



VINITY
WINE COMPANY

Silvia Zucchi Lambrusco di Sorbara Rosé Brut

Overview

- Coral pink in the glass, with fine, persistent bubbles that hint at the care behind every bottle. From the sandy banks of the Secchia and Panaro rivers near Modena, this Lambrusco di Sorbara is crafted entirely from estate-grown Sorbara grapes, hand-harvested early to preserve their signature bright acidity. A gentle press yields only the free-run juice, which undergoes a slow secondary fermentation in autoclave to build fine, lasting bubbles.

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: 12.5% ABV.

Tasting Notes

Color: Coral pink.

Bouquet: Wild rose, white flowers, red fruit, mineral notes.

Palate: Rosehip, strawberry, raspberry, citrus/grapefruit acidity, saline mineral 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.