

# PALTRINIERI LAMBRUSCO DI SORBARA DOC 'SANT'AGATA'



Lambrusco di Sorbara and Lambrusco Salamino. Light ruby red color with fine perlage. Intense and elegant aromas of wild berries and a characteristic scent of violet. Dry with a pleasant and refreshing acidity. Excellent as an aperitif and with cold cuts, pizza and fried foods, savory pasta dishes and red meats. Organic.

From 8.6 acres of vines at Cristo di Sorbara in the Lambrusco di Sorbara DOC, Emilia-Romagna, Italy. 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. The soil in the vineyard is loose, mostly silty and sandy, fresh and with good presence of organic material. Gently pressed must. Alcoholic fermentation, second fermentation with the Martinotti Method.

Since 1926, the Paltrinieri family has been producing Lambrusco. Achille Paltrinieri began the operation in Sorbara that he would run for the next 40 years. Now in the fourth generation, the enterprise is helmed by Alberto Paltrinieri and his wife Barbara; the couple took over in 1998. Soon after, Alberto and Barbara gambled on producing mono-varietal wines. In the winery, they have moved away from the Charmat method so commonplace over the last four decades in Lambrusco, favoring second fermentation in the bottle for more integrated, texturally generous expressions. This combined with the staggeringly pristine acidity coaxed from the vines creates beautiful dichotomy on the palate: soft, pillowy, and velveteen textures carrying bracing acidity and assertive character. Paltrinieri utilizes indigenous yeasts and conducts limited if any dosage; the goal for the vast majority of their bottlings is dryness and precision, decidedly not the 1970's style sweet plonk even when they leave a dollop of residual sugar. And while sparkling red may be first to mind when the word "Lambrusco" is mentioned, most of the Paltrinieri wines are white or pink.

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## *Tasting Note:*

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LAMBRUSCO DI SORBARA  
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## *Shelf Talker:*

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