



TAKE A WALK ON THE WILD SIDE!
A New Look at Lambrusco

Alan Tardi
CSW

...And a
Taste of
Real
Balsamic
Vinegar

Society of Wine Educators 46th Annual Conference 2022

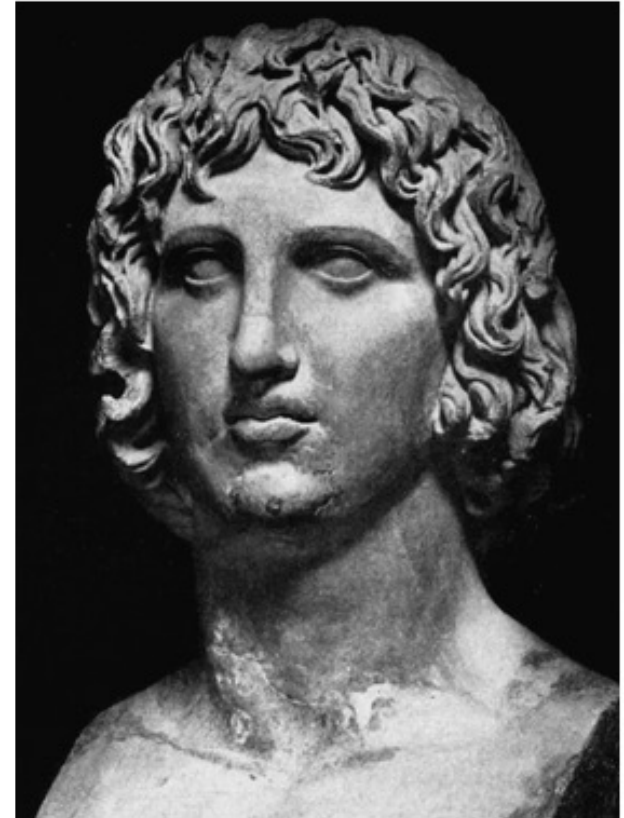


An Ancient Vine

Eclogue V:

“Aspice ut antrum siluestris raris sparsit
labrusca racemis.”

***“See how the wild vines laden with
grape clusters cover the cave and
the trees.”***



Vergil
70–19 BC

An Ancient Vine

Natural History, Chapter 14:

“Labrusca is known as the wild vine.
The leaves are thick and...it bears
grapes of a scarlet hue.”



Pliny, the Elder
23 (or 24) –79 AD



Origin of the Name

Latin

“**labrum**” (*edge*)

+

“**ruscum**” (*spontaneous plant*)

