



PALTRINIERI
LAMBRUSCO DI SORBARA DOC 1926

SOLCO

DENOMINATION: LAMBRUSCO DELL'EMILIA IGT,
MEDIUM-DRY FRIZZANTE
GRAPE VARIETY: 100% SALAMINO
FIRST YEAR OF PRODUCTION: VINTAGE 2012

CHARACTERISTICS OF THE TERRITORY

VINEYARD: 15 HECTARES OF VINES AT 'CRISTO' DI SORBARA. SORBARA IS THE MOST SUITABLE AREA FOR THE PRODUCTION OF THIS VINE AS IT IS THE NARROWEST STRIP OF LAND BETWEEN THE TWO RIVERS SECCHIA AND PANARO THAT RUN THROUGH THE PROVINCE OF MODENA

TRAINING SYSTEM: GDC (GENEVA DOUBLE CURTAIN)

SOIL TYPE: LOOSE, FRESH AND WITH GOOD PRESENCE OF ORGANIC SUBSTANCES

CROP PROTECTION: INTEGRATED CONTROL OF HARMFUL ORGANISMS

HARVEST PERIOD: MID-SEPTEMBER



VINIFICATION

YIELD PER HECTARE: 180 Q/HA

VINIFICATION: MACERATION, ALCOHOLIC FERMENTATION AND REFERMENTATION USING THE MARTINOTTI METHOD.

SENSORY CHARACTERISTICS

APPEARANCE: DEEP RED-TO-PURPLE, WITH FINE PERLAGE

NOSE: INTENSE NOTES OF RIPE FRUITS, CHERRIES, SOUR CHERRIES AND LITTLE WILD LITTLE FRUITS LIKE BLACKCURRANT AND BLACKBERRIES, FLORAL SCENTS; EASY AND IMMEDIATE NOSE

PALATE: PLEASANTLY DELICATE, WITH GOOD AND BALANCED ACIDITY, FRESH AND EASY TO DRINK. SLIGHTLY TANNIC AND SWEET.

PAIRING: TAGLIATELLE AL RAGU, PUMPKIN TORTELLI, *TIGELLE & CURED MEAT*, PASTRIES AND EXCELLENT PAIRED WITH SOUR CHERRIES *CROSTATA*

ALBERTO SAYS: " OH!...FINALLY A REAL LAMBRUSCO!..."

ABV: 11.5%

SERVING TEMPERATURE: 8-10°C