

STILE ANTICO – Lambrusco dell’Emilia IGT

VINEYARD

Production area: Ravarino (province of Modena)

Soil: Clayey-limestone

Cultivation method: Espalier and Guyot pruning

Planting density: 2500 vines/ha

Yield: 90-120 quintals/ha

Average age of the vineyards: 15 years

Certification: Organic

VINIFICATION & AGING

Grapes: 80% Lambrusco Salamino, 20% Lambrusco di Sorbara

Harvest: Hand-picked

Pressing: Destemmed, crushed, and macerated in the press for 24 hours.

Winemaking method: Ancestrale (Pét-Nat), according to a traditional blend of grapes, both present in our vineyards. The utilization of these grapes together result in a full-bodied wine. 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, 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

Closure: Crown cap

WHY STILE ANTICO?

Stile Antico, meaning Antique Style, was inspired by a traditional style of winemaking in our region. Because of difficulties with pollination, Lambrusco Salamino and Lambrusco di Sorbara grapes used to grow alongside each other, in opposite rows, and then harvested together. The resulting wine is a dark colored Lambrusco, just like our grandparents liked to drink!

