



L'Olmaccio – Lambrusco di Sorbara DOP Biological



Format

75cl bottle



Type of Wine

Sparkling Rosé Wine



Visual exam

Bright pink color, very fine perlage



Olfactory examination

Fruity notes, raspberry, strawberry typical of Sorbara



Gustatory examination

Good freshness, the fruity notes return to the aftertaste

Full Name	L'Olmaccio
Designation	Lambrusco di Sorbara DOC
Vintage	Harvest 2018
Grapevine	100% Lambrusco di Sorbara
Plant density	2000 Plants per Hectare
Form of Breeding	Double cord
Annual production	9000 bottles
Alcoholic strength	11,5% VOL
Total acidity	6,65 g/l
Sugar residue	4 g/l
Total sulfur dioxide	26 mg/l
Service temperature	Optimal at 8 °



Characteristics Land and Vineyard

The soils of this vineyard are compact and very fertile, characterized by a good presence of clay and sand derived from the proximity of the Secchia river.

This single vineyard is 1.2 hectares in organic agriculture



Description

OLMACCIO was born from the desire to enhance the single vineyard commonly called Cru.

It is a vineyard dating back to 1974, born as a Bellussi kennel then brought back to the double cord in the 90s.



Vinification method

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

The grapes are de-stemmed and transferred to the whole grain in the press for the classic white pressing.

The must is then immediately cooled and transferred to fermenters at controlled temperature for traditional alcoholic fermentation.

Selected yeasts are not used, but indigenous



Gastronomic combinations

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