



Corte degli Attimi - Lambrusco di Sorbara PDO



Format

75cl bottle



Type of Wine

Sparkling Red Wine



Visual exam

Lively purple color, very fine perlage.



Olfactory examination

Fruity notes, strawberry typical of Sorbara



Gustatory examination

Good freshness, clear acidity and clean closure

Acknowledgments

Antonio Galloni
vinous
explore all things wine

92 PUNTI

**slow
wine**
guida 2012

Commended Award

Decanter
WORLD WINE
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Vino Quotidiano

Full Name	Corte degli Attimi
Designation	Lambrusco di Sorbara
Vintage	Harvest 2018
Grapevine	100% Lambrusco di Sorbara
Plant density	5500 Plants per Hectare
Form of Breeding	Spurred cordon
Annual production	33,000 bottles
Alcoholic strength	11% VOL
Total acidity	7,80 g/l
Sugar residue	6 g/l
Total sulfur dioxide	32 mg/l
Service temperature	Optimal at 8 °



Description

The Corte degli Attimi is our historical label in the Sorbara area.

They are vineyards of the mid-90s when we began to experiment the pure vinification of Lambrusco di Sorbara



Vinification method

The grapes are harvested by hand in 3 quintals of binx in order to leave the bunch intact.

The grapes are pressed / de-stemmed and transferred into fermenters for about 6 hours before being drawn off.

This short stay on the skins gives it a bright purple color.



Characteristics Land and Vineyard

The soils of this vineyard are compact and very fertile.

The mixture is medium with the presence of clay and sand, typical of the Sorbara area.



Gastronomic combinations

Suitable as an aperitif on cold cuts and appetizers in general, also excellent on fried food.