

VIGNA VECCHIA – Lambrusco dell’Emilia IGT

VINEYARD

Production area: Ravarino (province of Modena)

Vineyard area: 0,7 Ha of ancient varieties of Lambrusco

Soil: Clayey-Calcareous

Training system: “Bellussi” (traditional training system)

Plant density: 800 vines/ha

Yield: 60-70 ql/ha

Average age of vineyards: 70 years

Certification: Organic

VINIFICATION & AGING

Grapes: Lambrusco di Sorbara, Lambrusco Salamino, Uva d’oro, Trebbiano, Lambrusco Marani. The percentages of these grapes vary depending on the characteristics of each vintage.

Harvest: Hand-picked.

Pressing: Destemmed, crushed, and macerated in the press for one night.

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: Crown caps

WHY VIGNA VECCHIA?

This wine is obtained from a vineyard of about 70 years old that we took over in January 2023, on the brink of abandonment. The training method is the traditional "Bellussera", a fortress of Emilian viticulture. The characteristic of this vineyard is that it is made up of five different varieties of Lambrusco grapes (and not only), all of which are harvested on the same day, giving rise to an authentic blend, as tradition dictates.