=

Spontaneously growing vine at the perimeters of a field or forest

Lambrusco

is *not* a grape

It is a **family** of related yet
genetically distinct varieties





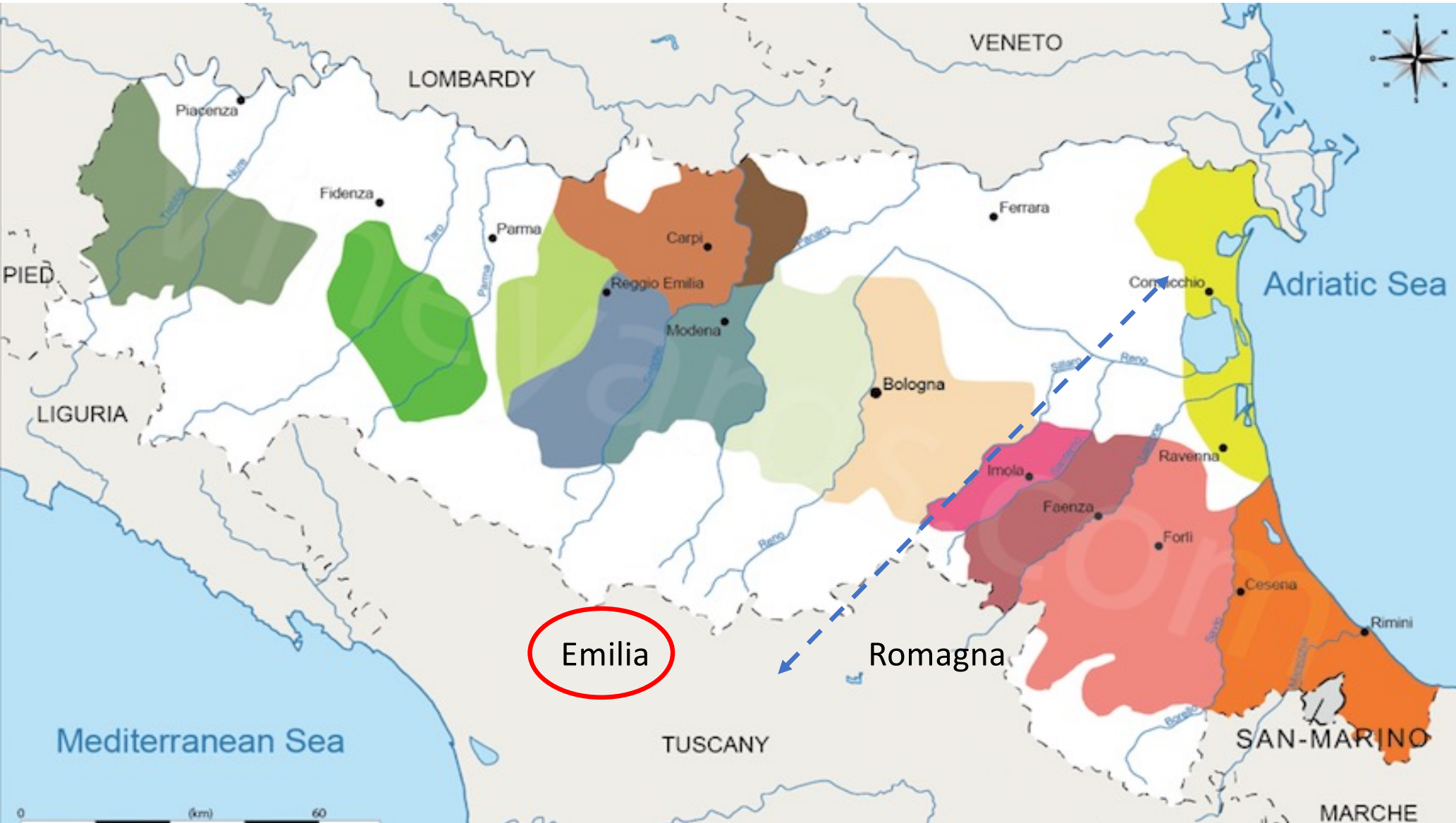
Salamino

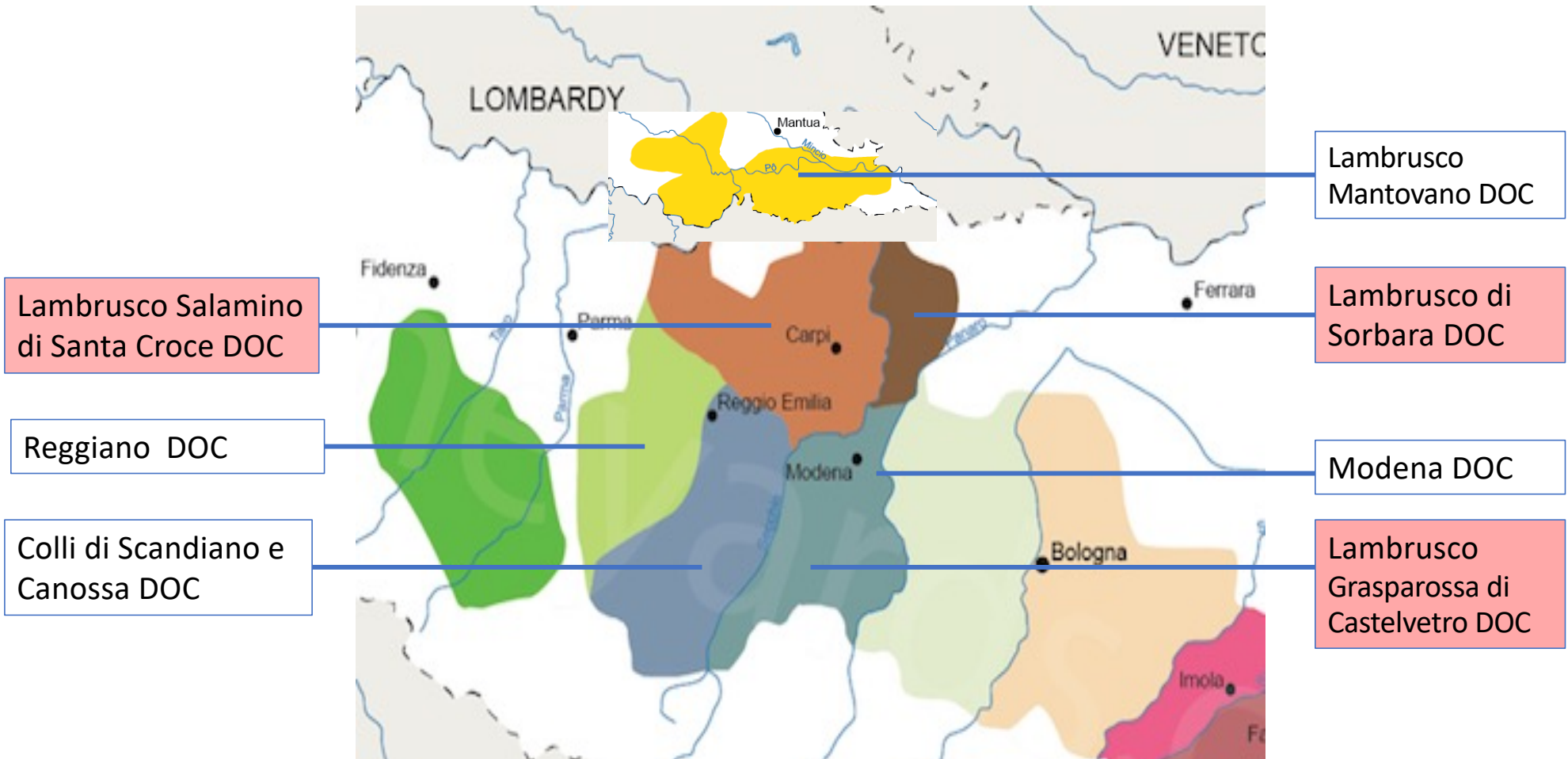


Sorbara

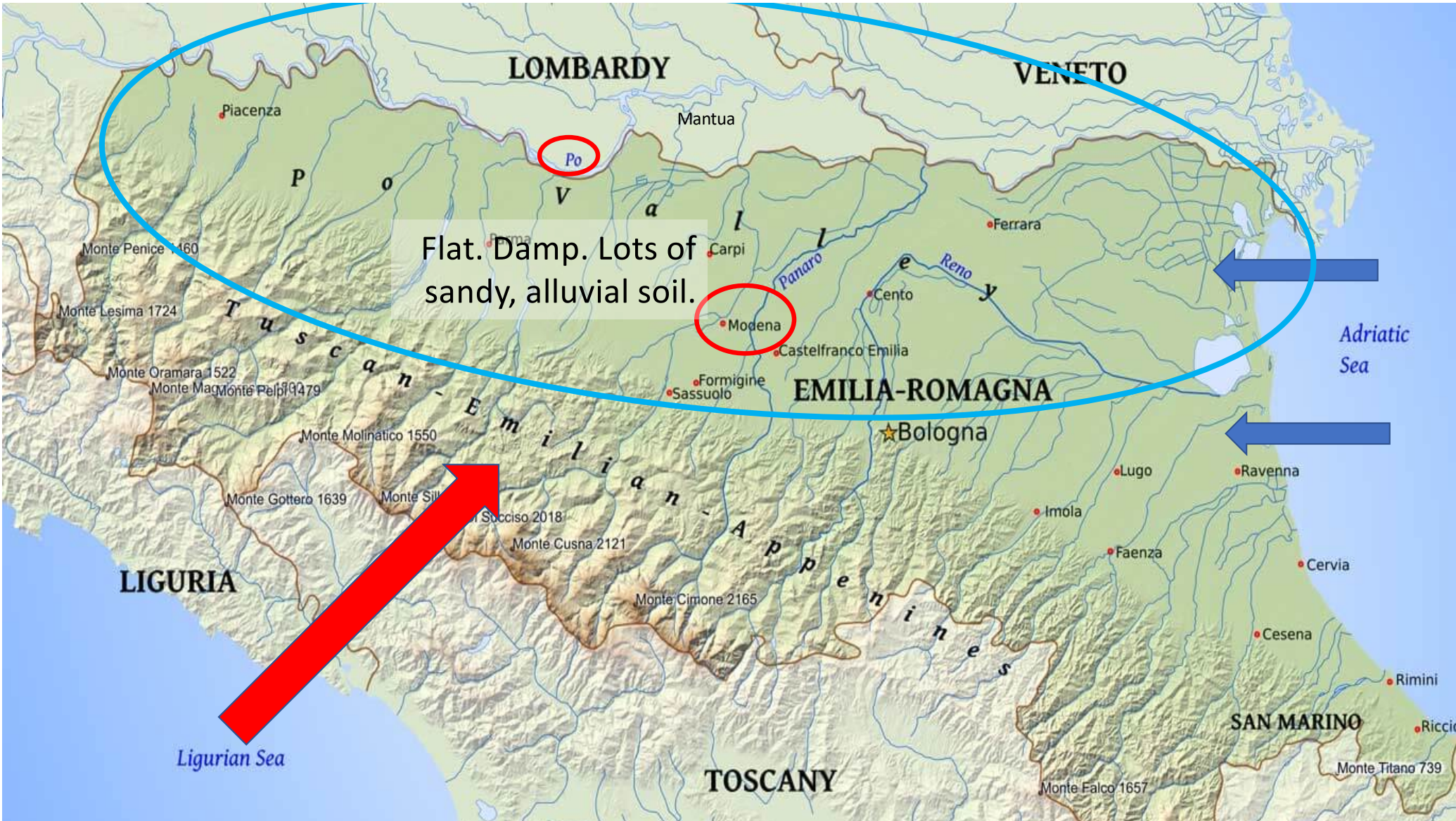


Grasparosso





7 Lambrusco Appellations



LOMBARDY

VENETO

Piacenza

Mantua

Po

Flat. Damp. Lots of sandy, alluvial soil.

Carpi

Ferrara

Modena

EMILIA-ROMAGNA

Bologna

Adriatic Sea

Monte Oramara 1522

Monte Magliana 1479

Monte Molinatico 1550

Monte Gottero 1639

Monte Sillara 1639

Monte Sicciso 2018

Monte Cusna 2121

Monte Cimone 2165

Imola

Faenza

Ravenna

Cervia

Cesena

Rimini

Riccione

SAN MARINO

Monte Titano 739

Monte Falco 1657

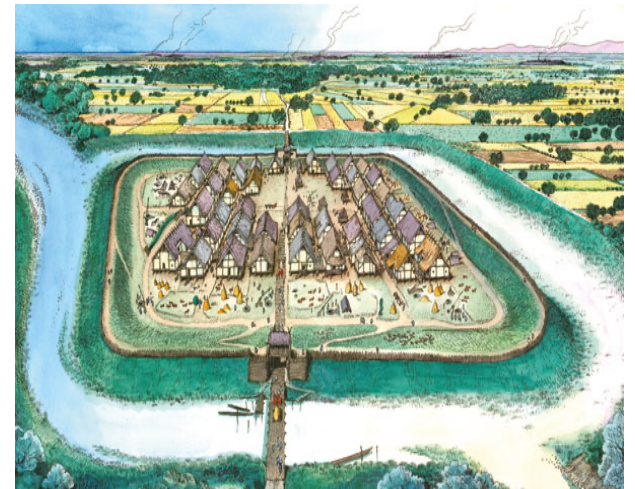
LIGURIA

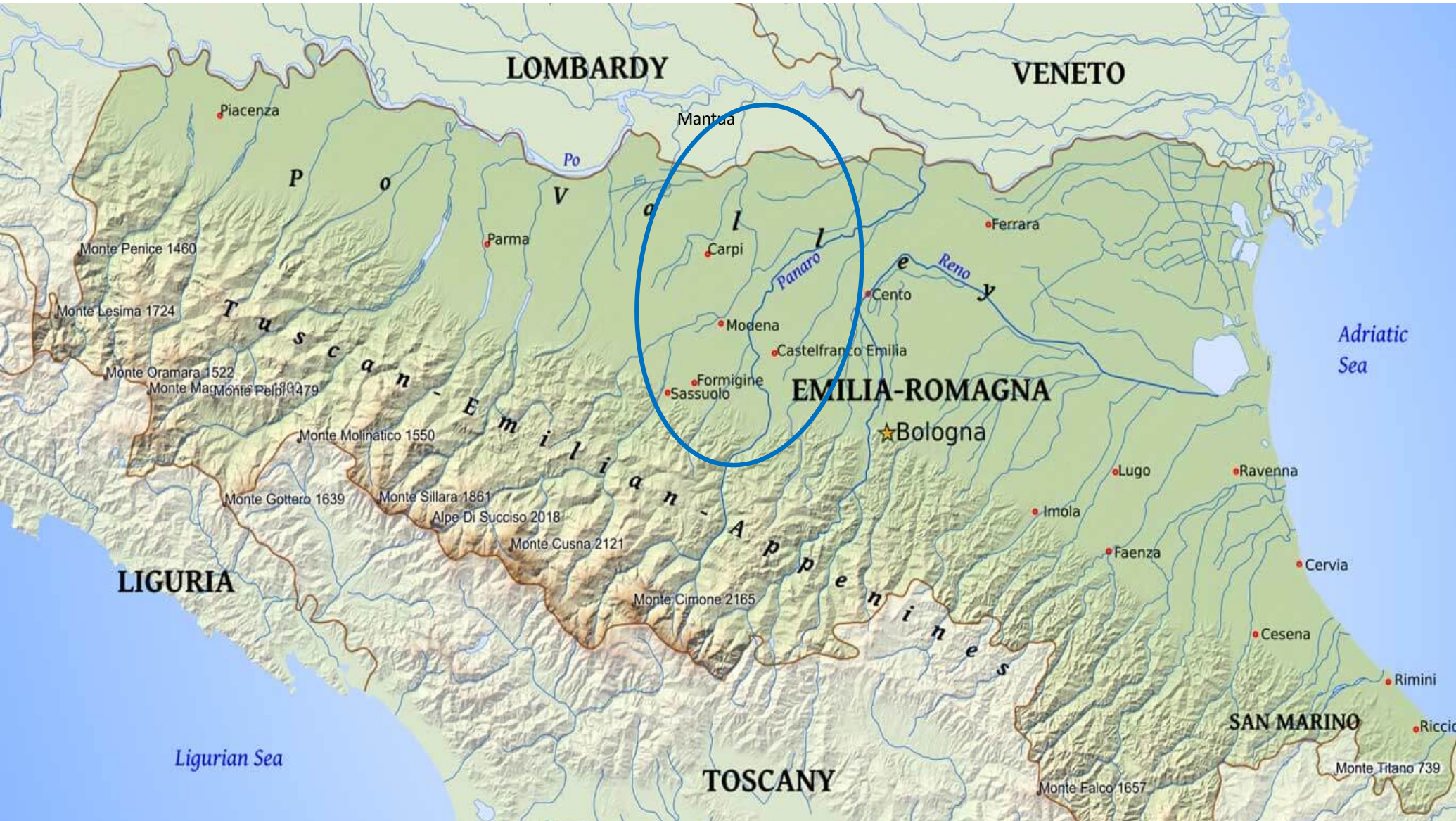
TOSCANY

Ligurian Sea

Terramare Culture

- Developed during the Middle to Recent Bronze ages (16-12 C BC)
- Centered in the Po River Valley around the Panaro River and Modena





Terramare Culture

- At its peak comprised 150,000 people in large towns and small villages
- **It is possible that these were the first people to cultivate seeds of the wild labrusca**
- Around the 12th C BC, the society collapsed and the Terramare disappeared....





