



Vigna del Cristo

Lambrusco di Sorbara DOC

Grapes: 100% Lambrusco di Sorbara.

Vineyard: 5 hectares in the Sorbara area, in Cristo, 200 meters from the banks of the river Secchia and 20 kilometers north of Modena; on a sandy and fertile soil. Rows of Lambrusco di Sorbara grapes are interspersed with rows of Lambrusco di Salamino di Santa Croce grapes. GDC double curtain training system with spurred cordon pruning.

Vinification: only Lambrusco di Sorbara grapes, manually harvested from the end of September to early October. They undergo cryomaceration in small tanks at a low temperature for 2-3 days. After alcoholic fermentation for about 10-15 days on decanted must, with selected yeasts at a temperature of 15-18°C, second fermentation takes place, using the long Charmat method for 4-5 weeks at a controlled temperature of 13-15°C.

Description: powder pink mousse; very pale ruby red, almost pink, tending towards cyclamen; clear aromas of roses, almost ripe strawberries, blood oranges and violets; persistent flavour, harmoniously dry, fresh and sapid, perfectly contrasting with the aromatic taste of the grapes.

Alcohol/Vol: 11%

Food pairing: cold cuts, first courses with elaborate sauces and rich condiments, red meat, fish and pizza. Enjoy it with fried seafood and vegetables.

Serving temperature: cool 3-6°C.

