



*From the makers of 'Scintilla d'Amore',  
favourite wine of Luciano Pavarotti*

*Makers of the ORIGINAL  
Lambrusco di Sorbara*

VINI CASOLARI

Dal 1600  
Modena, Italy

# LAMBRUSCO DI SORBARA DOC

*Vino Frizzante Secco*

BC Retail \$15.99 +276105 (GL)

**89** points Winescores.ca

*"I'm delighted to see a newer, drier modern style of Lambrusco coming back into favour ... made from the indigenous Sorba and Salamino grape varieties, this fresh and fruity ruby-red frizzante offers red fruit and maraschino cherry, leather and cedar lined with violets and a hint of spice. The entry is purely sweet ruby fruit but it finishes dry. Simple rustic wine but does not lack structure. Fun, juicy and refreshing.*

*Recommended Pairings: Patio Sippers, Seafood/Fish, White Meat Chicken/Pork, Italian Foods (cheeses, antipasti and rustic pastas), Aperitifs, Cocktails, Desserts."* —D. Van Mulligen- April 2013

### CBC Cellar Pick of the Week

*"... dry style, savoury, with a little Balsamic character ... try with bruschetta or Reggiano Parmigiano and you'll be HOOKED!"* — CBC Radio On The Coast with Barb Philip, Jan 31/12

*"Raspberry colour with lots of mousse. Very fruity cherry, raspberry jam, spicy, floral aromas ... very fresh, dry palate ... try with turkey or a duck canapé."* —Anthony Gismondi, Nov 20. 2011

This secco (dry) style Lambrusco is a fine and elegant young frizzante red wine made with Sorbara and Salamino grapes from it's own DOC in Emilia-Romagna. These indigenous varietals produce a delicious, refreshing wine matching the regional cuisine, famous for Parmigiano, Prosciutto and balsamic vinegar of Modena.

Ruby red, aromas of fruit and violets combine elegantly. Distinctly dry, it exhibits unique and extraordinarily satisfying savouriness on the palate with a fresh, lively finish and superb balance. It's elegance and simplicity makes for extremely versatile pairing with many dishes, especially roasted meats, cheeses, any Italian cuisine, salmon and seafoods, tapas and salads.

*Perfect with poultry and seasonal cuisine*

### Technical Data

Sorbara DOC 80%, Salamino DOC 20%

Soil Type: Sandy, soft alluvional soil

Fermentation: Charmat method - 2 weeks wine vats at 15°C, then stainless steel at 18°C for 34-40 days.

Residual Sugar: <15 g/l

Acidity: 7.5 g/l

11% alc./vol.

Case 12 x 750 ml

Serve at 10° C

 *Choice Import Agencies*



+276105