

Lambrusco di Sorbara DOC Spumante Brut

“Premium Mention Honorable”



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% 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 with a single prise de mousse at controlled temperature, lasting approximately 30 days.

AGEING

In stainless steel autoclave, on the lees at low temperature after prise de mousse, with constant agitation.

ANALYTICAL DATA

Acidity: 9 g/l | Residual sugar: 8 g/l | Extract: 16 g/l

ALLERGENS

Contains sulphites. Vegan product.

AVAILABLE FORMATS

0.375 L – 0.750 L – 1.50 L