...but the vines remained.

- Lambrusco vines flourished in the same area once inhabited by the Terramare people
- Lambrusco became an integral part of the environment as well as a central aspect of the lives of human beings that occupied the area, tended the vines, made the wine, and drank it.
- Certain species of Lambrusco remain closely associated with specific parts of the greater growing area

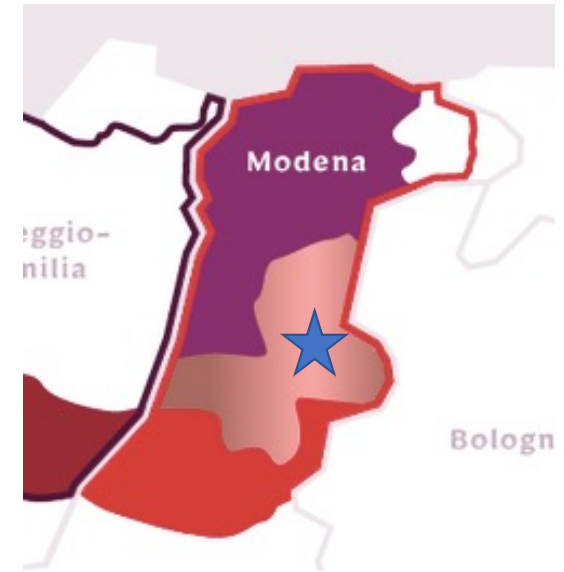
LET'S TASTE!

- 8 wines, 8 producers, 8 different approaches to winemaking
- 3 Lambrusco varieties from 3 specific growing areas
- 3 different production protocols:
 - Martinotti (Charmat)
 - Traditional (*metodo classico*)
 - Ancestral (no disgorgement)
- Significant differences in amount of time on the lees

Lambrusco di Sorbara



- Thought to be oldest of all Lambruscos
- Characteristics closest to those of wild *Vitis vinifera silvestris*
- Growing area formed by a conjunction of flood plains of the Secchia and Panaro rivers
- Sandy, loose, permeable soil with a high level of potassium



Sorbara is a hamlet within the town of Bomporto

Lambrusco di Sorbara



- Pale pink, sapid, saline, med+ acidity, floral aroma; delicate, finesse, restraint
- Unlike most *vitis vinifera* Sorbara is single-sexed and needs a pollinator (usually Salamino)
- Lambrusco di Sorbara DOC:
 - Lambrusca di Sorbara min 60%.
 - Lambrusco Salamino max 40%



Sorbara is a hamlet within the town of Bomporto



1. Lambrusco DOC “del Fondatore” 2020

CLETO CHIARLI

- Mid-1800s: Cleto Chiarli opens a restaurant in Modena called *Osteria dell'Artigliere* and makes wine to serve to his customers
- The wine became so popular Chiarli built a winery in 1860
- “Lambrusco del Fondatore” created in homage to the traditional style of wine Cleto Chiarli originally made



1. Lambrusco DOC “del Fondatore” 2020 CLETO CHIARLI

- 100% Lambrusco di Sorbara
- Second fermentation in the bottle without disgorgement (Ancestral Method)
- Vineyard in hamlet of Sozzigalli, town of Moliera, near Sorbara
- 20 meters above sea level
- Elegance of Sorbara + yeasty rusticity of the lees



Lambrusco Salamino di Santa Croce



- Thick-skinned, tight-bunched, dark colored and high in acidity
- Grows in deep grey clay, sand, and silt
- Name comes from the cylindrical shape of the cluster, resembling a salami
- Lambrusco Salamino di Santa Croce DOC:
Requires min 85% Lambrusco Salamino di Santa Croce



Santa Croce is a hamlet of the town of Carpi located in the province of Modena

Lambrusca Salamino di Santa Croce



- Wide inter-varietal variation: At least 5 distinct biotypes
- Most widely planted of all the Lambruscos
- Functions as pollinator for Sorbara
- Delicacy and perfume of Sorbara + the body and structure of Grasparosso



Santa Croce is a hamlet of the town of Carpi located in the province of Modena



2. Lambrusco Salamino di Santa Croce IGT "RossoViola" IGP 2020 LUCIANO SAETTI

- 100% Lambrusco Salamino di Santa Croce
- Traditional Method (*metodo classico*)
- Second fermentation initiated by addition of fresh grape must in the spring following the vintage
- Bottles are riddled and disgorged by hand



2. Lambrusco Salamino di Santa Croce IGT "RossoViola" IGP 2020 LUCIANO SAETTI

- 2.8 hectare vineyard planted by Saetti family in 1964
- Before Luciano took over (1998), grapes were sold to local cooperative
- Certified organic
- Solid structure, firm acidity, appealing aroma, medium tannin, ripe fruit



Lambrusco Grasparosso di Castelvetro



- Named after its distinctively red stalk
- Grows in sandy loamy areas of the valley but mostly prefers hillsides with clay and limestone
- Creates wines that are darker colored, fuller-bodied, higher in tannin
- Lambrusco Grasparosso di Castelvetro DOC:
min 85% Lambrusco
Grasparosso di Castelvetro



Castelvetro is a town located in the province of Modena



Fattoria

Maretta



- Domenico Altariva, son of grape-growing parents, works as a salesman
- Acquires a vineyard in Castelvetro to make wine for his own consumption
- 1971: Begins selling wine in bulk to private clients
- 1991: Sons Fausto and Fabio upgrade winery and start bottling under their own label
- Acquire additional 4 ha bringing vineyard holding to almost 7.5 ha (18.5 acres)
- Produce about 50,000 bottles/year

3. Lambrusco Grasparosso di Castelvetro DOC 2020 FATTORIA MORETTO

- 100% Lambrusco Grasparosso di Castelvetro
- Martinotti (charmat) method
- Certified organic





Terrevive

- 
- A group of seven people and two animals are standing in a grassy field. On the left, a woman in a dark jacket and brown hat holds a baby, with a young child in a camouflage jacket standing next to her. In the center, a woman in a blue scarf and dark jacket stands next to a white donkey. To the right, a man in a dark coat stands next to a brown horse, with another man in a yellow jacket and green pants standing beside it. The background shows a white building with a red door and bare trees under a clear sky.
- Terrevive began in 2008 as a biodynamic farm on 16 hectares in the hamlet of Gargallo, town of Carpi near Modena. Now 35 hectares, 10 of which are vines
 - Lambrusco vineyards , seasonal vegetables, aromatic herbs, cereals, traditional fruits
 - Biodiversity. Biodynamic treatments. Activities carried out in sync with lunar cycle

Gianluca Bergianti



4. Lambrusco Salamino di Santa Croce DOC Rosato Frizzante 2020 "PerFranco" TERREVIVE

- 100% Lambrusco Salamino di Santa Croce of an ancient local clone
- Grape must added to wine in the spring following harvest. Creates second fermentation in bottle
- Lees remain inside. (Ancestral)
- Named after Gianluca's grandfather because it was the kind of wine he liked to drink in the local taverna







- Winery founded by Achille Paltrinieri in 1926
- Managed since 1998 by 3rd generation Alberto Paltrinieri and wife Barbara
- Focus on mono-varietal wines, especially Lambrusco di Sorbara (8 different bottlings)
- 17 ha vineyard

5. Lambrusco di Sorbara “La Riserva” DOC 2020 PALTRINIERI

- 100% Lambrusco di Sorbara
- From single vineyard site “Vigneto Cristo”
- Loose, silty, sandy alluvial soil
- Vinified white with soft pressing
- Martinotti Method with **12 months on lees in tank**
- First produced in 2020





- After WW II, Bruno Zanasi got married and had two children: Marinella and Luigi
- In 1957 Bruno buys a 10-acre parcel of vineyard. In 1978, Bruno and Luigi purchase another vineyard, upgrade the winery, and begin producing wine commercially
- Luigi also raises pigs for Parma Ham and has a herd of cows for Parmigiano Reggiano.
- 3rd generation Marco manages the winery with help of brother Matteo

6. 1984 millenovecentottantottoquattro Metodo Classico Rosé 2014

- Lambrusco Grasparossa di Castelvetro DOP + Lambrusco di Sorbara DOP
- Vinified as rosato
- 2nd fermentation in bottle (*metodo classico*) with 24 months on lees
- Hand-disgorged
- Extra-Brut (5 g/L residual sugar)
- Delicacy & intensity: fruit of Grasparossa + freshness, acidity, finesse of Sorbara + autolytic yeastiness

ZANASI



- **1950: Bruno Zucchi plants vines on land parcels left in dowry to wife Alma Maria**
- **1958: Bruno and Maria produce first Lambrusco under their own label**





- Bruno & Maria's son, Davide, takes lead of the winery with wife Maura and continues to improve production
- In 2010, after graduating from the enology school of Conegliano (Prosecco region), daughter Silvia introduces her own line of four Lambruscos





7. Lambrusco di Sorbara DOC Metodo Classico 2016 SILVIA ZUCCHI

- 100% Lambrusco di Sorbara
- Hand harvested into small crates
- 12-hour cryomaceration before vinification
- Undergoes malolactic conversion
- 2nd fermentation in bottle (*metodo classico*)
36 months on lees
- Disgorged December 2020
- Zero Dossaggio (Brut Nature)



- 
- A black and white photograph of three people sitting in front of a wall of wine boxes. The wall is covered with boxes of Lini 910 wine, featuring the brand's logo and the text 'LINI 910' and 'SCURO L. 5349'. The person on the left is a man with curly hair, wearing a dark suit jacket over a white shirt. The person in the middle is a woman with long hair, wearing a dark jacket over a white top. The person on the right is a man with a beard, wearing a light-colored V-neck sweater. A semi-transparent text box is overlaid on the bottom half of the image, containing a bulleted list of information about the company.
- Founded by Oreste Lini in 1910 in Correggio, Province of Modena
 - Currently owned by 3rd generation Massimo, Anita and Fabio Lini
 - Managed by 4th generation Alessio & Alicia Lini (children of Fabio) and Alberto Lini (son of Massimo).
 - Overall production about 300,000 bottles per year

A photograph of a wine cellar with rows of wooden barrels. A central aisle leads into the distance. A sign above a doorway in the background reads 'LINI 910'. A large white box with a black background and white text is overlaid in the center of the image.

