

LAMBRO

AZIENDA AGRICOLA
BIO • DINAMICA



Organic red Pet-Nat re-fermented in the bottle – 75 cl

Vintage 2020

ABV: 12 %

Total SO₂: 3,8 mg/l

Wine produced with our biodynamically farmed grapes.

Zero SO₂ added.

Spontaneous fermentation with native yeasts, 24 hours of skin contact, no fining or filtration, just grapes in the bottle.

Grapes: Lambrusco Barghi, Lambrusco Maestri,
Lambrusco Grasparossa, Marzemino, Uva
Termarina

Soil: Medium thickness, sand and clay

Yield per hectare: 90 q

Harvest: Manual harvest in small cases, mid September

ABV: 12 % vol

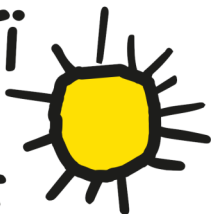
Serving temperature: 10-18°C

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

The nose is fresh and vinous, with fruity and sincere aromas that remind the just harvested ripe grapes at the end of September.

The palate is harmonic and sapid, with a dynamic and assertive body of good structure and complexity, but electric drinkability.

This is a wine that traditionally would pair perfectly with local Emilia cuisine and that, thanks to its freshness and energy, can exalt many different types of cuisine, always delighting us with pleasant surprises.



GOLA

AZIENDA AGRICOLA
BIO • DINAMICA



Organic white Pet-Nat re-fermented in the bottle - 75 cl

Vintage 2020

ABV: 12 %

Total SO₂: 15,4 mg/l

Wine produced with our biodynamically farmed grapes.

Zero SO₂ added.

Spontaneous fermentation with native yeasts, 24 hours of skin contact, no fining or filtration, just grapes in the bottle.

Grapes: Spergola, Malvasia di Candia, Uva Termarina, with variable proportions depending on the vintage

Soil: medium thickness, sand and clay

Yield per hectare: 80 q

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

ABV: 12 % vol

Serving temperature: 10°C

Gola is an elegantly aromatic and fresh wine, with a nice structure and great sapidity.

It immediately shows notes of white flowers like chamomile and ripe fruits like white peach.

It's a convivial wine with a great and easy drinkability, with subtle tannings balancing a great aromatic persistence.

The light residue in the bottle is proof of vibrant vitality and we love drinking it after lightly shaking it, with its yeasts in suspension. Even once the bubbles fade the wine remains fragrant, vibrant and delicious.