

Lambrusco

Lambrusco is a varietal that gets few high accolades, but it is one of the most popular exported Italian wines. Lambrusco has introduced millions of consumers to wine the world over. Made in many styles, the best known is a light, fizzy, off-dry wine that is low in alcohol and most frequently comes in a screw-capped bottle. It is a pleasant and refreshing easy-drinking wine. In the U.S. Lambrusco continues to be extraordinarily popular. Its heyday was the 1970s and '80s, but it is still widely appreciated! Lambrusco was the precursor to wines like white zinfandel and today's "fruitier" selections.

Lambrusco is made into primarily two styles: dry and a sweet amabile style. The most common domestic Italian style is dry, but amabile style is the dominant export. Most Lambrusco uses the Charmat process to add its bubbles although there are some small producers who use the traditional method. Non-sparkling Lambrusco is also produced although in fairly small quantities.

The origin of the wine's name seems to be "Labrusca" which is a Latin term, meaning "wild", and is derived in turn from the two words "labrum" and "ruscum", thus referring to a wild plant that grows on the margin of a field. According to others, it is a compound of the words "labens" and "bruscum", meaning a hanging, gnarled plant, just like the grape vine.

Etymological considerations apart, a number of lively anecdotes have sprung up around this strange, elusive name in the attempt to explain its origin and meaning. The best known of these was recounted in the late 19th century by the writer, Luigi Bertelli, in his light-hearted poem dedicated to Lambrusco di Sorbara, "the lord among Modenese wines".

One fine day, while a battle raged between Modena and Bologna, the gods Venus, Mars and Bacchus were gathered round a table in an "osteria", eager to devise a means of coming to the aid of their Modenese friends. Having had their fill of food and wine, before departing, Bacchus left the some vine seeds which, after several years of careful cultivation, gave a wine so exquisite and popular that production couldn't keep up with demand. The inn-keeper who produced the wine would tell those inquiring about his wine would say that he had received the seed of the miraculous plant from a strange customer, who had once stopped at his "osteria" and ordered a "generous and honest wine". On asking the stranger whether he preferred his wine sweet or a little "bruschetto" (on the sharp side), he declared in a curious, foreign accent: "Io l'amo brusco" (I like it sharp! From that day on, we are told, "It was known to all as Lambrusco". But Venus also played her part in the inn-keeper's fortune when she poured a magic nectar into the wine - "I have here an essence that will temper the taste to my liking" - the addition of which also made it "frizzante": "the wine bubbled and rose inside the glass, filling it to the brim with sparkling froth.

Lambrusco is produced predominantly in the north central part of Italy in Emilia-Romagna.

There are seven Lambrusco DOC/DOPs and one IGP/IGT within Emilia-Romagna

Lambrusco di Sorbara which includes the varieties sorbara, and salamino; This light wine can be dry or sweet and offers intense red or rose in color with aromas of strawberries, raspberries and cherries.

Lambrusco Salamino di Santa Croce can be dry or sweet and has a dark color with a purple foam and a medium body.

Lambrusco Grasparossa di Castelvetro is predominantly grasparossa; The wine is very aromatic with an intense ruby-red color and cherry colored foam with a medium body.

Colli di Scandiano e Canossa is at least 85% Lambrusco Maestri, Lambrusco Marani, Lambrusco Salamino, Lambrusco Barghi (together or apart) along with 15% maximum of Malbo Gentile, Marzemino, Croatina, Sgavetta, Termarina and Perla dei Vivi. The wine is vivacious, pleasant, fruity and floral.

Colli di Parma Lambrusco Colli di Parma DOP/DOC is

Lambrusco Maestri between 85% and 100%. Max 15% other non-aromatic red grapes recommended and/or allowed for growing in the province of Parma produced only as a red. The wine ranges from ruby color to intense red, with a particular, pleasant bouquet, and a dry or sweet flavor. Excellent with first-course dishes, boiled meats, and cheeses.

Modena Lambrusco or Lambrusco di Modena is produced with a minimum of 85% Lambrusco and maximum of other allowed local red non-aromatic varieties. The wine is very foamy with a pleasant scent and a taste that varies from fruity to floral.

Reggiano DOC/DOP includes Lambrusco Reggiano which uses the varieties marani, salamino, maestri, and montericco; and Ancellota along with a Lambrusco Salamino Reggiano designation which as its name implies, uses at least 85% Lambrusco Salamino. These wines are fresh and fruity with a delightful acidity. Lambrusco Reggiano is by far the largest producing DOC/DOP. Lambrusco is also produced under the IGT/IGP, Emilia.