LINI 910

8. Lambrusco Metodo Classico Rosso “In Correggio” 2006 LINI 910

- 100% Lambrusco Salamino
- 3-5 days cold soak
- Primary fermentation on the skins for 10-15 days
- Partial malolactic conversion
- 2nd fermentation in bottle with **min 60 months** on lees
- Our bottles disgorged in 2022
- 12 g/L residual sugar (Brut)





Aceto Balsamico Tradizionale di Modena DOP



Aceto Balsamico di Modena IGP



Aceto Balsamico Tradizionale di Modena DOP

- Registered DOP 2009
- Lambrusco (+ Ancellotta, Trebbiano, Sgavetta, Sauvignon, Berzemino, Occhio di Gatta)
- Grown only in the province of Modena
- Consists *only* of cooked grape must
- Refined for min 12 years in a series of gradually smaller barrels of different types of wood: Oak, chestnut, cherry, mulberry, juniper, ash
- *Travaso* process similar to *Solera*
- Bottled in a 3rd party facility authorized by the Italian Government
- Min 4.5% acidity

Note: Sister appellation: Aceto Balsamico Tradizionale di Reggio Emilia DOP

Aceto Balsamico di Modena IGP

- Registered IGP 2009
- Lambrusco (+ Ancellotta, Trebbiano, Albana, Sangiovese, Fortana, Montuni)
- Grown in the provinces of Modena & Reggio Emilia
- Min 20% must of fermented and/or cooked and/or concentrated grapes
- Plus min 10% /max 50% wine vinegar and some 10+ year-old vinegar
- Max 2% of caramel may be added to enhance color & flavor
- Matured in large wooden barrels for min 60 days
- Min 6% acidity

