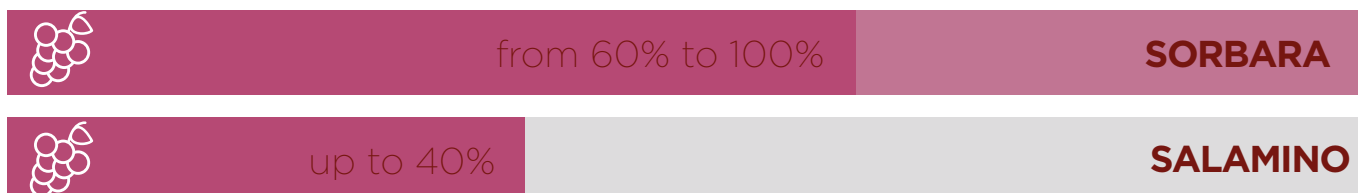


TOP
LAMBRUSCO
FROM EMILIA

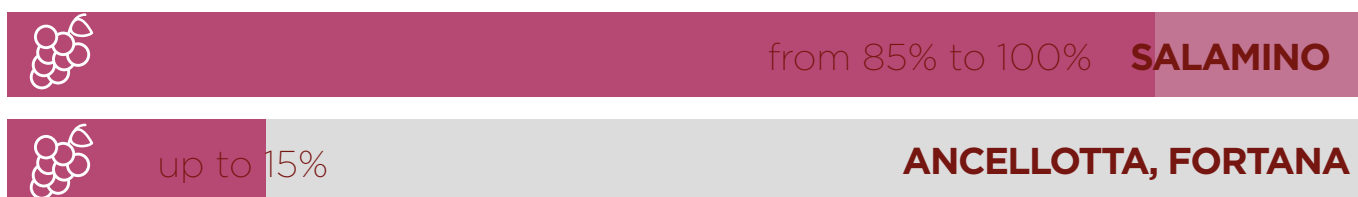
Lambrusco



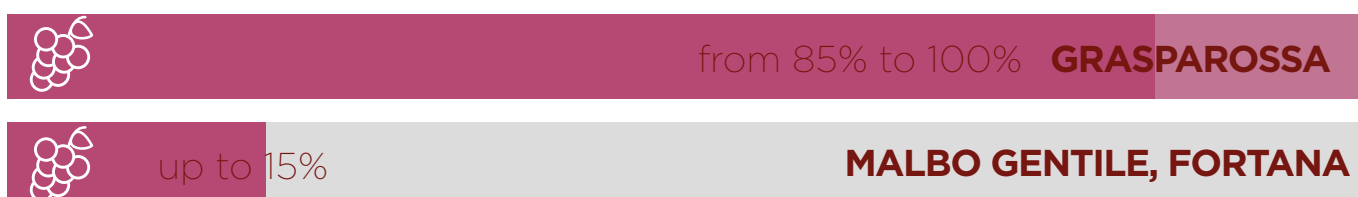
LAMBRUSCO DI SORBARA



SALAMINO DI SANTA CROCE



GRASPAROSSA DI CASTELVETRO





At the center of the vast Lambrusco family are several dozen different varieties. Today the most common are red berries, cultivated mostly in the Po Valley of Northern Italy, an ideal, fertile triangle between the cities of Mantova, Modena, and Parma. The grape was known even to the ancient Romans. It is likely that the name of the wine derived directly from this early population, combining *ruscum* from the Latin meaning wild plant, and *labrum*, meaning grows on the side of the road. The most common Lambrusco grape varieties are:

- **Sorbara**
- **Grasparossa di Castelvetro**
- **Salamino di Santa Croce**
- **Maestri**
- **Marani**
- **Montericco**
- **Bargi**
- **Oliva**

The aromatic and gustative differences of the Lambrusco (its gustatory track is always a more or less pronounced acidity)

vary according to the type and many terrains that host the plants. In general, we could say that the geological nature of the Po Valley soils is alluvial, while the closer to the hills, the more the earth becomes less fertile. The Lambrusco is grown with different forms of vine training systems (GDC, Sylvoz-Casarsa, and cordon spur) and depending on which, is harvested either by hand or with machinery.

