

LECLISSE

DENOMINATION: LAMBRUSCO DI SORBARA DOC
"CRU", DRY FRIZZANTE, FROM SELECTED GRAPES
GRAPE VARIETY: 100% LAMBRUSCO DI SORBARA
FIRST YEAR OF PRODUCTION: VINTAGE 2007

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); SYLVOZ

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

CROP PROTECTION: INTEGRATED CONTROL OF HARMFUL ORGANISMS

HARVEST PERIOD: MID-SEPTEMBER



VINIFICATION

YIELD PER HECTARE: 120 Q/HA

VINIFICATION: FREE-RUN JUICE IS VINIFIED TO WHITE WINE WITH ALCOHOLIC FERMENTATION, FOLLOWED BY A SECOND FERMENTATION FOR AT LEAST 3 MONTHS USING THE MARTINOTTI METHOD.

SENSORY CHARACTERISTICS

APPEARANCE: PALE POWDER PINK, WITH A VERY FINE AND PERSISTENT PERLAGE

NOSE: WHITE FLORAL SCENTS, HAWTHORN, RED APPLE SKIN, WILD STRAWBERRY, WITH AROMAS OF RASPBERRY AND VANILLA

PALATE: STRONG ACIDITY AND FRESH FINISH, PERSISTENT AND DELICATE WITH A FRUITY NOTE. DRY, SHARP AND CLEAN

PAIRING: AS AN APERITIF, PAIRED WITH OYSTERS OR A TARTARE OF RAW FISH, WITH A PLATTER OF COLD CUTS, WITH *TORTELLINI* OR MEAT *BOLLITO MISTO*.

ALBERTO SAYS: "THIS WINE IS LIKE A SQUEEZED JUICE OF SALT AND POMEGRANATE"

ABV: 11%

SERVING TEMPERATURE: 8-10°C