Note: There are many Balsamic Vinegars that do not carry the IGP designation

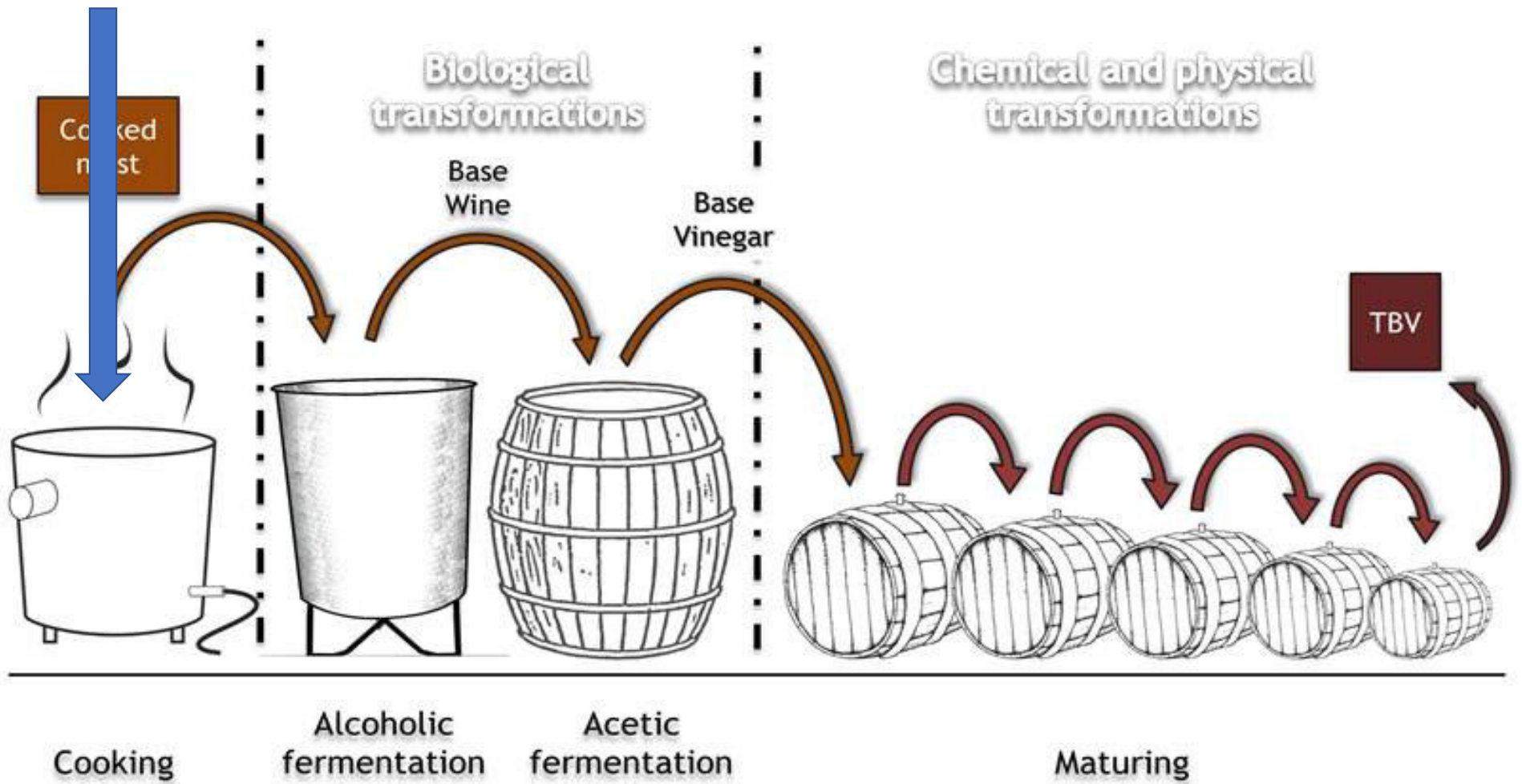


Aceto Balsamico Tradizionale di Modena

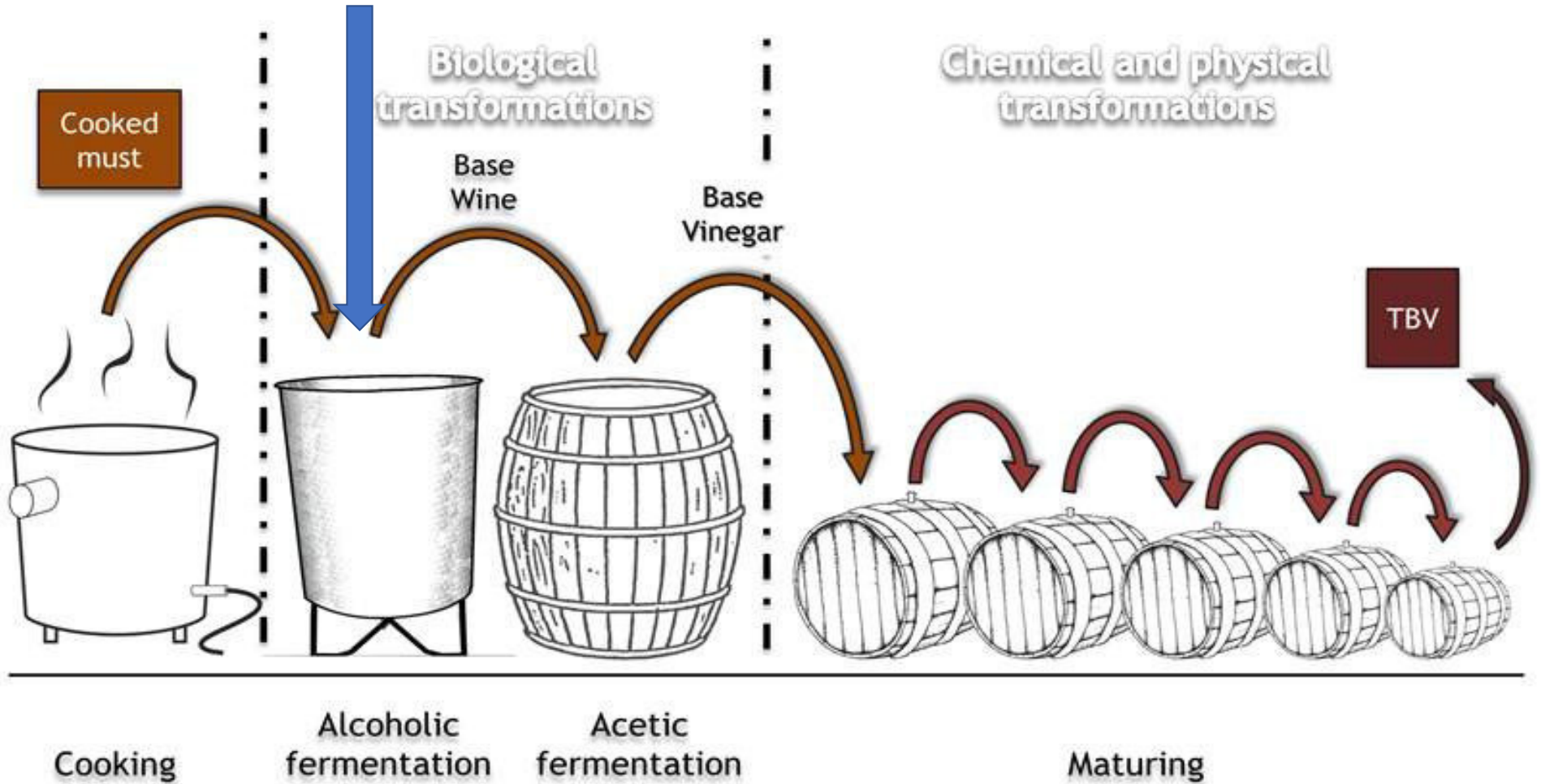


- Ancient tradition in Modena dating to Roman era:
- Winegrowing families reserve some grape juice for balsamic vinegar
- Fresh must is cooked, reducing volume by 1/3
- Slow spontaneous alcoholic fermentation, then acetic bacteria transforms ethanol into acetic acid
- Vinegar matures over an extended period (12 years +) in a series of wooden barrels, typically in an attic
- Moisture evaporates, liquid concentrates, flavor intensifies

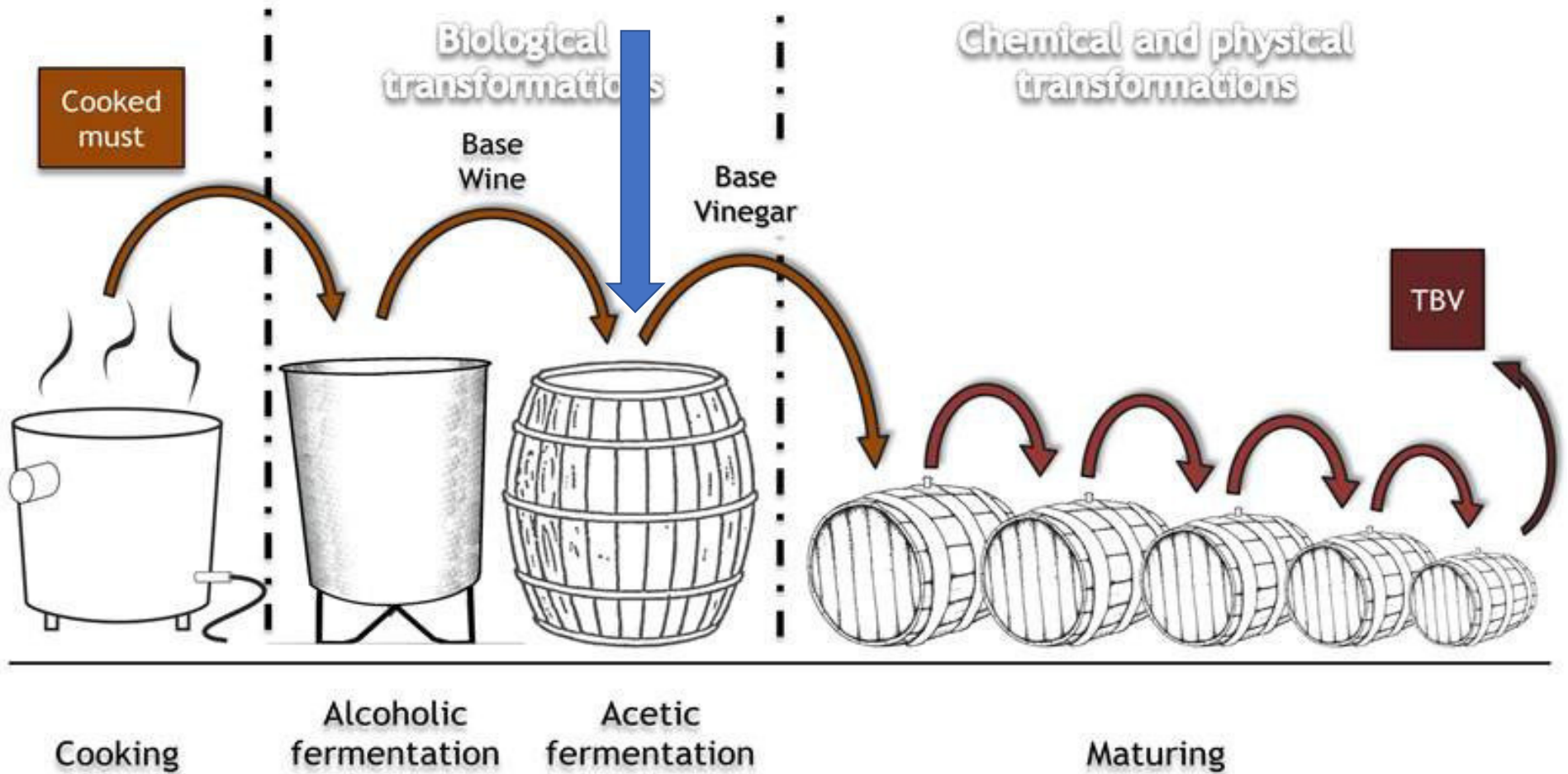
Fresh grape must is cooked until it has about 2/3 of the original volume and has a sugar level of min 30% Brix



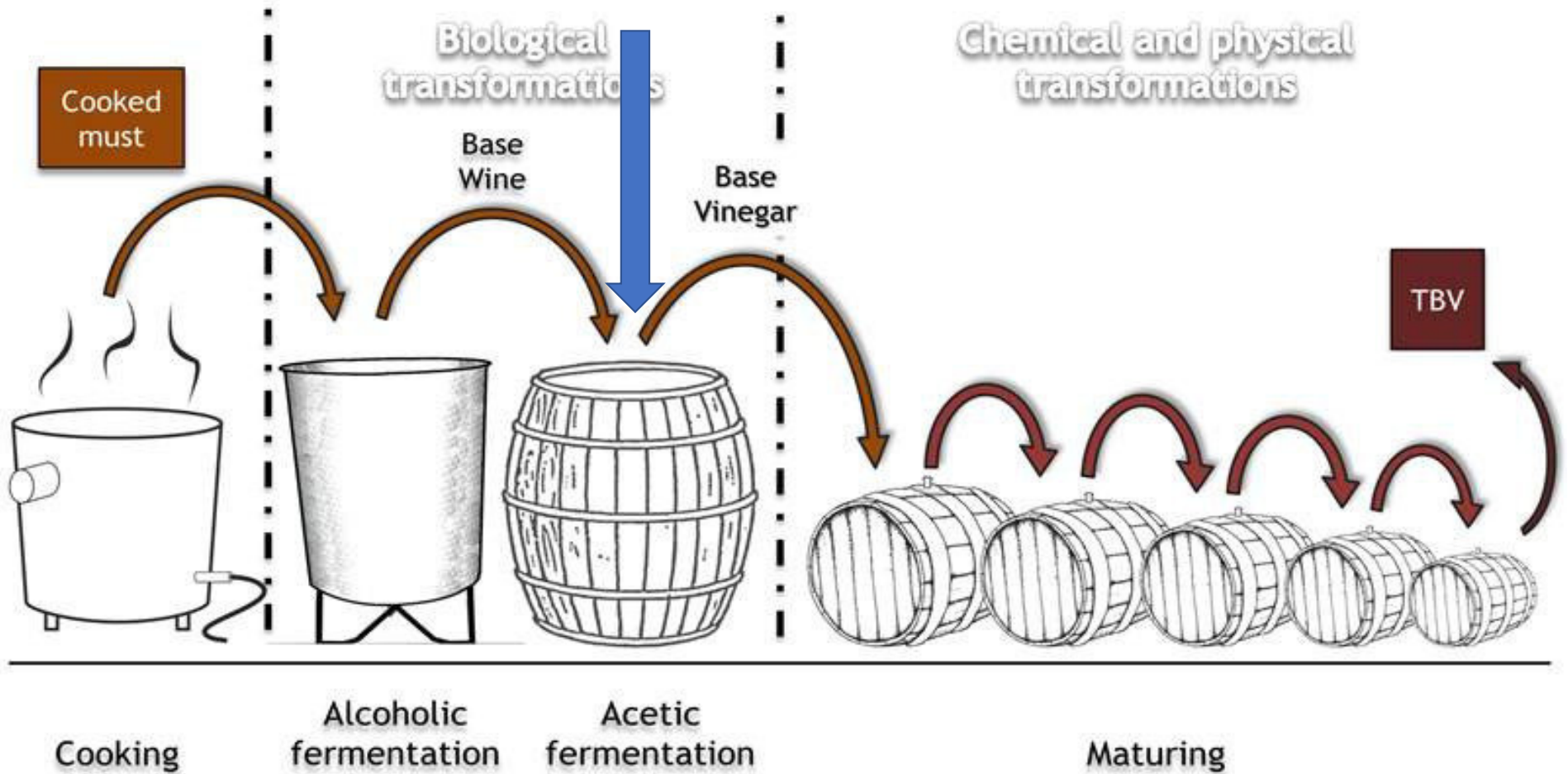
Cooked grape must is cooled and transferred to a vessel where remaining yeasts in the must, barrels, and/or air induce a slow fermentation, transforming sugar into alcohol



