



## Vignadelpadre - Lambrusco di Sorbara PDO Organic refermented in the bottle



### Format

75cl bottle



### Type of Wine

Sparkling red wine



### Visual exam

Light pink color, very fine perlage



### Olfactory examination

Fruity notes, raspberry, strawberry typical of Sorbara



### Gustatory examination

Good freshness, with a pleasant bitter note in the finish

## Acknowledgments

Antonio Galloni  
**vinous**  
explore all things wine

90 Punti

<b>Full Name</b>	<b>Vigna del Padre</b>
<b>Designation</b>	<b>Lambrusco di Sorbara DOC</b>
<b>Vintage</b>	<b>Harvest 2018</b>
<b>Grapevine</b>	<b>100% Lambrusco di Sorbara</b>
<b>Plant density</b>	<b>2000 Plants per Hectare</b>
<b>Form of Breeding</b>	<b>Double cord</b>
<b>Annual production</b>	<b>4000 bottles</b>
<b>Alcoholic strength</b>	<b>11% VOL</b>
<b>Total acidity</b>	<b>6,65 g/l</b>
<b>Sugar residue</b>	<b>0 g/l</b>
<b>Total sulfur dioxide</b>	<b>26 mg/l</b>
<b>Service temperature</b>	<b>Optimal at 8 °</b>



#### 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

Vigna del Padre is a Lambrusco that comes from the Olmaccio vineyard in Ganaceto.

This vineyard, thanks to its age and the type of breeding managed for a controlled production, produces high quality grapes.



#### Vinification method

The Lambrusco grape is handpicked and placed in 30 kg crates and then placed in a whole cluster press.

It is then pressed into whole bunches and immediately cooled to transfer it to thermo-conditioned containers for traditional alcoholic fermentation without the use of yeasts.



#### Gastronomic combinations

Vigna del Padre is a Lambrusco suitable as an aperitif and on white meats, on pasta dishes with tasty condiments.