatti 00:17:58 So, you know, I had people ordering 10 sandwiches, but they live three hours away and, uh, the fee was expensive because you know, I work with, uh, the best drivers in London that come to your house, suit and tie. The reason that I use them is because my sandwiches, I considered them a work of art. They need to be cared for them, you know, handled properly. And if you bumble them around, everything comes out, is not good. Uh, so it needs to be delivered properly and alike, you know, the same way that I traveled with a Mercedes, I want my food to travel with Mercedes. And, uh, it's something that works. And if people want to order a hundred, 200, 300 pounds of sandwiches, they don't mind paying 20, 30, 50 pounds of shipping.

Janina Doyle 00:18:42 Yeah, no, at the end of the day, you are regardless, you are doing something unique and something different. So tell me about my millionaire sandwich. What am I going to get in my millionaire sandwich?

Andrea Zagatti 00:18:52 Uh, I have an aged ribeye 45 days age ribeye.

Janina Doyle 00:18:55 Oh, okay. Abit more gamay and concentrated.

Andrea Zagatti 00:19:00 Ricotta, chimichurri, king oyster mushrooms and of course covered in gold.

Janina Doyle 00:19:06 Of course covered in gold. What bread does it come in?

Andrea Zagatti 00:19:09 It's a ciabatta bread. So there's a billionaire, a millionaire. The billionaire came after the millionaire, of course, because it went super crazy success, the millionaire, but I had people asking, why is this so cheap? So I had to make them a lot more expensive.

Janina Doyle 00:19:23 No. And so you did, so what would you pair with a millionaire? I mean, would you go to champagne again?

Andrea Zagatti 00:19:28 No. Uh, the millionaire needs to be completely different. The millionaire needs to be a red, maybe a Sassicaia. Yeah. Maybe a Gaia, Maybe a Tignanello.

Janina Doyle 00:19:42 I was going to say Nebbiolo maybe because again, because the king oyster mushrooms, but you've obviously got beef ribeye so you, you want again, something with high acidity and you said Gaia, so, you know, Barbaresco would be delicious with that. Absolutely. But, but again, the concentration, the power you're going to get far more aren't you with the Sassicaia and the Tignanello,

Andrea Zagatti 00:20:04 To be honest in my mind, the reason that I said that is because the mushroom is quite buttery and buttery with that works really, really well.

Janina Doyle 00:20:12 So that actually might work better than a Nebbiolo because Nebbiolo, I feel is a little bit leaner. Isn't it? So you want something a bit more powerful. Okay. So some super Tuscans, so a millionaire and a super Tuscan. Okay, good. And that's a slightly different level, right? You said you wanted the, the billionaire 250 pound sandwich with a P3 Dom Perignon, which I actually don't know the price of but probably £1000?

Andrea Zagatti 00:20:34 Between £1250 and £1800

Janina Doyle 00:20:37 Okay. Look at me. Oh, just a thousand. No, go up. And then we know that we can get, we can get a Tignanello for a couple of hundred pounds. Sassicaia, 3-400. Okay. Yeah. It's getting more reasonable. Like it. Right. So then as if that wasn't enough, am I right in thinking that you've produced, the UK's most expensive Easter egg.

Andrea Zagatti 00:20:58 Yes, of course. No no no, the world. Not UK.

Janina Doyle 00:21:00 Oh, oh, oh, I'm sorry. Sorry about that. Fraudulent slip. Okay. So you have produced the Tsar egg. Tell me about the Tsar egg.

Andrea Zagatti 00:21:08 So Tsar egg, uh, I made it, of course when I was in the crazy part hype of Mr.Z sandwiches, which I still am now, but because of many other things, I only activate the brand four days a month where I sell out, you know, every day. But, uh, so the Tsar egg, the reason that I made a Tsar egg is because I said to myself, I want to do something unique. I want to do something that's never been done. So I applied the philosophy of the Matryoshka dolls, the Russian dolls, and I put three eggs inside of each other. And each egg has different fillings and covered in different ways. So the smallest one, which was the heart, is covered in ruby powder and filled up with the pistachio cream, uh, hazelnut cream crystallized violets.

Janina Doyle 00:22:00 Oh my god. But what's Ruby powder? Oh no, do I sound stupid?

