



SOLCO

DENOMINATION: LAMBRUSCO DELL'EMILIA IGT, MEDIUM-DRY FRIZZANTE
GRAPE VARIETY: 100% SALAMINO

CHARACTERISTICS OF THE TERRITORY

VINEYARD: 15 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); SYLVOZ

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

CROP PROTECTION: INTEGRATED CONTROL OF HARMFUL ORGANISMS

HARVEST PERIOD: MID-SEPTEMBER

VINIFICATION

YIELD PER HECTARE: 180 Q/HA

VINIFICATION: MACERATED IN CONTACT WITH THE SKINS FOR TWO DAYS. ALCOHOLIC FERMENTATION AND REFERMENTATION USING THE MARTINOTTI METHOD.

SENSORY CHARACTERISTICS

APPEARANCE: DEEP RED-TO-PURPLE, WITH FINE PERLAGE

NOSE: INTENSE NOTES OF RIPE FRUITS, CHERRIES AND SOUR CHERRIES

PALATE: PLEASANTLY DELICATE, FRESH, LIGHT, WITH GOOD ACIDITY

PAIRING: EXCELLENT AS AN APERITIF, OR PAIRED WITH SALAMI, TAGLIATELLE WITH RAGÙ, OR PASTRIES SUCH AS SOUR CHERRY TART.

ABV: 11.5%

SERVING TEMPERATURE: 8-10°C



AWARDS AND RECOGNITIONS



2012 VINTAGE TOP 50 WINES OF 2014
2015 VINTAGE 86 POINTS



2015 VINTAGE 14.5 POINTS



2015 VINTAGE 2 STARS- EXCELLENT WINE



2015 VINTAGE VINO BUONO (GOOD WINE)



2016 VINTAGE SCORE RANGE 88-89.99 / 100
2019 VINTAGE SCORE RANGE 90-92.99 / 100



2016 VINTAGE 87 POINTS



2016 VINTAGE 9TH IN THE LAMBRUSCO IGT CATEGORY



2018 VINTAGE 4 STARS



2018 VINTAGE 91 POINTS