# Donelli

# Lambrusco di Sorbara DOP

90% Lambrusco di Sorbara. 10% Lambrusco Salamino

Donelli's proprietary Scaglietti bottle was designed by the late, renowned Ferrari race car designer Sergio Scaglietti as a favor to his close friend Antonio Giacobazzi, owner of Donelli. Although his design services were enlisted by many time and time again, Scaglietti declined all but Donelli's. His name graces the sleek lines of each bottle which represents two of the iconic symbols of Modena: Lambrusco and Ferrari.

Cuisine plays a very imporant role in Emilia-Romagna, Lambrusco was originally produced specifically to complement the traditional fare of the region, so much so that they are labeled DOP, a designation typically reserved for high-end food products in Italy, rather than DOC, which is normally associated with wine. Production has since evolved and these wines are equally enjoyable on their own, as is this Spumante Brut.

### **Tasting Notes:**

A beautiful raspberry hue is topped with luscious bubblegum pink foam. A dry rendition of the region's bubbly. Floral notes abound on the nose, while perfectly ripened strawberry flavors burst onto the palate. Serve chilled alongside simple regional fare such as roasts or tortellini in broth. Also a great option for sweet brunch dishes. Brut in style, this is a great alternative for toasting any occasion.

### Vineyards:

Region: Emilia-Romagna, Italy

Vineyard Name: Verdeta Vineyard Size: 6 hectares Training Method: Spurred Cordon

Soil Composition: Soft & sandy of alluvial origin

Winemaking: Selectively hand-harvested in late September.

Produced using the Charmat method. The initial fermantation takes place on the skins in stainless steel tanks over 15 days. The second natural

fermentation occurs in pressurized tanks during which

time it slowly develops fine bubbles.

#### **Technical Data:**

Alcohol: 11.0%

Residual Sugar: 10.0 grams/liter

pH:







VINO SPUMANTE BRUT

di Torbara

DONELLI

ONE