



VINITY
WINE COMPANY

Silvia Zucchi Lambrusco di Sorbara Brut

Overview

- Silvia Zucchi makes wine on the same stretch of land her family has farmed since the 1950s, along the banks of the Secchia and Panaro rivers north of Modena — the historic heart of Lambrusco di Sorbara. A Conegliano-trained winemaker and the third generation of her family, she built this cuvée entirely from Lambrusco di Sorbara, hand-harvested in mid-September for the acidity and freshness the variety is prized for. Fermented sparkling by the Charmat method, it pours a limpid ruby red of medium intensity, its bouquet close-knit and vivid with red fruit, violet and rose.

Appellation: Lambrusco di Sorbara DOP

Type: Red, Sparkling.

Varietal: 100% Lambrusco di Sorbara.

Winemaking and Vineyard Notes

Production area: Estate's oldest vineyards, Sorbara zone, along the Secchia and Panaro rivers, north of Modena.

Soil: Sandy.

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.

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

Alcohol: 11.5% ABV.

Tasting Notes

Color: Ruby red color, limpid and medium intensity.

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

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

Perlage: Medium-fine and persistent.

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

Food Pairing

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



Silvia Zucchi crafts Lambrusco di Sorbara on land her family has farmed since the 1950s, along the Secchia and Panaro rivers north of Modena. The third generation to work the estate, she trained at Conegliano's renowned school of oenology before returning home, then launched her own namesake project after her tenth harvest, dedicated to small-production, single-clone Lambrusco di Sorbara. Her range spans two Charmat-method sparkling wines, a non-disgorged ancestral-method bottling, and a 36-month zero-dosage Metodo Classico. Each wine is built around one purpose: giving Sorbara's terroir the identity and recognition it deserves.