



PALTRINIERI

LAMBRUSCO DI SORBARA DOC 1926

BIANCO

APPELLATION: BIANCO DELL' EMILIA IGT DRY SPARKLING
WHITE WINE

GRAPE VARIETIES: 50% TREBBIANO 50% SORBARA (VINIFICATED
IN WHITE)

CHARACTERISTICS OF THE WINEMAKING TERRITORY

VINEYARD: LOCATED IN THE AREA CALLED "CRISTO" DI
SORBARA; 1994; 2,5 HECTARES

TRAINING SYSTEM: G.D.C. (GENEVA DOUBLE CURTAIN)

SOIL TYPE: LOOSE AND FRESH SOIL WITH GOOD ORGANIC
SUBSTANCE CONTENT AND ELEMENTS

VINEYARD MANAGEMENT: IPM (INTEGRATED PEST
MANAGEMENT PRACTICES)

HARVESTING PERIOD: SECOND WEEK OF SEPTEMBER

VINIFICATION

YIELD PER HECTARE: 140 Q/HA

VINIFICATION: SOFT PRESSING, WITHOUT MACERATION,
REFERMATED AT A CONTROLLED TEMPERATURE (E.G. MARTINOTTI
METHOD)

TASTING NOTES

COLOR: LIGHT YELLOW, WITH FINE AND PERSISTENT PERLAGE

BOUQUET: FRUITY, FLORAL NOTES WITH AROMAS OF PEAR AND
CITRUS

FLAVOR: DRY, SPARKLING AND REFRESHING

PAIRINGS: AS AN APERITIF, WITH PASTA (SERVED WITH A WHITE
MEAT RAGÙ), WITH PASTRIES AND BISCUITS

ALCOHOL CONTENT: 11.5%

SERVING TEMPERATURE: 8-10°C