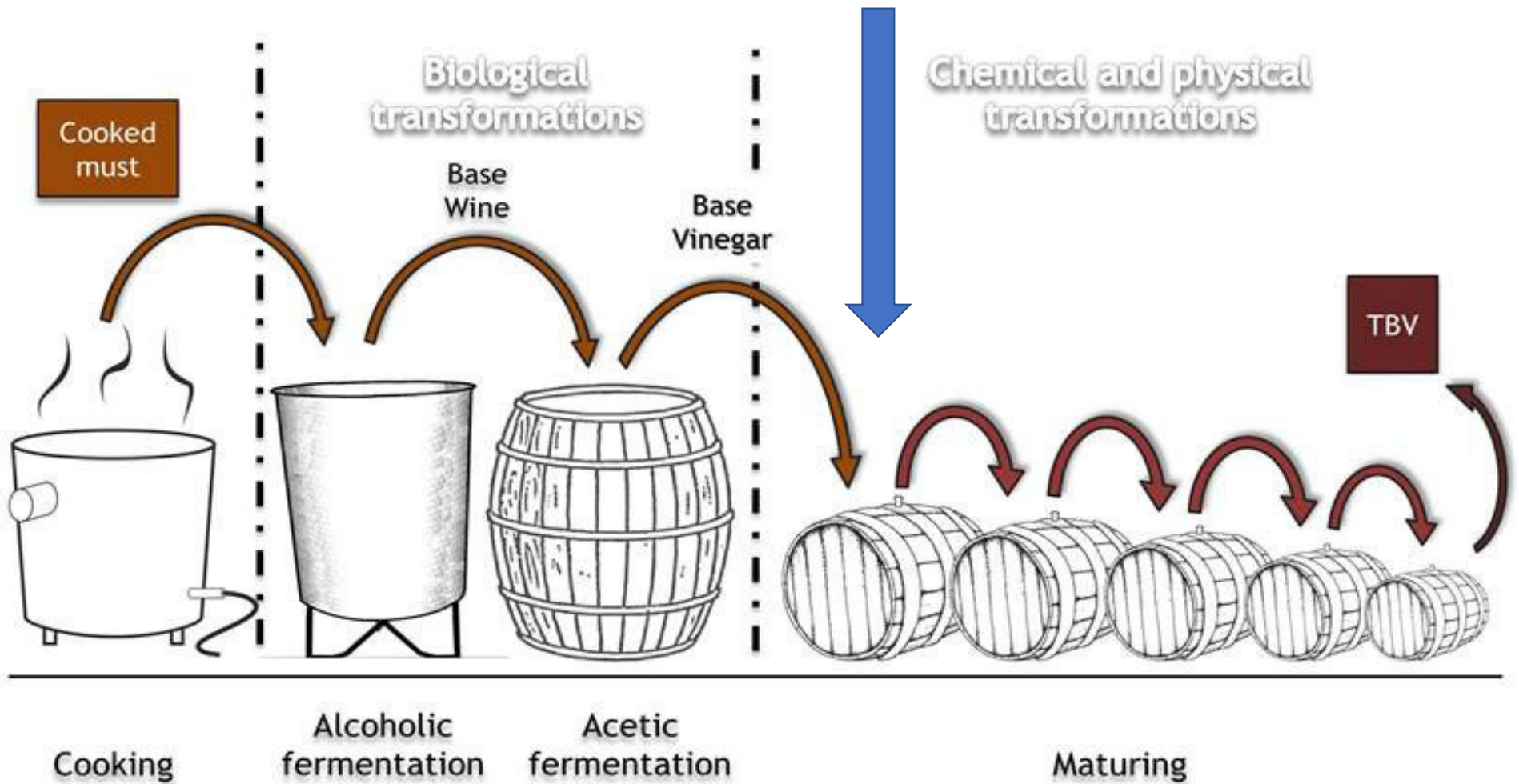
After alcoholic fermentation is complete the 'wine' is transferred to a large cask called the "*Badessa*" (Abbess or Mother Superior). The cask is not filled completely.



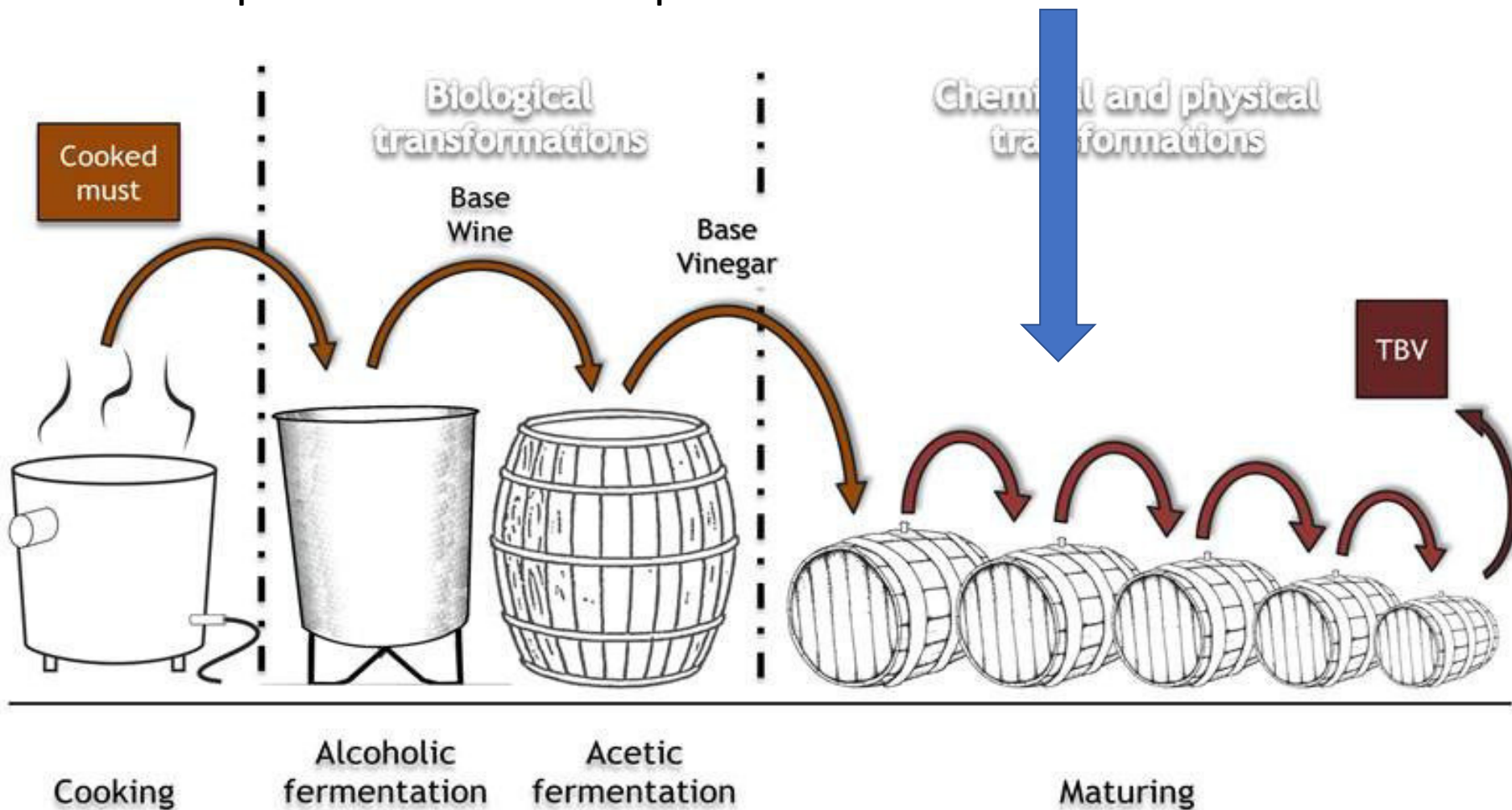
Oxygen in the cask permits the introduction of acetic bacteria which 'attacks' the alcohol, transforming the wine into vinegar. The liquid remains in the cask for 9-12 months.



