



# VINITY

WINE COMPANY

## Silvia Zucchi

### Lambrusco di Sorbara, Rosé Brut

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

**Region:** Emilia-Romagna

**Type:** Red, Sparkling

**Varietal :** 100% Lambrusco di Sorbara

Silvia Zucchi's Lambrusco di Sorbara Vino Spumante Rosé Brut is a fresh take on the traditional Lambrusco style. Using grapes from the estate's oldest vineyards, meticulously selected, and softly pressed this charming spumante is from the *mosto fiore* (free-run must).

#### Tasting Notes

**Color:** Coral pink.

**Bouquet:** There is a prominent minerality underlying an immediate burst of floral and fruity notes.

**Flavor:** Fresh and inviting strawberry, raspberry and grapefruit. A pleasant finish with just the right length.

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

**Alcohol:** 12.5%

#### Food Pairing

As an aperitif, with charcuterie, pizza, salmon, salty snacks, and creamy or fruity desserts.

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

#### Vineyard Notes

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

**Soil:** Sandy.

#### Winemaking Notes

**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.