

Umberto Cavicchioli e F.

L'ANCESTRALE

Lambrusco di Sorbara D.O.C. Semi-sparkling • Bottle-fermented

The history of Lambrusco traces back to ancient times, when wine was "made in the bottle". *L'Ancestrale* Lambrusco di Sorbara DOC from Umberto Cavicchioli e Figli is produced today using the same technique. It's a semi-sparkling wine that, when sipped, reveals its true nature: it can be dry and fruity, sometimes sharp, but becomes endearingly enjoyable and highly appreciated when paired with culinary delights, particularly among connoisseurs who are attentive to the most peculiar wine selections.

Grapes

Lambrusco di Sorbara.

Origin

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

Vinification

In the process of bottle fermentation, yeast, thriving in an environment with a constant temperature of 15-17°C, consumes the natural sugars, creating an increase in bottle pressure up to approximately 2.5 atmospheres.

Tasting notes

COLOUR: slightly hazy antique pink colour with a delicate and creamy froth. A typical sediment from bottle refermentation can occur.

BOUQUET: elegant with floral notes of wild rose and violet and delicate hints of red fruits such as raspberries and wild strawberries. Prominent are the enveloping notes of lees with a flavour reminiscent of bread crust.

FLAVOUR: dry and savoury, with the typical acidic note of the single grape variety, yet with a harmonious and balanced finish.

Pairings

A wine with a distinctive and peculiar structure that makes it perfect for innovative and research-oriented cuisine, yet naturally suited to accompany traditional Emilian recipes. It pairs wonderfully with fresh filled pasta dishes, especially those served in broth. It's also satisfying when enjoyed with platters of cured meats and mature cheeses.



Alcohol
Content
11% vol



Residual
Sugar
6 g/L



Serving
Temperature
8-10 °C



Size
75 cl