

Paltrinieri



“Piria” Lambrusco di Sorbara Secco DOC

Current Vintages:
2017



Tasting Notes:

The color is light ruby red with very fine and persistent perlage. On the nose a beautiful bouquet of red and violet fruits. Dry and fruity on the palate.

Food Pairing:

Pair with cured meats, tortellini in broth, mixed boiled meats and red meats.

Region

Emilia-Romagna

Appellation

Lambrusco di Sorbara DOC

Varietal(s)

70% Sorbara 30% Salamino

Vineyard(s)

Vigneto del Cristo

Fermentation

No maceration, Martinotti Method

Soil

Loose and Fresh soil



Ionia Atlantic Imports, LLC
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“Solco” Lambrusco dell’Emilia Semisecco IGT

Current Vintages:
2017



Tasting Notes:

The color is dark purplish red, with fine perlage. A bouquet of intense notes of ripe fruit, cherry and sour cherry. Pleasantly delicate on the palate, fresh, soft, with good acidity

Food Pairing:

Excellent as an aperitif, with salami, tagliatelle with meat sauce, dry pastries (sour cherry tart)

Region

Emilia-Romagna

Appellation

Lambrusco dell’Emilia IGT

Varietal(s)

100% Salamino

Vineyard(s)

Vigneto del Cristo

Fermentation

Fermentation and refermentation, Martinotti Method

Soil

Loose and Fresh soil



Paltrinieri



“Leclisse” Lambrusco di Sorbara Secco DOC

Current Vintages:
2017



Tasting Notes:

The color is light pink with a very fine and persistent perlage. Perfumed with strawberry scent, aromas and flavor of raspberry and vanilla. On the palate, fresh, persistent and delicate with a fruity note.

Food Pairing:

Serve as an aperitif or with a platter of cold cuts, tasty first courses, with boiled meat, with fried fish

Region

Emilia-Romagna

Appellation

Lambrusco di Sorbara DOC

Varietal(s)

100% Sorbara

Vineyard(s)

Vigneto del Cristo

Fermentation

Free run, fermentation, refermentation Martinotti

Method

Soil

Loose and Fresh soil



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“Radice” Lambrusco di Sorbara Secco DOC

Current Vintages:
2017



Tasting Notes:

The color is salmon pink with very fine and persistent perlage with notes of raspberry and grapefruit. Fresh with strong acidity

Food Pairing:

Serve as an aperitif, with fried fish, raw fish, salami, fried dumplings and crescentine

Region

Emilia-Romagna

Appellation

Lambrusco di Sorbara DOC

Varietal(s)

100% Sorbara

Vineyard(s)

Vigneto del Cristo

Fermentation

Destemming and gentle hydraulic pressing, static settling of juice, fermentation at 18°-20°C, remains on the lees for a period from 60 to 75 days
Refermentation in bottle for around 90 days.
All native yeasts. "Metodo Ancestrale"

Soil

Loose and Fresh soil

