

SANT'AGATA

DENOMINATION: LAMBRUSCO DI SORBARA DOC, DRY SPARKLING,
MADE WITH ORGANIC GRAPES

GRAPE VARIETY: LAMBRUSCO DI SORBARA AND LAMBRUSCO
SALAMINO

CHARACTERISTICS OF THE TERRITORY

VINEYARD: 3,5 HECTARES OF VINES AT 'CRISTO' DI SORBARA.
SORBARA IS THE MOST SUITABLE AREA FOR THE PRODUCTION OF
THIS VINE AS IT IS THE NARROWEST STRIP OF LAND BETWEEN THE
TWO RIVERS SECCHIA AND PANARO THAT RUN THROUGH THE
PROVINCE OF MODENA

TRAINING SYSTEM: GDC (GENEVA DOUBLE CURTAIN)

SOIL TYPE: LOOSE, MOSTLY SILTY AND SANDY, FRESH AND WITH
GOOD PRESENCE OF ORGANIC SUBSTANCES

CROP PROTECTION: ORGANIC AGRICULTURE

HARVEST PERIOD: SECOND WEEK OF SEPTEMBER

VINIFICATION

YIELD PER HECTARE: 140 Q/HA

VINIFICATION: GENTLY-PRESSED MUST, ALCOHOLIC
FERMENTATION, SECOND FERMENTATION WITH MARTINOTTI
METHOD.

SENSORY CHARACTERISTICS

APPEARANCE: LIGHT RUBY RED, WITH FINE PERLAGE

NOSE: INTENSE AND ELEGANT NOTES OF WILD BERRIES, AND A
CHARACTERISTIC SCENT OF VIOLET

PALATE: DRY, WITH A PLEASANT AND REFRESHING ACIDITY

PAIRING: EXCELLENT AS AN APERITIF AND WITH COLD CUTS (PROSCIUTTO DI PARMA, COPPA)
PIZZA AND FRIED FOODS, SAVOURY PASTA DISHES AND RED MEATS.

ALBERTO SAYS: "WE HAVE ALWAYS PRACTICED SUSTAINABLE AGRICULTURE, RESPECTING
AND CARING ABOUT THE HEALTH AND BIODIVERSITY IN THE VINEYARD. WE ALSO EMBRACE
THIS PHILOSOPHY WHEN CONVERTING THE FRUIT, SAFEGUARDING ALL THE PRODUCTION
PROCESSES IN THE WINERY.

FOR THIS REASON, MAKING AN ORGANIC WINE HAS BEEN THE NATURAL CONSEQUENCE OF
OUR PATH.

SANT'AGATA BIO, DEDICATED TO PATRON SAINT OF SORBARA, IS SIMPLY OUR FIRST
SORBARA CERTIFIED ORGANIC."



ABV: 11%

SERVING TEMPERATURE: 10-12°C