

CHARACTERISTICS OF THE TERRITORY

VINES: 100% Sorbara in purity with manual harvest on our vineyards of over 40 years.

PRODUCTION AREA: Soliera between Modena and Carpi (Emilia Romagna).

TYPE OF VINES TRAINING: Espalier.

SOIL: loose and clayey.

HARVEST PERIOD: from 10 to 20 September.

VINIFICATION

YIELD PER HECTARE: 150 quintals/hectare

VINIFICATION: mcold maceration with the use of selected yeasts.

SPUMA: Charmat method with natural refermentation in the bottle and only bottling in April.

AGING: in the bottle for 6 months.

ANALYTICAL FEATURES

ALCOHOL CONTENT: 11%

RESIDUAL SUGAR: 0

STORAGE AND SERVICE

STORAGE: in a cool environment with constant humidity.

IDEAL SERVING TEMPERATURE: 10-12 °C

ORGANOLEPTIC CHARACTERISTICS

COLOR: light ruby red.

PERLAGE: fine and persistent.

SPUMA: creamy.

BOUQUET: ripe fruit.

TASTE: rustic, dry, recommended for lovers of Lambrusco di Sorbara maintaining the tradition of the past.

GASTRONOMIC PAIRINGS: perfect with all the typical dishes of traditional Emilian cuisine, with cotichino and zampone.

METODO ANCESTRALE

Lambrusco di Sorbara DOP, dry, Ancestral method, sparkling red produced in our vineyards. It is our first Lambrusco of Sorbara, created back in 1950 when the grandparents did the their evening "Snack", and it is still produced today, respecting the tradition of the past.



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