

## LARISERVA

**DENOMINATION:** LAMBRUSCO DI SORBARA DOC  
RISERVA, BRUT SPUMANTE, 12 MONTHS CHARMAT  
**GRAPE VARIETY:** 100% LAMBRUSCO DI SORBARA  
**FIRST YEAR OF PRODUCTION:** VINTAGE 2013

### 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:** FIRST WEEK OF SEPTEMBER



### VINIFICATION

**YIELD PER HECTARE:** 120 Q/H

**VINIFICATION:** FREE-RUN JUICE AND GENTLY PRESSED MUST ARE VINIFIED TO WHITE WINE WITH ALCOHOLIC FERMENTATION, AND REFERMENTED TO SPARKLING WINE USING THE MARTINOTTI METHOD, BEFORE RESTING ON THE LEES FOR 12 MONTHS.

### SENSORY CHARACTERISTICS

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

**NOSE:** FLORAL, WITH AROMAS OF GRAPEFRUIT AND RHUBARB.

**PALATE:** PLEASANT, FRESH, SAPID AND ELEGANT

**PAIRING:** EXCELLENT AS AN APERITIF, OR PAIRED WITH RIVER FISH, TUNA AND SALMON

ALBERTO SAYS: " THE FIRST, AND SO FAR STILL THE ONLY ONE, LAMBRUSCO 'RISERVA'

**ABV:** 12%

**SERVING TEMPERATURE:** 10-12°C