

Vigna del Cristo

Lambrusco di Sorbara

D.O.C.

Semi-sparkling • Dry

This single-varietal wine marks the history of Lambrusco in Modena: created in 1987 to celebrate the 60th anniversary of the Cavicchioli winery, it is made from grapes from the 5-hectares vineyard named "Cristo", in the Sorbara area. "Vigna del Cristo" is a truthful witness of the quality of the Sorbara grapes: modern, unique and, at the same time, faithful to tradition.

Grapes

Lambrusco di Sorbara (single varietal).

Origin

Vineyards at the heart of the Sorbara DOC area, in the hamlet of Cristo, 200 metres from River Secchia.

Vinification

The grapes are handpicked, softly 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 Martinotti method) before bottling.

Tasting notes

COLOUR: light purplish red with cyclamen hues; dusty pink froth.

BOUQUET: intense floral notes of violet blend with fruity hints of raspberry and strawberry.

FLAVOUR: a full, mouth-filling palate with a pleasant acidulous note, a nice balanced dryness with notes of raspberry, strawberry and cherry typical of the Sorbara grapes.

Pairings

Excellent choice when paired with seafood for an outstanding tasting experience: from crudités to shellfish and oysters platters. It is also an ideal companion for some of the traditional specialities of Emilia, such as Prosciutto di Parma, Culatello di Zibello and Parmigiano Reggiano.



Alcohol
content
11% vol



Residual
sugar
7 g/L



Serving
temperature
8-10°C



Sizes
75 cl, 1.5L