Lambrusco is also produced elsewhere in Italy from Piedmont, Lombardy, Trentino Alto Adige and the Veneto to Basilicata and Puglia. The variety has even been transplanted to other countries including as far away as Argentina and Australia.

Lambrusco is most noted for easily developing into multiple clones or sub-varieties. In the past, grapes were grown on vines that are trained high, similar to a pergola, to avoid mildew. Newer vines use the Geneva double curtain trellising system. The grapes are generous producers that maintain high acidity and each sub-variety (clone) adds different characteristics to the blend of the final wine.

Lambrusco is a family of grapes with many clonal subvarieties each presenting different characteristics.

From Cantine Cooperative Riunite e Civ on the production process for Riunite...

Harvest normally begins in mid-September. As the grapes reach the winery, they are destemmed and pressed in one operation and the must (grape juice) separated from the seeds and stems. In the case of Lambrusco, Rosato and Blush Bianco the skins remain in contact with the must just so long as to impart the desired color to the wine. Then the skins are removed.

About 70% of the must starts to ferment immediately in large vats at about 68 degrees F. This fermentation, tumultuous at first, is completely natural. The wine is then drawn off and separated from the lees, or solid parts, by centrifugation. The resulting wine is called *fiore*, the first pressing, the essence of the grape -- fresh, bursting with fruit, inviting.

About 30% of the very sweet must, called or unfermented grape juice, derived mostly from the Lancellotta grapes, is channeled into refrigerated stainless steel vats for storage at a temperature of 32 degrees F and held in a state of suspended animation.

Both the dry wine and the sweet must are thus stored for three months. During this time, natural sedimentation takes place and the solid parts precipitate to the bottom of the vats, leaving behind a clean and clear wine or must, as the case may be.

At the end of the three months, both are fined, judiciously blended, filtered and brought to a temperature of 68 degrees F. Selected strains of yeasts developed exclusively by Riunite, are then introduced to start a natural second fermentation.

This is a modified Charmat process or bulk fermentation developed exclusively by Riunite. At this point the natural frizzante or stars, is developed in the wine and the typical taste, character, harmonious aromas and vivaciousness are born. When the natural sugar content ferments down to 50 grams per liter, in about fifteen days, the wine is then pumped into other vats where it is refrigerated at 26.6 degrees F to achieve tartaric stabilization.

New wines are naturally rich in potassium acid tartrates which precipitate when the temperature is lowered, depositing sand-like crystals. By exposing the wines to low temperatures before they are bottled, the crystals that form can then be filtered out, thus preventing tartrates from occurring after the consumer has purchased a bottled. While ingestion of the crystals is harmless, they are unsightly.

The wine is then filtered (only metal plates with myriad tiny perforations, covered with inert diatomaceous earth are used) and is finally ready for bottling.

The filled bottles containing the refrigerated wine enter a stabilizing chamber where they are drenched by a steady rain of hot water at 140 degrees F. and then cooled. After one hour they emerge, free from any live yeasts that might re-induce fermentation. Best served chilled, Riunite wines are fruity, light-tasting and refreshing and add enjoyment to any meal.

Riunite®



Cantine Cooperative Riunite Today

Cantine Riunite is a world leader in the production of Lambrusco and frizzante wines of Emilia. The leading exporter of Italian wine, Riunite Lambrusco is sold in over 50 countries. In the US it has stood as a symbol of Italian tradition and quality frizzante and sparkling wine for decades. In June 1993, Riunite was the first winery in Europe to be granted “Certified Quality” status. These standards guarantee that their wines have been rigorously controlled at every stage of production: from the moment the grapes arrive at the winery until the bottles are shipped. Each year, millions of bottles leave the plant in Campegine, in the province of Reggio Emilia, bound for Riunite wine enthusiasts all over the world.

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IMPORTERS AND WINE MERCHANTS



RIUNITE - LAMBRUSCO (NV)

OVERVIEW

Terrace: From the foothills and plains of the Reggio Emilia and Modena zones. Fertile, deep and medium-moisture grounds, 800 feet above sea level. **Vinification:** The pressing and brief maceration of select grapes is followed by the fermentation of the must at controlled temperature. A second fermentation, using the Charmat method, imparts the characteristic sparkling note.

