

# La Divina

## Lambrusco di Sorbara Pet Nat DOC

### N/V

#### Tech Specs

Type:	Spklros Sparkling Wine
Ingredients:	Salamino / Marani / Grasparossa
Region/Subregion:	Emilia Romagna, Sorbara DOC
ABV:	12%

#### A closer look...

Total Production:	4500 cases
Vineyard:	village of Ravarino
Soil:	aluvial soils of chalk and sand
Age of Vines:	1990
Vineyard Size:	23
Climate:	the summers are warm and mostly clear and the winters are very cold and partly cloudy. Over the course of the year, the temperature typically varies from 32°F to 88°F and is rarely below 25°F or above 95°F.
Farming Methods:	Conventional
Fermentation Methods:	This version is made according to the ancestral method with a refermentation in bottle
Winemaker:	Mr Carafoli
Elevage:	None
Fining/Filtration:	Natural
Residual Sugars:	5.9 g/l
Acidity:	5.7 g/l
SO2:	85 mg/l

#### All about this bottle

The Carafoli family has been making wine since the early 1900s in Emilia Romagna. Today, they only specialize in all things sparkling from the region, which essentially means Lambrusco. Sparkling dry wine, with a characteristic bouquet of violets. Ruby-red color with a dry but gentle finish, light and crisp.

Straddles the line between classic juicy lambrusco and funky savory pet nat. delightful bubbles swirl with black raspberry with earthy tones. Great pizza wine!



# EDWARD

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