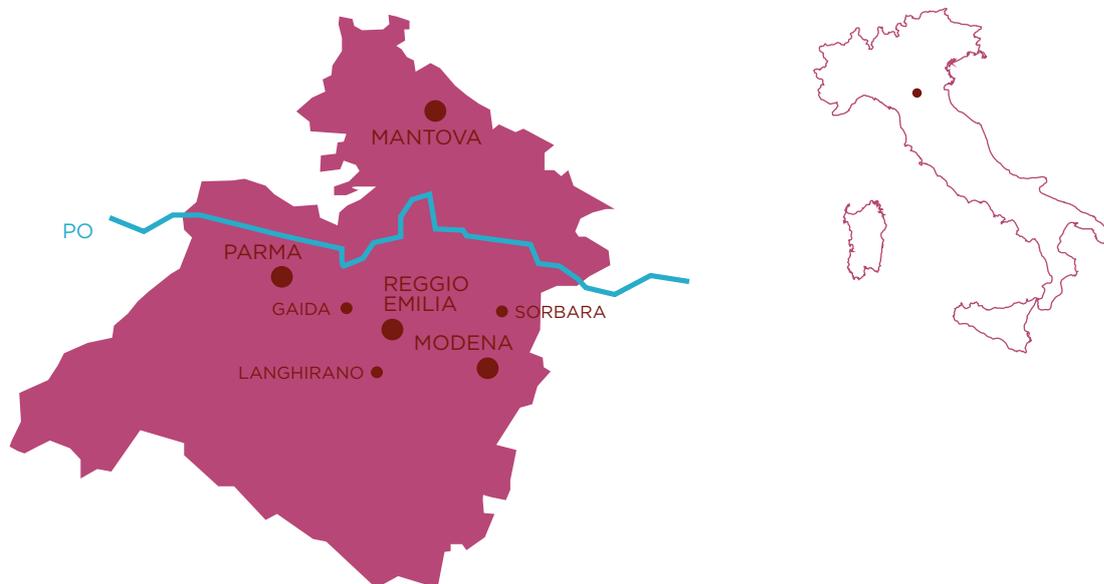


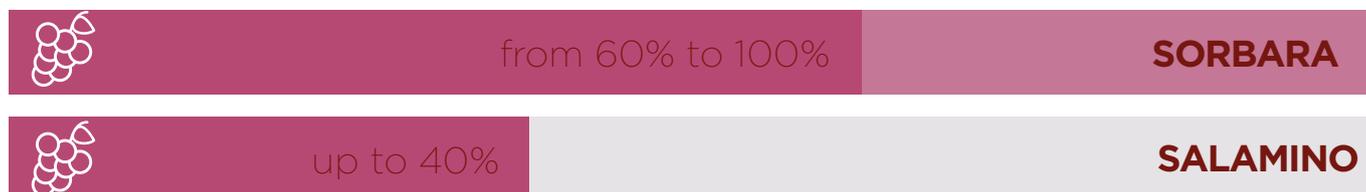
LAMBRUSCO

TOP 10

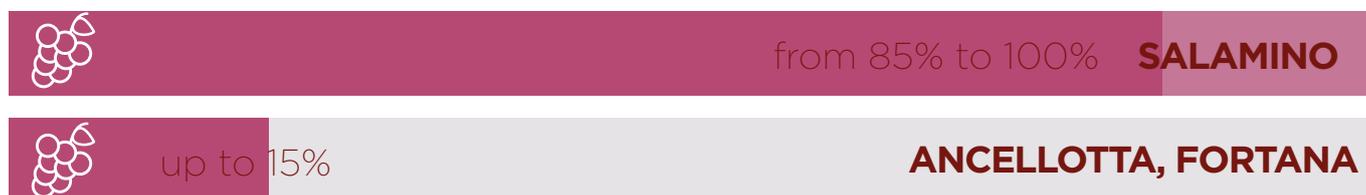
Lambrusco Top 10



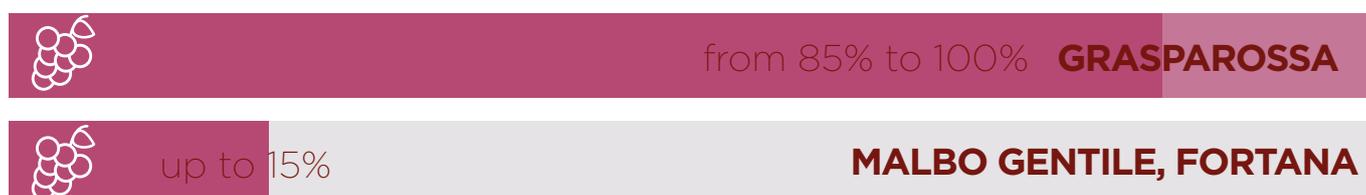
LAMBRUSCO DI SORBARA



SALAMINO DI SANTA CROCE



GRASPAROSSA DI CASTELVETRO





At the center of the vast Lambrusco family are several dozen different varieties. Today the most common are red berries, cultivated mostly in the Po Valley of Northern Italy, an ideal, fertile triangle between the cities of Mantova, Modena, and Parma. The grape was known even to the ancient Romans. It is likely that the name of the wine derived directly from this early population, combining *ruscum* from the Latin meaning wild plant, and *labrum*, meaning grows on the side of the road. The most common Lambrusco grape varieties are:

- **Sorbara**
- **Grasparossa di Castelvetro**
- **Salamino di Santa Croce**
- **Maestri**
- **Marani**
- **Montericco**
- **Bargi**
- **Oliva**

The aromatic and gustative differences of the Lambrusco (its gustatory track is always a more or less pronounced acidity)

vary according to the type and many terrains that host the plants. In general, we could say that the geological nature of the Po Valley soils is alluvial, while the closer to the hills, the more the earth becomes less fertile. The Lambrusco is grown with different forms of vine training systems (GDC, Sylvoz-Casarsa, and cordon spur) and depending on which, is harvested either by hand or with machinery.

