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Edward

L'Onesta

NV Lambrusco di Sorbara Dry DOC - DRY
Emilia-Romagna, Italy

Type:	Red Spakling Red
Ingredients:	70% Lambrusco di Sorbara, 30% Lambrusco Salamino
Region:	Emilia-Romagna, Modena Ravarino
Vineyard Size:	23 ha
Planted:	1990
Total Production:	4,500 cases
Soil:	Alluvial soil
Climate:	Summers are warm and mostly clear, while winters are very cold and partly cloudy. Throughout the year, temperatures typically range from 32°F to 88°F, rarely dropping below 25°F or exceeding 95°F.
Fermentation:	The grapes undergo cold maceration and stabilization before being vinified using the Charmat method.
Winemaker:	Mr Carafoli
Fining/Filtration:	Natural

RS	9.67 g/L	ABV	10.50%	S02	85 mg/L	Sizes	750ml
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ABOUT THIS BOTTLE

We can hardly imagine a more refreshing wine than this light, highly aromatic Lambrusco from the village of Sorbara. With vibrant notes of cherry, raspberry, rose petal, and violet, this fizzy, pale-hued wine is dry and irresistibly delicious. Pair it with any cheesy pizza or pasta, or enjoy it chilled with good friends by the pool, at the beach, or on your patio.