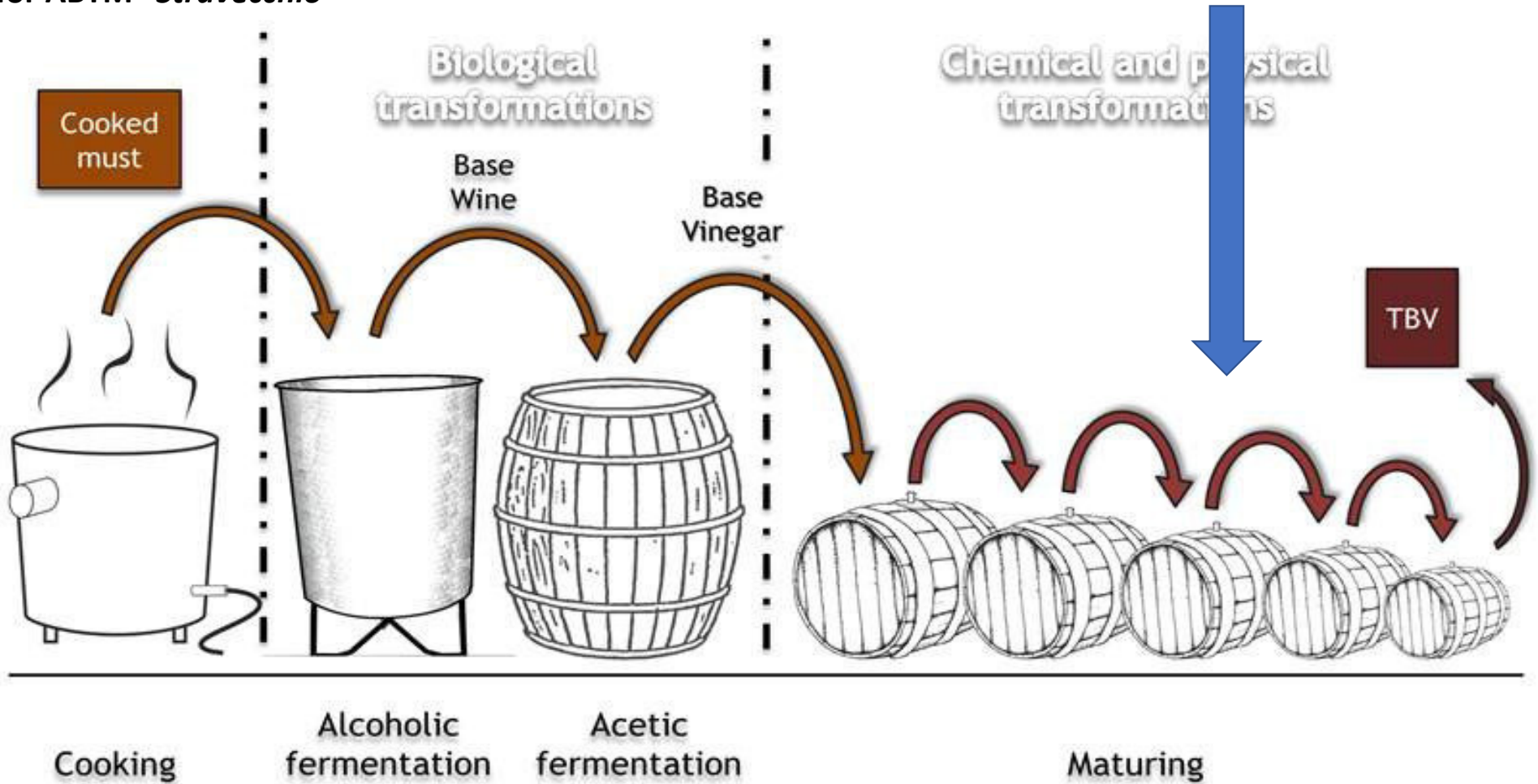
As the next harvest draws near, the vinegar is removed from the *Badessa* and divided into the first (and largest) of a battery of barrels of different types of wood that get gradually smaller in size.



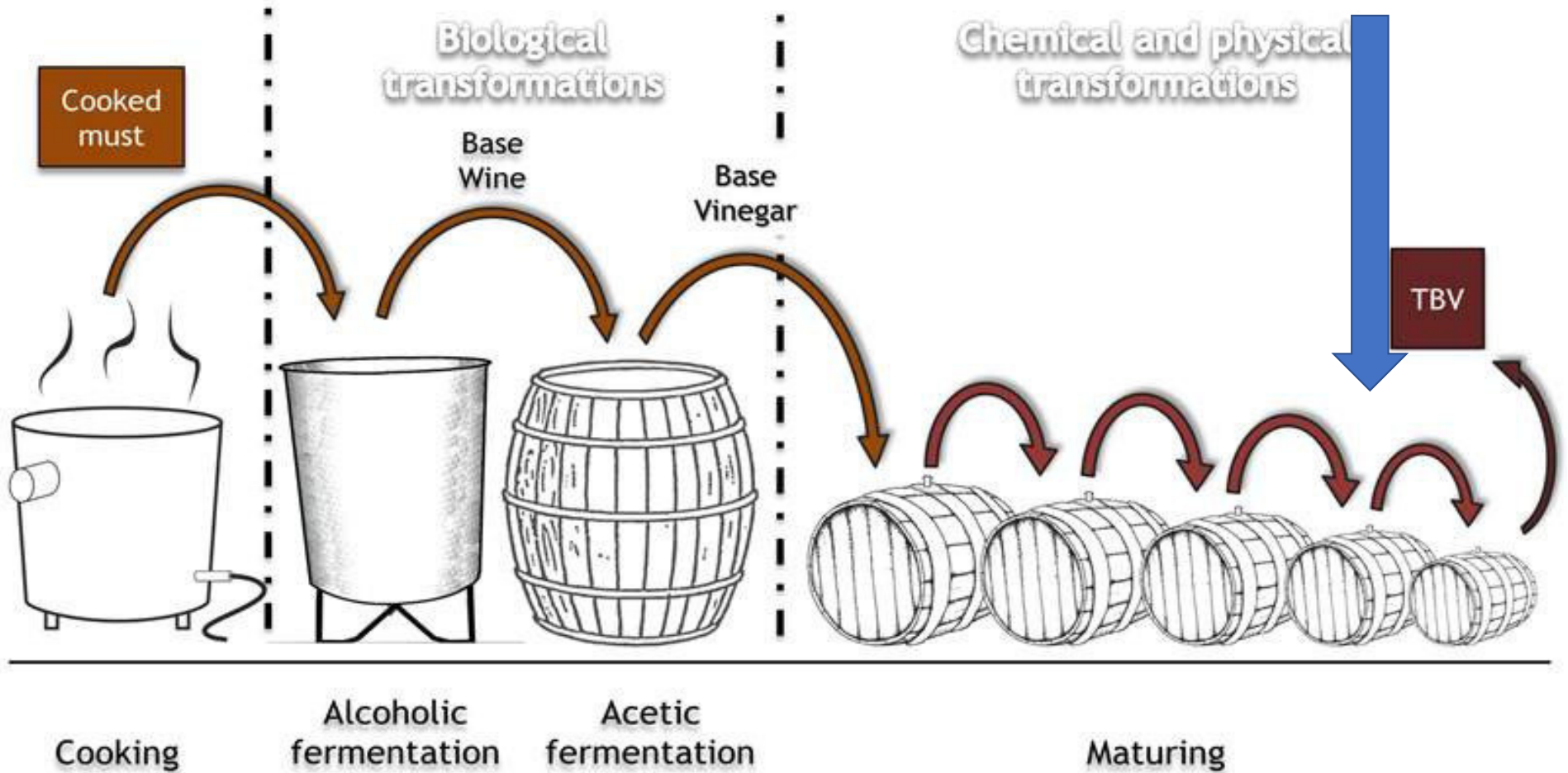
The barrels are only filled 2/3 to 3/4 and there are openings in the top, creating a slow oxidative maturation process that takes place over an extended time period.



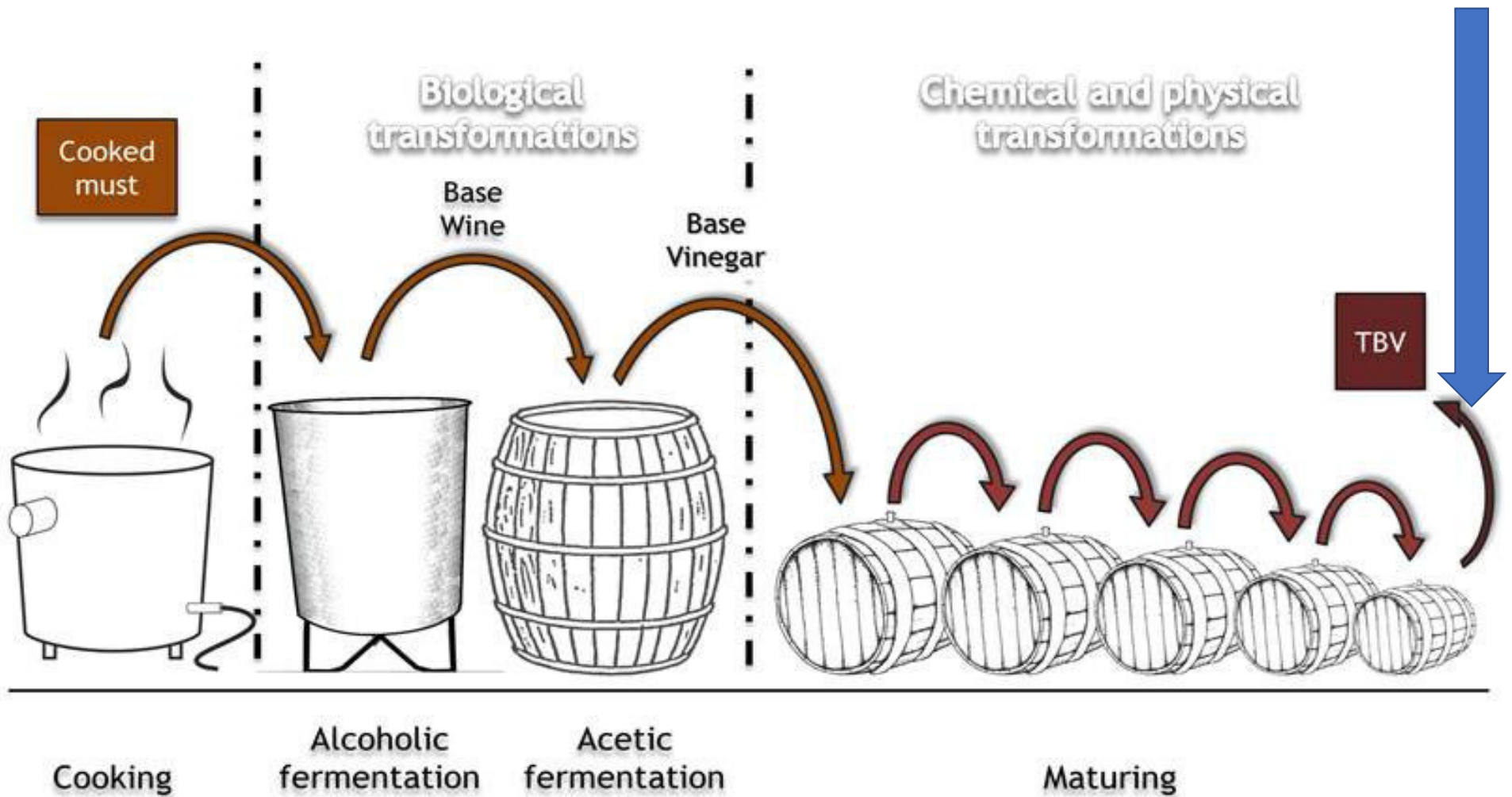
As moisture evaporates, the liquid becomes more concentrated, and is gradually transferred to smaller barrels. Development of complexity and intensity over time: Min 12 years for ABTM *"Affinato"*; 25+ years for ABTM *"Stravecchio"*



Complexity comes from: Size of barrels, age of barrels, amount of time in barrel, different types of wood.
Density and intensity from the gradual concentration of the liquid.



