

L'Onesta Lambrusco di Sorbara Dry DOC N/V

Tech Specs

Type:	Spkired Sparkling Wine
Ingredients:	70% Lambrusco di Sorbara / 30% Lambrusco Salamino
Region/Subregion:	Emilia Romagna, Sorbara DOC
ABV:	11%

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:	old maceration / cold stabilized / slow rosÈ vinification / charmat method
Winemaker:	Mr Carafoli
Elevage:	None
Fining/Filtration:	Natural
Residual Sugars:	6.8 g/l
Acidity:	4.9 g/l
SO2:	85 mg/l

All about this bottle

This Lambrusco is more rosÈ than red, and just as fun to drink. A vivid ruby-red color in the glass and a bounty of pink fruits and flowers on the nose. Sour cherry, hibiscus, raspberry candy, with a delicate, frothy mousse and hints of sweet mountain herbs on the soft finish. The "Sorbara" variety of Lambrusco is considered the higher quality of Lambrusco, with more aromatic character and deeper flavor. Low-abv, loads of flavor, a touch of tannin on the dry, red-fruited finish. Adult soda!

Sparkling dry wine, with a characteristic bouquet of violets. Ruby-red color with a dry but gentle finish, light and crisp. An excellent companion with many Italian dishes, especially those including parmesan, prosciutto, or balsamic vinegar.



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