

*Umberto Cavicchioli e F.*

## Antica Foresteria Lambrusco di Sorbara D.O.C. Sparkling • Extra Dry

Cantina Cavicchioli has its origins far back in time. It all started from a piece of land, a vineyard with a farmhouse from where a man looked into the distance. Antica Foresteria (“old guesthouse”) is a homage to this story. This range of sparkling wines from Umberto Cavicchioli e Figli bears the name of a place of memories and aims to lead the winery towards the future, writing another successful chapter, also thanks to the high quality and liveliness of Lambrusco di Sorbara DOC.

### Grapes

Lambrusco di Sorbara.

### Origin

Vineyards north of Modena and between the rivers Secchia and Panaro.

### Vinification

The grapes are handpicked, gently pressed and then left to cool in small tanks at a low temperature for 2-3 days. After settling, the decanted must is transferred to a pressure steel tank at 15–18°C for slow fermentation, until all the sugar has been depleted. It is then aged on the lees for at least 120 days (long Charmat method) before bottling.

### Tasting notes

**COLOUR:** light ruby red fading into pink, with light purplish hues.

**BOUQUET:** straightforward and light with reminders of wild strawberry, raspberry and cherry, typical of the Sorbara grapes, enhanced by the fine bubbles.

**FLAVOUR:** straightforward and lively with a delicate entry that evolves into a surprisingly balanced citrusy acidity on the finish.

### Pairings

A versatile sparkling wine that plays a leading role from aperitifs to main courses. Excellent with structured and flavourful antipasti like “Tuscan crostini” or veal in tuna sauce, it pairs perfectly with grilled fish and seafood *crudités*.



Alcohol  
Content  
11% vol



Residual  
Sugar  
13 g/L



Serving  
Temperature  
4-6°C



Size  
75 cl