



VINITY
WINE COMPANY

Silvia Zucchi Lambrusco di Sorbara Metodo Classico

Overview

- Made entirely from estate-grown Lambrusco di Sorbara, hand-selected from the family's oldest vines along the Secchia and Panaro rivers, this cuvée undergoes a full secondary fermentation in bottle, followed by a minimum of 36 months resting on its lees — an unusually long, patient process for a grape more often rushed to market. That time pays off: a bright, lively ruby red gives way to a bouquet of raspberry and blackberry laced with toasted bread and yeast, while the palate turns structured and savory, with fine, persistent bubbles and real length.

Appellation: Lambrusco di Sorbara DOP, Metodo Classico, Dosaggio Zero

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

Soil: Sandy.

Harvest: The grapes are hand-picked and placed in small crates, they undergo a short period of cryomaceration for 12 hours; the must obtained is only free-run juice.

Fermentation: After the alcoholic fermentation takes place and malolactic fermentation, after the re-fermentation takes place in the bottle for 36 months; then disgorgement is carried out without the addition of liqueur d'expédition.

Tasting Notes

Color: Bright, lively ruby red

Bouquet: Red fruit — raspberry, blackberry, cherry — with toasted bread, yeast, floral nuance.

Palate: Structured, savory, fresh, smooth, with fine persistent perlage and great length.

Perlage: Medium-fine and persistent.

Alcohol: 11.5% ABV.

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

Food Pairing

Cured meats, aged cheeses, savory/rich dishes, aperitivi.



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.