Lambrusco is vinified in different ways, but the resulting drink is always effervescent. The sparkling wine is obtained by three methods:

- Re-fermentation in the bottle: historically the most used method, so much so that it is also referred to as an ancestral method.
- Charmat Method: perhaps the most used method of producing sparkling wine, which also has the benefit of amplifying the fruity part of the vine.
- Classic Method: shows off the refined aspect of the vine.

Lambrusco Top 10

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

91



Lambrusco di Sorbara DOP Rito 2016 ZUCCHI

Very muted color as is normal for a Lambrusco of the Sorbara variety. Delicate aromas that foreshadow the gustative profile of the wine, decisively characterized by fruit. Nevertheless, this translation is rather articulated with citrus, pomegranate, and raspberry. Flavorful background, which adds complexity.



91



Lambrusco di Sorbara DOC Lambrusco del Fondatore 2016 CLETO CHIARLI

Pale pink color as the varietal suggests. Delicate, but clean perfumes of pink grapefruit, lime, and yellow raspberry. In the mouth, the citrusy sensations are represented, even if the structure of the sip has tones of small red fruit such as raspberry and wild strawberry. Length due to red fruit, as well as a citrus acidity.



90



Lambrusco Modena DOC Ancestrale 2016 FRANCESCO BELLEI

Citrusy aromas with bitter orange and mandarin rind. In the mouth, the citrus part is juicy and in perfect gustatory continuity with those notes of small mixed berries perceived along the unfolding of the sip. Earthy, along with characteristic, flavorful sensations.



89



Lambrusco Grasparossa di Castelvetro DOP Canova FATTORIA MORETTO

Dark color and a vinous aromatic aspect that never crosses into monotony, but is characterized by black fruit and associated with balsamic tones of lavender and medicinal herbs. In the mouth, it is juicy with much blackberry and cassis, as well as a refreshing, balsamic-flavor finish. (lot 069-17)



WINE RANKING

88


Lambrusco di Sorbara DOC Vecchia Modena Premium 2016

CLETO CHIARLI

The aromas on the nose reveal a fruity aspect, which appears again in the mouth. The sip moves more on those small woodland berries such as raspberry and currant. From mid-mouth on, a savory slant is added which renders the sip dry, direct, and in summary, long.



88


Lambrusco di Sorbara DOC Brut LaRiserva 2015

PALTRINIERI

Sorbara from the Cristo area and one of the grand crus of this variety, rendered effervescent with the Charmat method. The re-fermentation in the autoclave lasts 12 months. Subtle aromas of bread crust, red fruit, and officinal herbs. In the mouth, taut, long, flavorful, and citrusy.



88


Lambrusco di Modena DOC Brut Trentasei 2013

CANTINA DELLA VOLTA

Sparkling Sorbara using the classic method. The long sojourn of 36 months on the lees confers a faceted complexity that, especially in the mouth, seems more direct and noticeable. The sip moves flavorfully between red fruits such as sour cherry and raspberry, without forgetting the classic impression of bread crust.

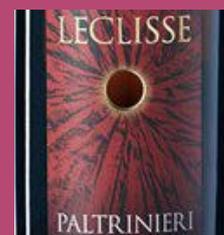


87


Lambrusco di Sorbara DOC Leclisse 2016

PALTRINIERI

In some ways recalling the structure of the LaRiserva, which has in common not only the provenance of the grapes, but also the production method (Charmat). The wine in question has however, a clearer nose and noticeable red fruit, as well as dog rose. In the mouth, the soft part from raspberry preserves is compensated by flavor and citrus.



87


Lambrusco Grasparossa di Castelvetro DOP Monovitigno

FATTORIA MORETTO

From more than 40-year-old grapes, rendered effervescent by the long Charmat method. Floral aromas of lavender and violet, accompanied by evident sensations of dark fruit. In the mouth, juicy and lively, thanks to a range of fruity sensations such as blackberry, raspberry, and mandarin rind. Also present is an austere aspect with an earthy matrix. (lot. 055-17)



86


Lambrusco Grasparossa di Castelvetro DOP secco Bruno Zanasi

ZANASI

Dark aromas, but not too much so, from blackberry and some balsamic flashes that recall mint and anise. In the mouth, the fruit adds structure to the sip that never becomes too compact even with a strong fruity matrix. Only flavorful at times.



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JUNE 2017

LAMBRUSCO TOP 10
WINE RANKING BY
LUCA GARDINI THE WINE KILLER

TASTING PERIOD
JUNE 2017

