
ZANASI LAMBRUSCO DI SORBARA



Region: Emilia-Romagna, Italy

Appellation: Lambrusco di Sorbara DOC

Grapes: 100% Lambrusco di Sorbara

Farming: Certified organic

Age of vines: Planted in 2005

Altitude & Soil Type: 30 M, light sand mixed with clay

Typical Harvest Time: Mid September

Maceration & Fermentation: 5 hours maceration, single fermentation, from juice to sparkling wine, in stainless steel using native yeasts

Aging: 30 days in reinforced stainless steel tanks, 60 days in bottle

Finishing: Light filtration, no fining, no additional CO2 added

Production: 20,000 bottles annually

Notes from Oliver:

Zanasi is a small estate, about 55 acres of vineyards, just south of Modena. Founded in 1978 by Bruno Zanasi, the estate is led today by his grandsons Marco and Matteo. The viticulture is certified organic and their approach to winemaking is relatively straightforward: 'We work the wine as little as possible, in order to preserve the color and the fruit perfume that the grapes give us.'

This Lambrusco is bright pink in color with red and violet glints, with abundant bubbles when freshly poured, extremely appetizing to look at. Marco describes it as 'Young and fresh, with aromas and flavors of strawberry, violets and rosemary.' A hint of bitterness balances the fruitiness on the palate, making this irresistibly drinkable and excellent with a wide range of dishes, including pizza, fresh pasta with ragù Bolognese, and all kinds of salumi. Note that we import this wine in regular shipments as it's fermented, and try to sell it within six months of the fermentation. Wines made by this method are much better when drunk fresh.