



Sandrone Lambrusco dell'Emilia DOC 2016

Angol d'Amig

Winemaker: Marco Lanzotti **Region:** Emilia-Romagna, Italy

Grapes: Lambrusco Grasparossa (100%), Lambrusco Grasparossa (34%), Lambrusco di Sorbara (33%), Lambrusco Salamino (33%)

Alc: 11%

PH: 3.4

TA: 6 g/L

RS: 3.3 g/L

Sulfur: 5 g/L

Soil: Mix of clay, alluvial

Altitude: 20-34m

Vineyard Age: 12 years

Case Production: 317

Pairing: Pasta Bolognese, Charcuterie, Tomato Caprese Salad, Beets, Prosciutto di Parma, Pizza, Lamb Sugo, Carpaccio, Wild Boar. Cuisines: Central Italian, Southern Italian, Russian, American Italian

Profile: The wine is reminiscent of the healthy, ripe fruit that goes into it, creating a dry, elegant and lively taste. Lots of bursting blue fruit, fresh green herbs, underbrush, and rhubarb. A dense, slightly tannic, and bright palate makes it perfect with local cuisine or with charcuterie. "In the country we use only copper and sulfur. We use practices to always increase the vitality of the ground !!! Wine is a food, and looking at this, we take every choice !!!" - Marco

Grape Growing: Grown in Vaciglio di Modena, on south and southeast facing trellised slopes. Healthy and ripe grapes are hard-selected and harvested in small cassettes. Harvest and other viticultural decision are based on the lunar calendar.

Winemaking: The grapes were crushed and destemmed, then macerated for 5 days on the skins. After pressing, fermentation starts with only native yeasts. The fermentation is in concrete tanks after which the wine goes through a natural decantation and resting period, following the lunar calendar. After the first fermentation, sweet grape must of the same wine that was conserved at a cool temperature, is re-added to the wine in February. A second natural yeast fermentation occurs in bottle.

More About the Wine: This is a classic way of producing Lambrusco. The second fermentation even resembles the Traditional Method, except for the use of must instead of a liqueur d'expedition. A classic style of winemaking that is being re-discovered in the region. From the winemaker: "We advise you to share Sandrone with lovely people, or with yourself- somewhere with great atmosphere, while listening to brilliant music; at dawn or sunset; by the sea or in the mountains; but above all in large quantity- not tasting, but drinking. CHEERS!"