

RAVAREIN – Bianco dell'Emilia IGT

VINEYARD

Production area: Ravarino (province of Modena)

Vineyard area: Lambrusco di Sorbara (4 ha) Grechetto Gentile (3 ha) Trebbiano di Spagna (1 ha)

Soil: Clayey-Calcareous

Training system: Espalier and Guyot and Spurred Cordon pruning

Plant density: 2500 vines/ha

Yield: 60-90 q/ha

Average age of vineyards: 15 years

Certification: Organic

VINIFICATION & AGING

Grapes: Grechetto Gentile, Trebbiano di Spagna, Lambrusco di Sorbara. The percentages of the three grapes vary depending on the characteristics of each vintage.

Harvest: Hand-picked.

Pressing: Destemming and crushing, with white wine style vinification of Lambrusco di Sorbara grapes.

Vinification method: Ancestrale (Pét-Nat).

First fermentation: The wine rests in stainless steel tanks for six months, for natural separation.

Second fermentation: Second fermentation occurs in the bottle due to naturally occurring yeasts, residual sugars, and warmer cellar temperatures in the springtime.

Aging: Aged with its own yeasts at a constant temperature of 15-16 °C (60F), inside our underground cellar. This cellar is a unique feature in the Lambrusco production area.

Sediment is normal and guarantees the authenticity of this style of winemaking.

Total sulfur dioxide: > 35 mg/l

Corking: Mushroom and crown caps available

WHY RAVAREIN?

“Ravarein” is Ravarino in our dialect.

This wine is dedicated to our small village.

