



Lambrusco

Available in 750 mL bottles

AMERICAN RED WINE

Vintage: 2022
Location: Italy

PROFILE

Lambrusco is made from eight different Italian grape varieties, all closely related, and each with its own unique profile that contributes to the wide range of Lambrusco wines. These wines are typically sparkling, or effervescent to some degree and are, most often, intended to be served chilled. This helps to highlight the light and fruity nature of these wines.

The percentages in which these eight grapes are blended and utilized in Lambrusco wines is largely what dictates their overall profile. Zorvino Vineyards imports Lambrusco juice from Italy every Fall with the different grape varieties already blended at a ratio predetermined by the growers

DETAILS

Bottling Date: 09/14/2023
Case Production: 215

ABV: 12.5
Residual Sugar: 2.0 %
Final TA: 6.0 g/L
pH: 3.31
Free SO₂: 40 ppm

WINEMAKING

FERMENTATION

10 days

Lambrusco is one of the few reds that we import as juice instead of as whole grapes due to the distance it must travel. Upon arrival, juice was racked into a stainless steel tank and brought up to temperature in order to begin fermentation. Yeast for this fermentation was selected for its ability to soften high acid musts. Fermentation was completed in just 10 days, after which the wine was racked off the lees and cold stabilized to encourage the settling of sediment and to remove tartrates prior to filtration

AGING

10 months

Our Lambrusco is the only red wine that we produce that is not oaked at any point during the winemaking process. Instead, this Lambrusco was briefly aged in stainless steel tanks before being bottled to help preserve the light and fruity qualities of this wine

TASTING NOTES

Aroma

Aromas of dried fruit, particularly raisins, are balanced by delicate floral notes of violet and orange blossom

Taste

Distinct notes of dark cherry are well balanced by hints of hibiscus leaf and sweet tobacco. This zippy red is slightly effervescent and wonderfully refreshing

Serving & Pairing Suggestions

Best served chilled at approximately 45°F. Pair this wine with your favorite red pizza!

TASTING CHART