Lambrusco is vinified in different ways, but the resulting drink is always effervescent. The sparkling wine is obtained by three methods:

- Re-fermentation in the bottle: historically the most used method, so much so that it is also referred to as an ancestral method.
- Charmat Method: perhaps the most used method of producing sparkling wine, which also has the benefit of amplifying the fruity part of the vine.
- Classic Method: shows off the refined aspect of the vine.

Lambrusco di Sorbara

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

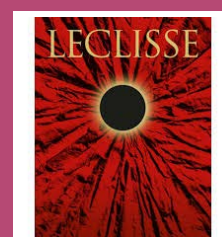
91



Lambrusco di Sorbara Doc Leclisse 2017

PALTRINIERI

Subtle aromas that must be somewhat sought out, even if they are centered in particular on an articulated red fruit – ranging from currant to raspberry, and to softer sensations of wild strawberry. Dry mouth, juicy, salty, and good persistence.



90+



Lambrusco di Sorbara Doc Lambrusco del Fondatore 2017

CLETO CHIARLI

Red fruit and citrus rind on the nose. Mouth initially almost sour from pomegranate and lemon, then softened by mandarin tones with some renewed soft touches of nuts. Flavorful finish, with refined, mentholated flashes.



90



Lambrusco di Sorbara Doc Spumante Rosé Brut Metodo Classico Elettra 2016

VILLA DI CORLO

Brilliant vintage pink color. Aromas initially a bit austere, with a floral take-off on geranium. In the glass, inviting fruity tonalities emerge such as those of orange and pink grapefruit. Mouth with a citrus beginning, followed by raspberry at mid-palate, and after a delicately salted finish.



90



Lambrusco di Sorbara Dop Rito 2017

CANTINA ZUCCHI

Pale color associated with titillating carbonation. Balsamic aromas of geranium from soft tonalities of pink grapefruit and currant. In the mouth, it enters subtle and juicy. It follows straight and slender on nuances of sour cherry and currant. Intensely salty finish.



89



Lambrusco di Sorbara Doc Cuvée Brut Rosso Metodo Classico 2014

FRANCESCO BELLEI

Citrusy nose that examines both tonalities of lime and those softer ones of raspberry. Juicy and subtle entrance of lime that extends – without ever becoming too round – on sensations that recall ripe pomegranate. Flavorful, but never excessive undertones.



Lambrusco di Modena

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

89+



Lambrusco di Modena Doc Phermento 2016

MEDICI ERMETE

Ancestral method, namely re-fermentation in the bottle. Aromas of rather evident yeast, followed by citrusy and red, fruity tones of great authenticity. The sip, after an onset of lemon rind, offers red fruit that is both juicy (sour cherry) and sweet (jammy raspberry). Dry finish.



87



Lambrusco di Modena Dop Opera Secco 2017

OPERA 02

Almost all Grasparossa di Castelvetro completed by a small quantity of Lambrusco Salamino. The Charmat method used for creating this sparkling wine highlights a fruity profile, on the nose. The most evident sensations are those of fresh blackberry, associated with a gluttonous note - never too soft - from sour cherry jam.



87



Lambrusco di Modena Dop Marascone 2017

CANTINA ZUCCHI

The name of the wine refers to the sour cherry (amarena) sensation that dominates on the nose together with a tonality that evokes raspberry jam. Sip perhaps a bit thin, but of great character, as it is delicately fruity but intensely salty, especially on the end.



86



Lambrusco di Modena Doc Secco 2016

GAVIOLI

Re-fermentation in the bottle for this Lambrusco made with only Sorbara. Aromas not too articulated but very clear, in particular on one of the tonalities that evokes wild strawberry. It enters juicy, once again from strawberry, with the additions of more tart tones from sour cherry.



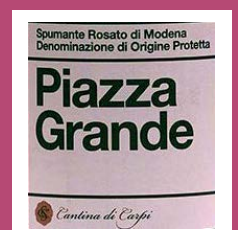
86



Lambrusco di Modena Dop Spumante Brut Piazza Grande 2017

CANTINA DI CARPI E SORBARA

The bubbles for this label coming from the tank method. The blend of the wine is composed by a mix of Lambrusco Sorbara and Lambrusco Salamino di Santa Croce. Delicate nose with wild flowers and berries. The flavours are quite the same as the aromas, with more fruity undertones (blackberry and elderberry), specially on the mid palate. Lovely finish.



