



CANTINA DI SORBARA OMAGGIO A GINO FRIEDMANN (LAMBRUSCO DI SORBARA)

Region	Soil	Elevation	Alcohol
Emilia Romagna	lime, sandy	30 Meters	11.5%

Vineyard Best selected grapes and vineyards in the village of Sorbara

Grape Varieties Lambrusco Di Sorbara

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 Lightly rosé color, persistent froth. White fruit and flowers aroma. Lively, sapid, with bottom yeast

Reviews **James Suckling: 90 points**
Gambero Rosso 2018, Tre Bicchieri