



CANTINA DI SORBARA LAMBRUSCO SALAMINO ALFREDO MOLINARI

Region	Soil	Elevation	Alcohol
Emilia Romagna	clay soil	30 Meters	11%

Vineyard Selected Vineyards surrounding the village of Carpi

Grape Varieties 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 red color, persistent froth. Intense fruity aroma. Dry, sapid, intense and full body

Reviews **James Suckling: 92 points**