WINE RANKING

Lambrusco Grasparossa di Castelvetro

GARDINI NOTES WINE RANKING

89+



Lambrusco Grasparossa di Castelvetro Dop Secco Canova 2017

FATTORIA MORETTO

Dark fruit is the sensation that emerges greatly both on the nose and in the mouth. In the first phase, this suggestion is expressed in a fresh version with blackberry and mulberry. In the mouth, the fruity tonality is fresh, but is also expressed in a smoother version that could be cherry jam. Earthy and balsamic finish.



89



Lambrusco Grasparossa di Castelvetro Dop Secco Monovitigno 2017

FATTORIA MORETTO

Earthy and red fruity take-off. On the nose, the earthy part is more intense with both austere sides of cinchona and those sweeter ones that recall rhubarb. In the mouth, the balance is overturned, revealing a juicy and at times pulpy fruit that is always rendered elegant by a subtle tannic vein.



88+



Lambrusco Grasparossa di Castelvetro Doc Nero di Nero 2017

CANTINA BARBOLINI

Macerated violet and cherry on the nose. Initially, the dark fruit in the mouth has a fresh tonality, which only at mid-palate and beyond acquires that denseness that recalls jammy cherry. Finish divided between a light flavor and mentholated nuances. Lightly tannic ending.



88



Lambrusco Grasparossa di Castelvetro Dop Opera Pura 2017

OPERA 02

Rather dark opening with violet on the bouquet, blackberry, and some earthy touches. The sensations are however, clear. Mouth is faithful to the notes expressed on the nose, even if the finish, a bit austere but pleasing, lengthens thanks to mentholated - and at times, medicinal - tones.



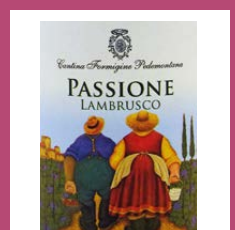
87+



Lambrusco Grasparossa di Castelvetro Doc Passione 2017

CANTINA FORMIGINE PEDEMONTANA

Dark fruit on the opening of the bouquet, followed by a persistent balsamic note at times overbearing, ranging from mint to eucalyptus. In the mouth, once again dark fruit on the opening. From mid-palate on, the fruity part decreases and the center of the gustative scene is split between mint and earthy notes.



Lambrusco Reggiano

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

87⁺



Lambrusco Reggiano Doc Quercioli s.a. MEDICI ERMETE

Nose of good complexity in which a dark, sweet and acidic fruit emerges. Sensations of tamarind and officinal herbs become the aromatic accessories. In the mouth instead, the fruit is completed by fresh touches of bitter orange rind. Pleasing, tannic closing.



87



Lambrusco Reggiano Doc Concerto 2017 MEDICI ERMETE

Blackberry and mulberry make up the framework of the bouquet. In the mouth, prevalently fresh blackberry remains, which in the opening of the sip is accompanied by tones of blood orange and on the closing, an intense sensation of eucalyptus. Good post-sip persistence.



86⁺



Lambrusco Reggiano Doc Cuvée 1950 2017 CANTINE RIUNITE & CIV

Blend with a prevalence of the Marani varietal that gives – especially on the nose – those floral tonalities that recall violet. The opening of the sip is still floral, supported by a dark fruit that in the finish recalls the softness of blackberry jam.



86



Lambrusco Reggiano Doc Vigna di Tedola 2017 AZ. AGR. REGGIANA

The nose opens on vigorous and clear, dark fruit, accompanied by a note of tamarind. In the mouth, still much dark fruit, while the tamarind leaves space for a delicate earthy tonality. Dry closing.



85



Lambrusco Reggiano Dop Settefilari 2016 TENUTA DI ALJANO

Mix of six varieties of Lambrusco completed by 15% Malbo Gentile. Dark fruit on the nose, which is split between fresh tonalities of the fruit and thicker ones from prune. In the mouth, it enters juicy and follows pulpy, with an earthy, almost sweet touch, on the finish.



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JULY 2017

TOP LAMBRUSCO FROM EMILIA
WINE RANKING BY
MARCO TONELLI
THE WINE KILLER

TASTING PERIOD
JULY 2017