Andrea Zagatti 00:22:05 It's called edible Ruby powder, as simple as that. And, uh, it's actual Ruby, but it's so fine that it's edible. And, uh, it's, it's crazy. Yes. Um, then there is a layer of, uh, uh, caramel, uh, hazelnuts, and pistachio. Then there is an egg, uh, they're all different, so there's a dark, white and

milk. Uh, so this egg is covered in edible silver and, uh, the external egg is covered in a salted caramel. Uh, do I remember? Salted caramel yes. And crispy, um, filleting(?) paste. And then there is the golden egg, you know, so the egg was, I'm not joking. It was, it was massive. It was like, I don't even know how to calculate, half a meter at least long tall. And it was, it was more than 20 kilos. It was really heavy.

Janina Doyle 00:23:06 Did you only make one?

Andrea Zagatti 00:23:08 Yes, I made one, I made one. And what I did very simply said, the egg starts at like 500 pounds, had an Instagram Live of 10 minutes and sold it via the Instagram live. And, uh, ended up selling it for £2450,.

Janina Doyle 00:23:25 £2,450. Wow. Okay. Yeah, that's amazing.

Andrea Zagatti 00:23:29 Having said that, I spent, I promise you, I think I spent £1500 to make the egg.

Janina Doyle 00:23:33 Oh, I can imagine from the ingredients that you are using. Yeah.

Andrea Zagatti 00:23:36 Without considering three days of my time, but it was, it was more something for fun than for something for money, you know. I really wanted to do something really fun and delivering something which does not exist. You cannot buy it. One of one, and hand delivered by myself. So I came to your house to deliver it to you.

Janina Doyle 00:23:57 I love this. It's amazing. If you came and hand-deliver me something, I would like to sit you down and be like, torture you for just more information. Like pick your brain. What's next? What's next? What are you doing? How do you, I mean, it's just amazing. I don't even know what I'm trying to think of what sweet wine I would pair with this, but you've got so many different styles. I mean, I suppose one, you could bring out the Sauternes again because of the nuttiness, some of the stuff with the hazlenut, I guess, but it's not, you're not, you know, the honeyed nature. I don't know. I don't know if Sauternes or Tokaji would work. Maybe a Banyuls. So actually like a, you know, the fortified wine from the south of France maybe could be, could work. Cause I mean, that just goes really well with, with chocolate in general. Um, I imagine a PX Sherry is too intense.

Andrea Zagatti 00:24:41 Yeah. I see what you mean. I would choose a port.

Janina Doyle 00:24:45 Like a Tawny? So I would go then 20 year Tawny to go for the oldest one... Well, of course we need to go for the most expensive as well, right. To match up with your egg. But, but 20 year, 20 year Tawny, because it's had longer to age, it's going to be more nutty, but it's also going to be lighter and more elegant,

Andrea Zagatti 00:25:00 I think is very nice. Yes.

Janina Doyle 00:25:01 Okay. There go. So when, are you going to make another one for next Easter?

Andrea Zagatti 00:25:04 No, I, I was thinking to do something for December though. I may do something for Christmas, but I don't know what I will do. And if will do something. I may do though.

Janina Doyle 00:25:15 And then do you think you'll sell it through Instagram again?

Andrea Zagatti 00:25:18 Yes, my marketplace is Instagram. I sell through DM, people send me DMs to buy stuff. That's it.

Janina Doyle 00:25:23 Oh my God. Okay. So what is, remind us...

Andrea Zagatti 00:25:25 I have of course a website and everything, but I don't use it much.

Janina Doyle 00:25:29 Remind me your Instagram.

Andrea Zagatti 00:25:31 @mrz.luxurysandwiches

Janina Doyle 00:25:33 There you go. I can't even begin to imagine your next creation. That is amazing. So I want to bring it back now. I want to bring it back to where you came from. Emilia-Romagna. So you are, as we said earlier, lucky to have grown up in a place which had some incredible food options. You're famous for your Parma ham and Parmigiano Reggiano cheese. And do you think that actually secretly was the seed that, I know you said earlier in part one about the cheesecake and the ex-girlfriend, but being able to taste such delicious food from such a young age and having all these amazing wines around you as well.

