



VINITY
WINE COMPANY

Silvia Zucchi Lambrusco di Sorbara "PNS"

Overview

- An original from the Zucchi family of Sorbara: a dry, bottle-refermented sparkling red that blends two noble grapes in equal measure—the pale, high-toned Lambrusco di Sorbara and, unusually, Pinot Nero. Picked early by hand to lock in freshness and fine acidity, the grapes are gently pressed and fermented into a base wine, then set to referment in their own bottle the old-fashioned way. Left undisgorged, unfiltered, and unstabilized, PNS keeps everything nature gave it: a fine, persistent bead, a bright cherry-red glow with a whisper of haze, and a nose of wild roses, strawberry, and red cherry lifted by a gentle bready note from its time on the lees.

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

Type: Red, Sparkling.

Varietal: 50% Lambrusco di Sorbara, 50% Pinot Nero.

Winemaking and Vineyard Notes

Production area: Estate vineyards in the Sorbara zone, north of Modena along the Secchia and Panaro rivers, from a clonal-selection project on the family's oldest Sorbara vines.

Soil: Sandy, alluvial riverine soils (silt and clay).

Harvest: Early harvest to achieve the right alcohol and acidity while preserving the floral and fruity aromas; hand-picked into crates, allowing selection of the grapes in the vineyard.

Vinification: Soft pressing of the selected grapes; first alcoholic fermentation in temperature-controlled tanks at 17–18°C to produce the base wine.

Method: Refermentation in bottle by adding a portion of partially fermented must, yielding a fine perlage; the wine is not disgorged and undergoes no filtration or stabilization.

Tasting Notes

Color: Bright cherry-red, lightly hazy from being unfiltered.

Bouquet: Wild rose, strawberry, and red cherry, with a gentle bready/yeasty note from bottle refermentation.

Palate: Dry and lively, with vivid acidity, fine bubbles, and a clean, savory finish
Serving Temperature: 8–10°C (47–50°F).

Alcohol: 11.5%

Food Pairing

Excellent as an aperitif, with Emilian dishes such as gnocco fritto and salumi, or with lightly spiced fish preparations.



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.