

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 DEL L'EMILIA

Vino Frizzante Secco

BC Wholesale \$7.04 +184523 (SPEC) Case 12 x 750ml

"Raspberry colour with foamy mousse. Cherry, earthy, tobacco, cranberry, gamey aromas. Dry, fresh, foamy palate with tobacco leaf, olive, cranberry, sour cherry, herbal flavours. Simple, fresh style with a floral finish."

— Anthony Gismondi, 2011-11-20

This secco (dry) style Lambrusco is a fine and elegant young frizzante red wine made with Sorbara and Salamino grapes from Emilia-Romagna, central Italy. These indigenous varietals produce a delicious, refreshing wine to match the cuisine of the region, famous for Parmigiano, Prosciutto and balsamic vinegar of Modena.

Ruby red with rose reflections, 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: white meats, chicken/pork, game, poultry and roasted meats, salmon and other seafoods, cheeses, antipasti, pizza and other Italian cuisine, tapas, aperitifs, salads and desserts as well as great for patio sipping.

Technical Data

Sorbara 80%, Salamino 20% (IGT)
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
10.5-11% alc./vol.
Case 12 x 750 ml
Serve at 10° C



+184523

 Choice Import Agencies