Andrea Zagatti 00:26:15 There is no doubt that it did, uh, not intentionally like, you know, um, you know, uh, without me looking for them automatically, my palate developed a hundred percent. A big influence of course, was my father that he, he used to travel for his work and bring home from any country in the world that it was some food from Saudi, from China, from Asia, whatever it was, he was bringing him back something. I did not like anything, but I was trying everything. So somehow my palette was learning and discovering without me wanting to, you know what I mean? So, you know, growing in an area where everything is fresh, everything is good and is accessible. I mean, you can find a fantastic wine for 10 euros, for 8 euros. You can go into the countryside and find one bottle of wine for 2 euros. So, you know, it's just a different philosophy, different way of living. And uh, in Italy, you know, every once in a while when I came, I want to come back from London and go to see my family. I bring them a good bottle of wine, but they have no understanding why I'm bringing something so expensive. Why are you doing that? I would never do that. You know, at, for example, I brought, uh, when was it? Three weeks ago, I went to Italy after a year and a half that I had to stay here for covid. Uh, I brought them this bottle from, uh, the birth of my parents which was 57, 1957. So I brought them a red from Chianti 1957, but they wouldn't understand why I spend so much money and to bring something so fine, but then they tasted it and they loved it. But still, the mentality is if it costs more than 20 euros is not worth it, that's it.

Janina Doyle 00:28:04 But when you live in a place like Emilia-Romagna, Lambrusco as an example, which is probably the most famous, grape variety or style of wine, that's coming out of that wine region, even here in England, after you've brought it in and you paid your duties and everything, you can get great bottles for less than 15 pounds.

Andrea Zagatti 00:28:25 Yeah. Every time you drink Lambrusco you taste raspberry and some, some acid veins that make it really vibrant.

Janina Doyle 00:28:34 Yeah, a citrus zest to it, along with the cherries or blackberries or strawberries or raspberries or whatever you getting. Yeah. So tell me about growing up in that region as a older adolescent and young adult, were you drinking lots of Lambrusco?

Andrea Zagatti 00:28:51 No. You drink it every once in a while. Uh, I drink it now more when I go back because I don't have it here. Lets say like that.

Janina Doyle 00:28:57 It's such a shame because Lambruscos are actually awesome. But I think everyone just assumes that Lambrusco is this weird frothy sweet drink. When it's so far from that, I mean, would you say, I mean, the majority is dry these days, or off dry. I mean, of course still sweet is being made, but I think far more is dry and certainly the stuff in England, even bone dry. Really.

Andrea Zagatti 00:29:21 Yeah. I agree. A hundred percent. And I can assure you that if you get, you know, a classic Otello Ceci, which is a classic 20 euros bottle, it's just fantastic. The way that, I mean, it's drinkable, it's easy. It's beautiful. It's fun. It's vibrant. It's, it's unique. In my opinion, Lambrusco is something that I personally will bring to London and make it trendy in the next five years. No doubt.

Janina Doyle 00:29:49 Okay. Do you know what, if anyone, if anyone can do it. Ok, I'm excited. So people need, right. Let's talk about, Lambrusco just a little bit more, I mean, it's also what grows together goes together. Right. And it's great with a charcuterie board and with cheese so it's, how perfect to get some Palma ham and some Parmigiano Reggiano.

Andrea Zagatti 00:30:09 Precisely. It's fantastic.

Janina Doyle 00:30:09 Oh. I'm going to go off. I want to go off piece, just for one second, then we'll go back to Lambrusco. Tortellini. Who invented it? Was it invented in Bologna or Modena?

Andrea Zagatti 00:30:20 So you have to understand that you are talking with somebody who's from Ferrara, whose city next to, in-between Bologna and Modena, is my city Ferrara. And we call it Cappelletti: Little hats. So we invented Cappelletti but Tortellini has been invented in Bologna. Difference between Tortellini and Cappelletti it's super simple. It's just the mixture of the mix, but it's the same concept. A hundred percent of Tortellini have been invented in Bologna, not in Modena.

Janina Doyle 00:30:54 Are you sure that the people from Modena are not going to...

Andrea Zagatti 00:30:55 That's my conviction. But of course, if you go to somebody who was from Modena, he tells you the opposite. Me being a, an external of both of them, uh, I strongly believe it's Bologna. Having said that Modena invented many other things.

