

ZANASI LAMBRUSCO DI SORBARA



100% Lambrusco di Sorbara. Bright pink in color with red and violet glints. Abundant bubbles when freshly poured, extremely appetizing to look at. Young and fresh, with aromas and flavors of strawberry, violets and rosemary. A hint of bitterness balances the fruitiness on the palate, making this irresistibly drinkable and excellent with a wide range of dishes, including pizza, fresh pasta with ragù Bolognese, and all kinds of salumi. Imported in regular shipments as it's fermented. Wines made by this method are much better when drunk fresh. Organic.

From the Lambrusco di Sorbara DOC in Emilia-Romagna, Italy. The vineyard is at 30m altitude. The soil is light sand mixed with clay. The vines were planted in 2005. 5 hours of maceration. Single fermentation, from juice to sparkling wine, in stainless steel using native yeasts. Aged 30 days in reinforced stainless steel tanks, 60 days in bottle. Light filtration, no fining, no additional CO2 added.

More than 100 years of passion and experience have driven the Zanasi family to produce wine for four generations. Luigi Zanasi, a servant and worker on the grounds of the great landowners of that time, was born in 1883. Besides working the fields, he also dabbled in the production of wine, transforming his small farm house into a humble winery with 8 small wooden barrels. His son Bruno, born in 1919 was introduced to the world of agriculture from a very young age. In 1978 Bruno, with the support of his children purchased 27 acres of land - this was the beginning of the Zanasi company! In the following years they restructured the estate, acquiring new land near Castelnuovo and Castelvetro. Today, with about 55 acres, the estate is led by Bruno's grandsons Marco and Matteo. Winemaking is relatively straightforward: *"We work the wine as little as possible, in order to preserve the color and the fruit perfume that the grapes give us."*

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Tasting Note:

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Shelf Talker:

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