

Lambrusco di Sorbara DOC Spumante Brut

“Metodo Del Fondatore”

DENOMINATION

Lambrusco di Sorbara DOC Spumante Brut

VINEYARDS

Tenuta Sozzigalli (Soliera) – 20 m a.s.l.

SOIL

Alluvial loam, rich in sand and clay

GRAPE VARIETIES

100% Sorbara

ALCOHOL CONTENT

11.5% vol.

TRAINING SYSTEM

Geneva Double Curtain and Vertical Shoot Positioning

FARMING PRACTICES

Integrated pest management

VINEYARD AGE

15 years average age (first planting in 1995)

YIELD

120 qt/ha

YEASTS

Selected

PRESSING

Soft membrane pressing

VINIFICATION

After maceration at 12°C for about 10 hours, the must is cold-clarified and then fermented at controlled temperature, starting in stainless steel tanks and continuing without filtration in bottle, where the final prise de mousse takes place to dryness.

AGEING

Natural ageing for at least 30 days after bottle fermentation.

ANALYTICAL DATA

Acidity: 9 g/l | Residual sugar: 1 g/l

ALLERGENS

Contains sulphites. Vegan product.