Janina Doyle 00:31:10 Modena is where kind of Lambrusco is based. I mean, obviously you can get it in, in Palma and Reggio Emilia, but Modena is, is where it is. Actually, and also just so people understand Lambrusco a little bit more as well. You can get it in Lombardy. So just out of Emilia-Romagna can't you, um, so Mantua in Lombardy you can also get it. Okay. I'm going to do a quick lesson for people to understand Lambrusco and then I want you to tell me what some of your favorite pairings after. So for everybody to know there is like 60 different grapes, like kind of part of the family of the Lambrusco families. It could be, most Lambruscos can be just blends of everything, but you can look out for on the label, four main grape varieties, the most, um, pop, the most planted grape variety is Salamino. So the Lambrusco Salamino, um, can often be actually often it can be quite quite sweetest. If you want the kind of the lightest, most citrusy one that's Sorbara, if you want, the biggest, the biggest, baddest and the biggest, boldest one is Grasparossa. And that one's like, really, I'm ruining it. You were supposed to be giving me the food pairings, but that's really good with like more the heavy meats. And then you also have the Maestri. So they're the four that you should look out for. Do you want to throw in some food pairings?

Andrea Zagatti 00:32:32 I can tell you so the best way to, to have Lambrusco with, of course the first thing that comes to mind is something called Gnocco Fritto. Gnocco Fritto is something from Modena which is a sort of savory fried dough that you have with charcuterie and cheeses. So this is the main thing that you usually pair Lambrusco with. And then can be Orecchiette with Ragu, for example, you know, the key to the classic pasta with some Ragu, or you can have it with of course, persimmon and prosciutto, melon and prosciutto. And you can have it with, let me think some, uh, some steak, uh, slow cook steak with polenta. I mean, there's lots of things that, you know, our little, uh, uh, Arugula, tomatoes and strawberry salad. There is lots of things you can do, uh, in terms of foods,

Janina Doyle 00:33:25 It's pretty versatile, isn't it? You know what? Fennel salami! And you mentioned about like the melon, because as a whole, for anyone who doesn't understand Lambrusco yes, you get the red berries, cherries, and this kind of citrusy zest, but there's also something like a little bit earthy that you could also get with Lambrusco and like dried herbs and even things like violet or watermelons can be thrown in. So there's actually so much going on. And for anybody who's scared that they're going to get a sweet one. They do tend to say if it's Secco, Semi-Secco. How would you pronounce Amabile? Amabile! So then they have Amabile and then Dolce. So if anybody who wants to know, if it's Secco is up to 15 grams of residual sugar per liter. So that's the driest. Semi-Secco is going to be 12 to 32 grams. Amabile is 30 to 50 grams. And then Dolce, if you're having obviously dessert wine, so don't pair that with steak, it's going to be 45 grams per liter. So they do put that on the bottle. So great value, amazing with food, really versatile. I mean, I'm, I'm actually going to get more Lambrusco now, now that we're talking about it.

Andrea Zagatti 00:34:36 Absolutely. Yes.

Janina Doyle 00:34:37 And of course you don't want Lambrusco. I mean, Emilia-Romagna is also the place for Sangiovese, you know, the grape variety of Italy, you know. So it's a, it's a stunning place. Now you must be really upset though with your Lambruscos, because they typically don't have the same amount of pressure and you love a little bit of sabrage, right? You love, do you do, do you ever open up a bottle of sparkling wine or champagne without taking a knife to it?

Andrea Zagatti 00:35:01 If I cannot do it for restaurants reasons? Yes. I'm famous because I surprised a couple of bottles in Claridges inside.

Janina Doyle 00:35:13 Ahhh. And you, prob... a little bit dangerous, but hey, we don't let the rules get in the way of some fun.

Andrea Zagatti 00:35:18 I upset the manager a little bit about it. But he, he loves me anyway. So it's fine.

Janina Doyle 00:35:21 Oh that's hilarious. Do have some tips? Do you have some tips for Sabrage for anybody?

Andrea Zagatti 00:35:29 The best tip is that the bottle has to be cold, cold bottle, tilted 45 degrees, and don't put any strength. And hold the bottle from, uh, the bottom of the bottle, maybe with your finger inside the end of the bottle, the bottom.

Janina Doyle 00:35:48 In the punt. In the punt inside.

Andrea Zagatti 00:35:50 In the punt. If you put your finger in the punt, no foam comes out. So the less, less comes.

Janina Doyle 00:35:56 I reckon that's more maybe because you you're holding it more secure, right? You've got a better grip. So maybe you're not moving...

Andrea Zagatti 00:36:02 There is something that goes on that I didn't understand yet, but, uh, you know, physics. A physics scientist will answer you.

Janina Doyle 00:36:14 But if you get it right, and I'm too scared to even try, you can literally do it with a spoon. You could do it with the bottom of a wine glass, in fact, which I think looks, I mean, I'm like, that looks cool. It does look cool.

