



RADICE

DENOMINATION: LAMBRUSCO DI SORBARA DOC WITH REFERMENTATION IN BOTTLE, DRY FRIZZANTE

GRAPE VARIETY: 100% LAMBRUSCO DI SORBARA

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

CROP PROTECTION: INTEGRATED CONTROL OF HARMFUL ORGANISMS

HARVEST PERIOD: MID-SEPTEMBER

VINIFICATION

YIELD PER HECTARE: 120 Q/HA

VINIFICATION: FREE-RUN JUICE AND GENTLY PRESSED MUST ARE VINIFIED TO WHITE WINE WITH ALCOHOLIC FERMENTATION. NATURAL REFERMENTATION IN THE BOTTLE WITH INDIGENOUS YEASTS IS FOLLOWED BY FURTHER BOTTLE AGING. THE ONLY BOTTLING AT THE BEGINNING OF MARCH.

SENSORY CHARACTERISTICS

APPEARANCE: SALMON PINK, WITH A VERY FINE AND PERSISTENT PERLAGE. SLIGHTLY TURBID BECAUSE OF THE PRESENCE OF THE FERMENTATION RESIDUAL.

NOSE: CITRUS NOTES OF GRAPEFRUIT, WILD STRAWBERRY, FLORAS AND WILD ROSE SCENTS.

PALATE: FRESH, WITH BRIGHT ACIDITY. POMEGRANATE AND GREEN APPLE SKIN. BRIGHT SAPIDITY, BALANCE AND PERSISTENCE.

PAIRING: PERFECT AS AN APERITIF, OR PAIRED WITH FRIED FISH, RAW FISH, TUNA AND SALMON, *TORTELLINI* IN BROTH, CURED MEATS, *GNOCCO FRITTO & CRESCENTINE*. THIS WINE RESEMBLES A WHITE WINE, BUT IT HAS THE STRUCTURE OF A RED WINE.

ALBERTO SAYS: "AFTER DRINKING THIS WINE, YOU CAN TASTE THE SALT ON YOUR LIPS"

ABV: 11%

SERVING TEMPERATURE: 12-13°C

