

LAMBRO

AZIENDA AGRICOLA
BIOLOGICA



Organic sparkling red wine re-fermented in the bottle - 750 mL

Lambrusco dell'Emilia IGT

Wine produced with our organically farmed grapes.

Spontaneous fermentation in stainless steel with temperature control and native yeasts. A few days of skin contact.

No fining or filtration. Contains only naturally occurring sulfites.

Second fermentation in the bottle obtained with its own must.

Minimum of 12 months of bottle aging.

Grapes:	Lambrusco Barghi, Lambrusco Maestri, Lambrusco Grasparossa and Marzemino
Soil:	medium thickness, silt and clay
Yield per hectare:	90 q
Harvest:	manual harvest in small cases, early September
Serving temperature:	10-12°C

Lambro is a joyously convivial wine, ruby red in the chalice with purple highlights and an evanescent and fragrant foam.

On the nose, it offers fresh fruity aromas of blackberry and *marasca* cherry, with vegetal hints of undergrowth and subtle notes of black pepper and clove. The palate is harmonic and sapid, with a dynamic and assertive body of good structure and complexity, but electric drinkability. A longtime ideal companion to Emilian cuisine - especially alongside traditional cured meats with *gnocco fritto* and red meats - Lambro stands out for its versatility, bringing vibrant vitality to everyday moments and Sunday lunches alike.

It is a wine that evokes authentic memories: the first taste while sitting on grandfather's lap and the first bottles shared with friends.

Thanks to its remarkable balance between freshness and sapidity, aging this wine in the bottle for a few years is certainly worth exploring.

Available vintages

- 2022

Bottles produced: 5698 - ABV: 11% alc. vol. - Maceration: 3 days

- 2023

Bottles produced: 3630 - ABV: 11.5% alc. vol. - Maceration: 6 days

GOLA

AZIENDA AGRICOLA
BIOLOGICA



Organic sparkling white wine re-fermented in the bottle - 750 mL
Spergola dell'Emilia IGT

Wine produced with our organically farmed grapes.

Spontaneous fermentation in stainless steel with temperature control and native yeasts. A few days of skin contact.

No fining or filtration. Contains only naturally occurring sulfites.

Second fermentation in the bottle obtained with its own must.

Minimum of 12 months of bottle aging.

Grapes:	Spergola and Malvasia di Candia
Soil:	medium thickness, silt and clay
Yield per hectare:	80 q
Harvest:	manual harvest in small cases, late August to early September

Serving temperature: 6-8°C

Gola is a sparkling wine made from the ancient *Spergola* grape, using a traditional winemaking method that involves bottle fermentation, the use of only native yeasts and skin maceration. On the nose, it offers a predominant note of yellow citrus fruits, followed by a lovely bouquet of green apple and white peach, with additional floral hints of white flowers, hawthorn, and lily. On the palate, Gola stands out for its vibrant acidity, pronounced sapidity and minerality - typical characteristics of *Spergola* - that make it convivial and easy to drink. The yeast sediment gives this wine great longevity and its perfect balance is reached after two years of bottle aging. It can be enjoyed clear to appreciate its freshness, or slightly cloudy, with the yeasts stirred back into suspension, to fully capture its complexity. Amazing when paired with *Parmigiano Reggiano*, white meats, lean fish, and plant-based dishes.

An authentic wine, with very low naturally developed sulfites, combining character and versatility.

Available vintages

- 2021

Bottles produced: 9690 - ABV: 12% alc. vol. - Maceration: 2 days

- 2022

Bottles produced: 7180 - ABV: 10,5% alc. vol. - Maceration: 7 days

- 2023

Bottles produced: 4036 - ABV: 12% alc. vol. - Maceration: 8 days

TINTO

AZIENDA AGRICOLA
BIOLOGICA



Organic still rosè wine - 750 mL

Rosato dell'Emilia IGT

Wine produced with our organically farmed grapes.

Spontaneous fermentation in stainless steel with temperature control and native yeasts. A few days of skin contact.

No fining or filtration. Contains only naturally occurring sulfites.

Crafted adding a small percentage of our red wine, fermented to dryness, to our white wine, also devoid of residual sugars.

Minimum of 12 months of bottle aging.

Grapes: Spergola, Malvasia di Candia, Lambrusco Barghi, Lambrusco Maestri, Lambrusco Grasparossa and Marzemino

Soil: medium thickness, silt and clay

Yield per hectare: 80 q

Harvest: manual harvest in small cases, late August to early September

Serving temperature: 10-12°C

Tinto is a still rosé wine, versatile and complex, born from the idea of capturing all the grapes grown on the farm in a single bottle. Fresh and balanced, it combines the great sapidity and pleasant acidity of *Spergola* with a slight nuance provided by a small percentage of *Lambrusco* grapes. The result is a convivial wine with a well-defined structure and a clean finish on the palate.

On the nose, it offers fruity aromas of currant and pomegranate, blending with floral notes of cyclamen and pansy. Its versatility is its strength: when served chilled, its immediacy and easy drinkability shine through, making it ideal for aperitifs or pairing with delicate flavors like white meats and vegetarian dishes; at cellar temperature, however, it reveals its harmony and structure, perfectly complementing Emilian cuisine.

Tinto is an eclectic wine, able to adapt with character and personality to a variety of occasions and pairings.

Available vintage

- 2023

Bottles produced: 1405 - ABV: 11.5% alc. vol. - Maceration: 8 days