

BABY MAGNUM – Lambrusco di Sorbara DOC

VINEYARD

Production area: Ravarino (Province of Modena)
Vineyard area: 4 hectares of Lambrusco di Sorbara
Soil: Clay-Calcareous
Training method: Espalier and Guyot pruning
Plant density: 2500 vines/ha
Yield: 80-120 ql/ha
Average age of the vineyard: 15 years
Certification: Organic

VINIFICATION & AGING

Grapes: 100% Lambrusco di Sorbara
Harvest: Hand-picked
Pressing: Destemmed and crushed with a short rest on the skins.
Winemaking method: Ancestrale (Pét-Nat)
First fermentation: The wine rests in stainless steel tanks for six months.
Second fermentation: Second fermentation occurs in the bottle due to naturally occurring yeasts, residual sugars, and warmer cellar temperatures in the springtime.
Aging: Natural refinement by present yeasts at a constant underground cellar temperature of 15-16 °C (60 F).
Sediment is normal and guarantees the authenticity of this style of winemaking.
Total sulfur dioxide: > 35 mg/l
Closure: Mushroom and crown cap available.

“METODO ANCESTRALE” meaning:

The term "ancestral" in general implies transmitted, inherited from ones ancestors. "Ancestrale" in our case, refers to the traditional means by which sparkling wines are produced in Emilia.

Bottling takes place in March, after the wine as spent approximately six months ageing in stainless steel tanks. As bottling occurs simultaneously with the first warmth of spring, the yeasts are reactivated, which in turn trigger a second fermentation in the

residual sugars. Thus an additional dose of alcohol as well as carbon dioxide is produced in the bottle, which it will give rise to the myriad of marvellous bubbles one expects from a sparkling wine. When the re-fermentation concludes, any yeast residues are deposited on the bottom of the bottle. A slight cloudiness found in the last glasses poured from the bottle are an essential characteristic of this "Metodo Ancestrale" (Pét-Nat).