Andrea Zagatti 00:36:26 Yes. You can do to the shoe with your, with your phone, with the MacBook, with a pan, whatever you want.

Janina Doyle 00:36:36 Amazing.

Andrea Zagatti 00:36:36 But of course, you know, the best is that with a teaspoon or a knife, that's the most, uh, or a glass. Those are the most efficient ways. Um, but as you try it, you should, I have, um, only Instagram. I have a masterclass in one of the posts. You should watch it the last, like five minutes. And it shows you the do's and don'ts, and this, I assure you, after anybody watches it, if you try, it will go straight away.

Janina Doyle 00:37:02 And if you are nervous, so first of all, don't do it with, you can do it, but you shouldn't do it with things like Prosecco and you shouldn't do it with Lambrusco because the pressure is actually a lot less. You want to do it with a traditional, the traditional method, sparkling wine. So it could be an English sparkling wine. It could be Cap Classique. It could be Crémant.

Andrea Zagatti 00:37:19 Also Franciacorta!

Janina Doyle 00:37:21 Oh, I'm sorry. Sorry. Sorry Mr. Italian...or Franciacorta. Um, exactly. Um, so as long as it's made with the traditional method, it'll have an extra, it will have like five or six bars of pressure that then will make it worth it. So make sure you do with that. But if you are nervous, you know, you can get a Crémant for 10 pounds. Start with that before going onto your Dom Perignon P2. Go with a slightly cheaper one first. Okay. I'm going to finish off, finish this lovely episode of, cause I have so many questions I could ask you and I'm, I'm just, no, I'm going to behave myself.

Andrea Zagatti 00:37:55 We're going to have to do another episode then another day. Thats fine.

Janina Doyle 00:37:57 Another episode. Yes, let's do it. If you could only have one wine style or even one wine to go with food, what would it be?

Andrea Zagatti 00:38:06 Uh, in my case, it has to be champagne. I just love champagne. I love to drink it. I, that's where most of my money goes to, into buying champagne, into trying new things. And, uh, uh, I find it to be something super exciting that depending where it grows from, you know, you can achieve so many different, you know, even if you only do the, you know, the champagne area, it's not big but there are so many different varieties of grapes. There's so many different varieties of, you know, how the wine grows, how they age it, how long they age it for, it's exceptional. It's something, it's a beautiful world.

Janina Doyle 00:38:45 Okay. And do you want to, can you, I don't know if you can do this? Can you suggest a champagne that you've really enjoyed recently, that is affordable? I'm not sure if you're going to have to do this. I don't know if you can.

Andrea Zagatti 00:39:00 Yes of course. Gonet-Médeville Grands Brut. 30 pounds. And uh, it's mindblowing. Gonet-Médeville!

Janina Doyle 00:39:11 Lovely. Go and try that. Andrea or should I call you Mr. Zagatti?

Andrea Zagatti 00:39:17 Mr Z!

Janina Doyle 00:39:18 Mr Z, a pleasure. I cannot wait to speak to you again. Honestly, I have so many more questions. So anyway, but let's catch up soon over, I dunno, one of those bottles of DRC you have in your cellar or Liber Pater or whatever, you know whatever...

Andrea Zagatti 00:39:33 Lets do it. I don't have a cellar. I drink my cellar.

Janina Doyle 00:39:34 Yeah, so exactly. So you just, whatever your typical Monday night wine is. Yeah. You just bring that out. All right. Lovely. Okay. I'll speak to you very soon. Take care of yourself. Bye.

Janina Doyle 00:39:50 As I think you've seen from these last two podcasts, Andrea certainly is living his life to the max. So hopefully that has motivated you. Now to finish off with, I have a quote from a rather famous man from Emilia-Romagna and sorry, Andrea, it's not you. It is Enzo Ferrari, right? The creator of the famous luxury car Ferrari. And he's known for saying:

“If you can dream it, you can do it.”

So let's finish this podcast on an incredibly positive note. Dream big. The year is coming to the end, start putting everything together and know that you're going to smash it in 2022. Right? That is it. Thank you. As always for listening. Do like the podcast. Share the podcast. Subscribe. If you haven't already and leave some comments, I'm going to leave you hanging with next week's episode because I haven't decided which one I'm putting out yet. So it's only one week away. Until then, cheers to you.