



## Silvia Zucchi

### Lambrusco di Sorbara, Brut

**Appellation:** Lambrusco di Sorbara DOP, Vino Spumante Brut

**Region:** Emilia-Romagna

**Type:** Red, Sparkling

**Varietal :** 100% Lambrusco di Sorbara

Silvia Zucchi's Lambrusco di Sorbara Vino Spumante Brut is a rich, dry Lambrusco. The grapes are harvested mid-September to ensure the ripeness that give this spumante its deep charm.

#### Tasting Notes

**Color:** Ruby red color, limpid and medium intensity.

**Bouquet:** Close-focused fragrance with a broad range of red fruit, cherry and strawberries.

**Flavor:** Excellent harmony between acidity and tannins. Pleasant with good body and a tangy and enchanting finish.

**Perlage:** Medium-fine and persistent.

**Alcohol:** 12.5%

#### Food Pairing

As an aperitif, with charcuterie, pizza, pasta dishes, salty snacks, sandwiches, and picnic fare.

**Serving Temperature:** 8-10°C (47-50°F).

#### Vineyard Notes

**Production Area:** Lambrusco, Emilia Romana.

**Soil:** Sandy.

#### Winemaking Notes

**Harvest:** The grapes are manually harvested the second ten days of September and, to enhance their fruity character, they undergo a short period of cryomaceration for 12 hours.

**Vinification:** Fermentation takes place, using the long Charmat Method for 5 weeks at a controlled temperature of 14/16° C.



**Silvia Zucchi In Purezza (Modena)** is a project by Silvia Zucchi, the third generation from a family with a long history of winemaking in the Sorbara zone of Lambrusco. After having graduated with a degree in wine making from the highly regarded school of winemaking in Conegliano, Silvia returned home to the family business. After her tenth harvest working with her family, she decided to form her own brand. With her own project, she is focusing on small production, high quality wines produced from the family's oldest vineyards. She continues to work on clonal selections of Lambrusco di Sorbara in those vineyards, a project she had started while still working with her family.