



FIZZOLINA ORIGINALE "RED LABEL"

Bone Dry Lambrusco di Sorbara
Emilia-Romagna, Italy

Responsibly-farmed by third-generation vintners near Modena, Italy, the Original Red Label Fizzolina is as unique as you.

REFRESHING, QUENCHING, AND DELICIOUS with notes of strawberry, blackberry, rhubarb, and hibiscus. Produced to be enjoyed wherever and whenever the mood strikes.

LIFE IS SHORT, DRINK FUN

We don't make this wine, I'll admit... it is the result of a love-affair I have with an artisanal producer of incredible Lambrusco just north of the town of Modena in Italy's Emilia-Romagna. A chance meeting got us talking, I gushed about my love of their wines and asked if we could import them. Sadly, we could not. So, instead, we decided to produce a whole new line of wines with them and so, FIZZOLINA was born! All estate-grown-and-bottled, FIZZOLINA is a true passion project and we're so proud to share it with the world. Fizzolina Bianca and Fizzolina Originale are the first two of a line of Fizzolina wines, so stay tuned!

ORIGIN

Lambrusco di Sorbara AOP
Emilia-Romagna - Italy

VARIETIES

100% Lambrusco di Sorbara

VINEYARD

40 yr old vines, 14-acre Estate vineyard, alluvial soils, just north of Modena on the border between the two production areas of Lambrusco and Pignoletto

VINIFICATION

Hand harvested. 4-6 hours maceration to obtain color. Second fermentation in autoclaves over a period of 60 days. "EXTRA BRUT" at 1g/L residual sugar

PROPERTIES

400 cases
PRACTICING ORGANIC

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