

Lambrusco Sorbara Quercioli DOC Dry Medici Ermete



The Producer:

Lambrusco di Sorbara is named after the grape variety which in turn got its name from the small town of Sorbara just north of Modena. i Quercioli is a wine that has been made by Medici with a view to returning the reputation of Lambrusco to its former glory, and with lower yields to enable greater concentration and depth. The Lambrusco (Italian for 'wild grape') variety is really a group of 10 varieties found mostly in Emilia. The Sorbara grape produces a naturally very light coloured wine.

The Wine:

Grape(s):	100% Lambrusco Sorbara
Area:	From several family owned vineyards near Modena
Yield:	75 hl/ha.
Harvest:	Two weeks in September
Vinification:	After a very brief maceration of barely an hour there is a two to three week fermentation in stainless steel vats. After the first fermentation there is no malolactic fermentation. The wine is put into pressurised tanks and given a second fermentation, Charmat method.
Ageing:	Kept in stainless steel vats before bottling

Tasting Notes:

- A very pale, almost rose but with a delicious fruitiness on the nose. On the palate the tone changes to a full dryness. A nice long finish.
- This is the New Lambrusco made with just the Sorbara variety of Lambrusco but with a view to the traditional style. A very pale, almost rose but with a delicious fruitiness on the nose. On the palate the tone changes to a full dryness. A nice, long finish.

Code:	1503
ABV:	11%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Organic:	Yes
Closure:	Cork

