

Verdi and Rombauer Wines: Liquids That Can Make Your Taste Buds Go Wild

Verdi is a new spumante, both in its formula and its presentation. It is low in alcohol (about 5%) and has a slightly sparkling and delicately sweet quality that goes well with a variety of dishes. Most of them are non-vintage. To be considered vintage, the grapes grown in the same year must be used. Verdi Wine has already captured a chunk of American market because of its unique taste and affordable price. If you enjoy a light refreshing, sparkling wine, buy Verdi. Verdi wine falls under the category of spumante and is low in alcohol, delicately sweet and slightly sparkling. If you do not know, a spumante is actually the genetic name for Italian sparkling wine. Some claim the spumante is older than Champagne, also a sparkling wine produced exclusively in the Champagne region of France. However, Verdi wine does not pop off as much as Champagne does. On the plus side, it has a reusable cap and so a Verdi spumante can be sealed tightly and kept in the refrigerator for later use. It will pop off next time you open the bottle, but not as much as it does the first time. The taste remains the same. Verdi wine leaves a wonderful taste in your mouth and goes well with most of the food. You can have that with formal as well as casual meals with equal impunity. You can mix it with orange juice to make mimosa, but mixing it with alcohol destroys the unique flavor and taste. Never gulp down Verdi, but sip it slowly and roll it in your mouth to get the best out of it. However, very few Verdi wines are vintage. Vintage wines are those, which are made from the grapes harvested in the same year and must be labeled as such. Nonetheless, that does not make it less enjoyable. The history of each wine is as interesting as the history of the people who grow the grapes and make the wine. In most cases, the wine making is a family secret that passes down from father to son. If you befriend an old bartender who simply loves his job, you will be able to hear some interesting stories about wine and the winemakers. Wine is indeed a product of nature. However, it needs the hand of man to protect the vines from vagaries of nature. Again, it is the hand of man, which plucks the produce at the right time and takes it through the process of wine making to turn into the drink that it is. The Rombauer family is one family that has dedicated their whole life producing one of the finest wines. To know more about the virtues of the Rombauer family, visit their website at rombauer.com. On this website, you will be introduced to a whole new world of wine making. The Rombauer family is very well known all over the world and their wines have a very good distribution network. One very unique feature of the rombauer.com website is the wine club. This is a very good way of meeting wine lovers from various places. That the Rombauer has different types of wine is no surprising at all. There are different brand names, but they mainly fall into the following categories: no Chardonnay no Zinfandel no Merlot no Joy no Port. Although they are basically winemakers, the Rombauer family takes wine as complement to good food and good friends. Maybe that is why they have given a list of food items that will go well with each of their wine. However, the list is not exhaustive; it cannot be so. You should experiment a little to find out which item goes well with which wine. As expected the Rombauer has a variety of wine. Some of their finest wines are: no Chardonnay - Carneros Chardonnay is made from a green skinned grapes also called chardonnay. This wine goes well with grilled salmon, chicken with mango salsa, seafood pasta etc. no Joy - This wine is made from late harvest of chardonnay grapes. It is perfect dessert wine that goes well with soft cheese or vanilla ice cream no Zinfandel - These are red grapes grown in California. Rombauer has a variety of wines made from it and they go well with duck, rack of lamb, pork tenderloin etc. no Merlot - Merlots too are a variety of red wine grapes and the wine has a medium body with a hint of berry, plum and currant. The Rombauer has a variety of wine made from merlot grapes. no Port - It was a typically Portuguese sweet wine, but is now produced all over the world. It is one of the most popular varieties of wine produced by the Rombauer. If you have any queries to make, call their customer care executives on the toll free number provided on their homepage. The email id too is provided along with the contact number. You can also send an email, if you find that more convenient. Try to visit their vineyard once at least. They say it is as beautiful as their wine is. Each member of the family works hard to make each bottle of wine as perfect as man and nature can make it.

About the Author

Jade Varnes has had years of experience in the wine industry and she only recommends the best wine there is possible. Some of her all time favorites are [cabernet sauvignon](#), malbec, opus one, Verdi wine, bogle phantom and [cakebread cellars](#). For more selections that she recommends, visit wineaccess.com today.

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