



## CANTINA DI SORBARA LAMBRUSCO SORBARA EMMA

Region	Soil	Elevation	Alcohol
Emilia Romagna	lime, sandy	30 Meters	8.5%

**Vineyard** Selected vineyards in the villages of Carpi and Sorbara

**Grape Varieties** Lambrusco Di Sorbara, Lambrusco Salamino

**Vinification** Maceration, primary vinification, and clarification is carried out at extremely low temperature to ensure freshness. Prior to bottling, temperature in the tanks are enable yeasts to reactivate. Upon bottling, final fermentation takes place in bottle.

**Age of Vines** 5-20 years

**Tasting Notes** Deep rose color, persistent froth. Berries, fruit and flower aromas. Lively, sapid, clean with cherry aftertaste.

**Reviews** **James Suckling: 91 points**