Each year the *Badessa* is re-filled with new cooked must, the vinegar works its way from barrel to barrel, smaller and smaller, as the volume diminishes. A continuous cycle in perpetuum...



BALSAMICO

- A curative, believed to heal or restore the body and/or mind.
- The resinous exudate (sap) that forms on certain trees and shrubs.
- From the biblical Balm of Gilead.
- Sweet-smelling oil or ointment derived from various plants (*balsaminaceae*).
- Aromatic resins that contain considerable amounts of benzoic acid and/or cinnamic acid, or their esters.



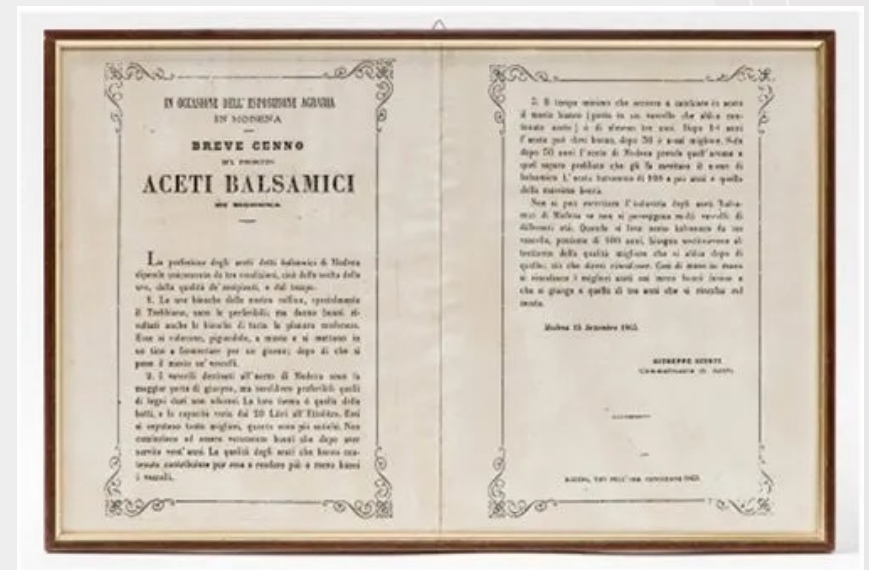


1605: Giuseppe and Francesco Maria Giusti are registered in the Duke of Modena's ledger as an official producer of sausages and lard.



1700: Gran Deposito di Giuseppe Giusti





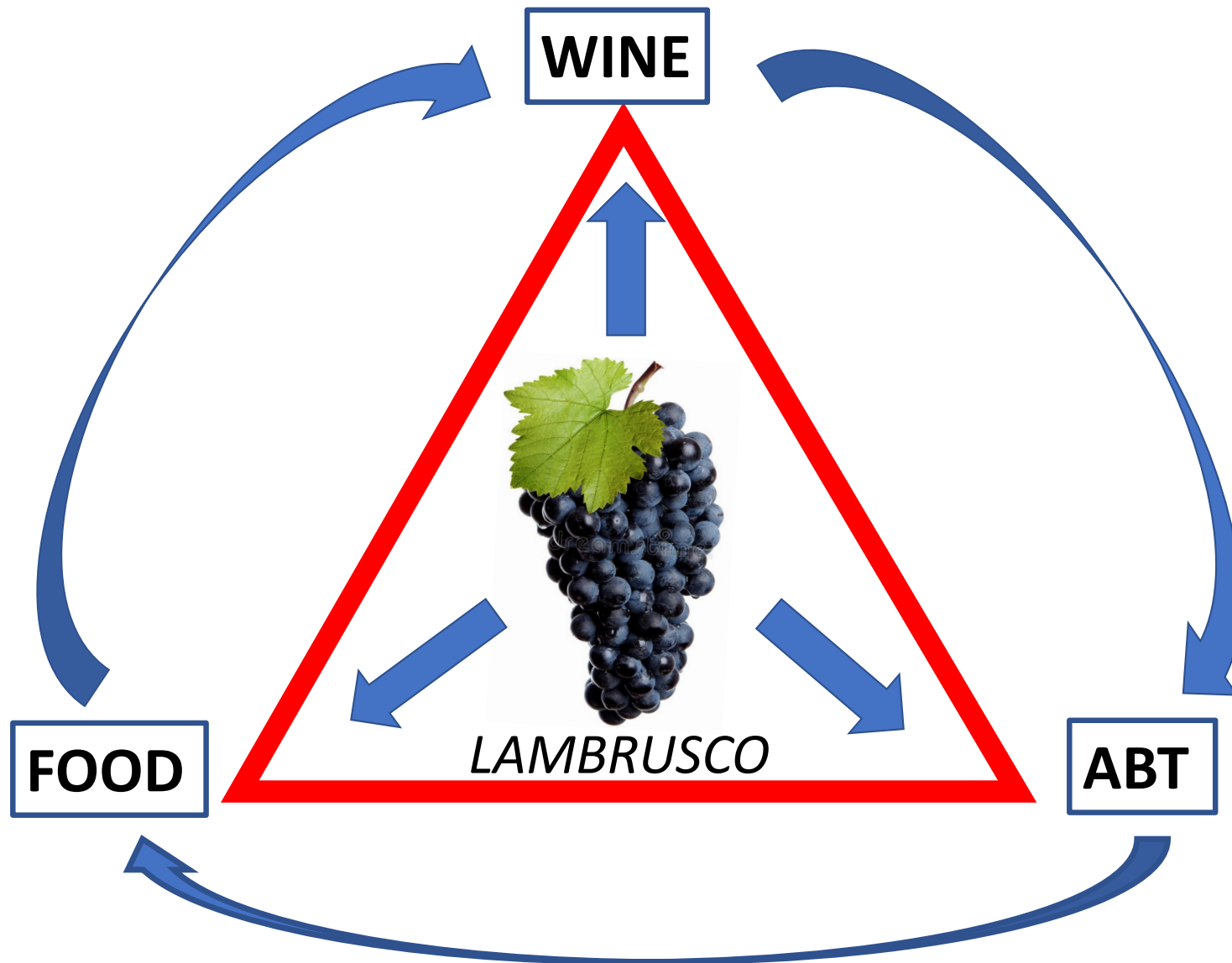
1863: The Giusti Recipe: How to Create Perfect Balsamic Vinegar



Francesca, Claudio and Luciano Giusti.

Suggested Retail Prices

1. Lambrusco di Sorbara DOC *"del Fondatore"* 2020 CLETO CHIARLI \$21.00
2. Lambrusco Salamino di Santacroce IGT *"Rosso Viola"* 2020 LUCIANO SAETTI \$22.00
3. Lambrusco Grasparosso di Castelvetro DOC 2020 FATTORIA MORETTI \$23.00
4. Salamino di Santa Croce Rosato Frizzante DOC "PerFranco" 2020 TERREVIVE \$34.00
5. Lambrusco di Sorbara DOC *"Lariserva"* Spumante Brut 2020 PALTRINIERI \$30.00
6. Lambrusco Metodo Classico *"1984"* Rosé 2014 ZANASI \$25.00
7. Lambrusco di Sorbara Metodo Classico 2016 SILVIA ZUCCHI \$NA
8. Lambrusco Salamino *"In Correggio"* Metodo Classico Rosso 2006 LINI 910 \$40.00
9. Aceto Balsamico Tradizionale di Modena *Affinato* 12 Years GIUSEPPE GIUSTI \$140.00 (100 ml)



CONCLUSIONS

- Unique family of closely related but genetically different grape varieties which likely originated from the cultivation of wild grapevines
- Closely tied to a specific area of Italy (Emilia & Lombardia) with a close connection between certain sub-varieties and specific parts of the area
- Natural propensity to develop CO²: *frizzante* to *spumante*
- Residual sugar: sweet to dry
- Different methods of production: Ancestral, Martinotti, Traditional
- Various lengths of time on lees
- Wide variety within the category = complexity & diversity:
- Fresh, fruity, aromatic to leesy, earthy, tannic
- Close connection to regional identity and traditional gastronomy
- Very versatile and compatible with many other types of food
- ABT offers an entirely different expression of Lambrusco and provides a close link between wine, food and terroir
- Much more to Lambrusco than many people are aware of....



SPECIAL THANKS

to

SWE — Ben Coffelt, Danielle LaRosa & Vanessa Brandenburg
Shields Hood & Miss Jane Nickles

Importers/Distributors

Dalla Terra Winery Direct
Louis Dressner Selections/Farm Wine Imports
Kermit Lynch Wine Merchant
Neal Rosenthal/MadRose
Bottle Hyve/Lyra Selections
Oliver McCrum Wine & Spirits
Polaner Selections
Winebow Fine Wine

Producers

Cleto Chiarli
Luciano Saetti
Fattoria Moretto
Terrevive
Paltrinieri
Zanasi
Silvia Zucchi
Lini 910

Gran Deposito Giuseppe Giusti