Cantina di Soliera, Lambrusco di Sorbara DOC NV

ICS002NV

NV Vintage

Cantina di Soliera

— Emilia Romagna, Italy

IWSC Bronze 2023

A pale, delicate and fragrant dry Lambrusco which defies all expectations. Sorbara is the finest and most distinctive of the Lambrusco family and this is a selection from the best vineyards of the Soliera cooperative, its pre-eminent producer. Great picnic wine and a brilliant summer fizz to go with starters, cold meats and seafood. Best Value Sparkling, Wine Merchant Top 100.

Production

The Lambrusco di Sorbara grapes are sourced from sandy-clay vineyards north of Modena. This Lambrusco Sorbara Dry has one, unique fermentation in tank. Using selected yeasts, the must is fermented for around one month which brings the wine to 10 g/l of sugar and 11% alcohol - these are the sugars initially present in the must (no sugars are added). Then the must is cooled to stop fermentation, filtered, stabilised and bottled. Several small bottlings are made during the year so that the wine is always fresh.

Tasting note

Delicate and vibrant cherry pink in colour, with a fresh, bright and floral nose of strawberry, redcurrant and violet. Appealing sour cherry and bramble fruit characters are balanced by juicy acidity, leading to a clean, dry, delicate finish.

Food Match

Pair with seafood and sushi.

ABV:
11.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Wine Type:
Sparkling

Appellation:
Lambrusco di Sorbara DOC

Winemaker:
Marco Facchini

Grape Varieties:
Lambrusco di Sorbara 100%

Suitable for:
Vegan

Bottle Barcode:
8004810674484