

Phermento Lambrusco Lambrusco di Sorbara DOP Medici Ermete



The Producer:

This family owned winery near Reggio Emilia has been producing wine for over a century and is now run by the fourth generation of Medici. They have invested in developing the vineyards and the winery so that they produce wines of individual character and flavour from indigenous grapes, including REAL Lambrusco, as it should be made. In 2009 Medici Ermete's Concerto was the first Lambrusco ever to receive the Tre Bicchieri in the Gambero Rosso with production of that wine fully organic for over a decade. Phermento is a Pet-Nat, an ancient method of sparkling wine production yielding a sparkling wine of lower pressure and as here, bone dry with yeast deposit in the bottle.

The Wine:

Grape	100% Lambrusco di Sorbara
Area	Modena, Soliera, clay & sandy soils
Production	9,000kg p/ha
Training	Spur pruned cordon
Harvest	Beginning of October
Vinification	This method of production is the first method our ancestors used to produce Lambrusco. It gives wines with the residual yeasts still inside the bottle. The second fermentation used to happen directly inside the bottle. Each bottle was closed with a crown cap in order to be safe during the develop of gas and bubbles. The end result was a wine with the dead yeasts inside. Dry, with 0 g/l of sugar.

Tasting Notes:

Deep pink Pet-Nat made with the lightest of the Lambrusco grape varieties. Bone dry with aromas of raspberries, red fruits & rhubarb this is a fruity vibrant & versatile wine pairing well with seafood from spaghetti alla vongole to sushi and with cured meats and tempura.

Code:	1499
Closure	Crown cap
ABV	11.5%
Pack:	6x75cl; 3x150cl
Vegan:	No
Vegetarian:	Yes
Organic:	No