ADDITIONAL DETAILS

Riunite Lambrusco is a semi-sparkling wine with a lively and bright ruby-red color. It has a soft and harmonious taste. The perfume is fresh and fruity. Ideal with simple and light dishes, it is excellent to pair with traditional Italian cuisine as well as spicy dishes, grilled meats, and pizza.

Technical Details

Appellation: Reggio Emilia, Modena
 Viticultural: Vitis Linné
 Soil: medium-moisture grounds
 Alcohol: 12%
 Total Acidity: 7.8 g/l

Residual Sugar: 25 g/l
 Wine Analysis: 24°Brix, 84.5°Oz, 127°Oz
 Varieties: A blend of Lambrusco Salamita, Lambrusco Marzemino, Lambrusco Monardi, and Lambrusco



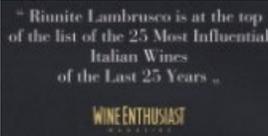
Real Simple

Author: Betty Gold
 Date: Tuesday, January 28, 2020

The Ultimate Wine Pairings for Your Favorite Super Bowl Foods – #14
 Chili and Lambrusco

"The subtle sweetness of Lambrusco balances out even the spiciest chili. This lively, semi-sparkling red sells at an approachable price, making it a staple wine for any holiday party host."

PRICE: 7.99





UMBERTO CAVICCHIOLI E FIGLI

The Cavicchioli family has been cultivating vines in the San Prospero province of Modena (Sorbara DOC) for over a century, but it was not until 1928 that Umberto Cavicchioli began bottling the wine under his family name. Umberto's two grandsons, brothers Sandro and Claudio are still part of the business today. The Cavicchioli family is among the largest landowners in the Modena DOC with 235 acres of vineyards of which 173 acres are of the prized Lambrusco di Sorbara variety. Here, the climate is always humid with cold winters and hot summers and vineyards are planted in the pergola system to keep the vines dry.

Their family's focus on vineyard ownership, low yields and DOC production has been instrumental in establishing Cavicchioli as one of the leaders in high-quality Lambrusco. These wines have been sold predominantly in their native Italy, but have also found a home in markets around the world, such as the USA.

Modena remains the center for production of quality Lambrusco. To the south of Modena, and around the town of Castelvetro—which is the most prestigious appellation for Lambrusco—are the foothills of the Apennines where sloped vineyards lay on poorer, rocky soils ideal for the Graspasosa "red-stemmed" variety. Wines from this variety are denser, darker, more structured and made in the dry or abboccato (off-dry) style.

Cavicchioli makes world-class Lambruscos and whether delicate or robust, dry or abboccato, these wines have a pronounced acidity which, together with its bubbles, are perfect foils to Emilia's hearty cuisine based on dairy, cured pork and egg pasta. Versatile, celebratory and perfect for all occasions, Cavicchioli Lambrusco's offer great value and outstanding quality.

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UMBERTO CAVICCHIOLI E FIGLI - ROBANERA LAMBRUSCO MODENA DOC (NV)

OVERVIEW

"Robanera", or "Black Thing", recalls this wine's intense color. This 100% Graspasosa is sourced from vineyards located in the center of the Modena DOC area. The fruit is harvested at the end of October and sees 4-5 days skin contact. Secondary fermentation occurs in autoclave. Robanera is made in the "Abboccato" (off-dry) style.

Terror: The vines trained on espaliers and using the double curtain method on soil of medium consistency in the central part of the Modena province.

Pair with: the typical dishes of Romagna cuisine. Excellent with desserts and dry confectionary.

ADDITIONAL DETAILS

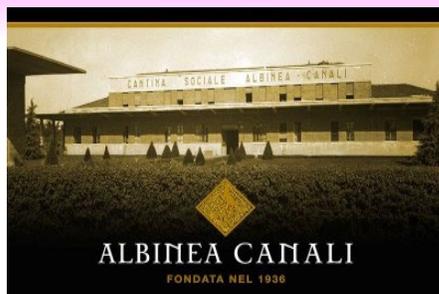
A red and fine froth, a persistent perlage. Its colour is an intense ruby red, the perfume is of red fruits and the taste is savory, full and velvety, with a slight tannic aftertaste.

Technical Details

- Appellation: Lambrusco Modena DOC
- Sustainability: Sustainable Practices
- Alcohol: 9.5%
- TI Acidity: 6.5g/l
- Residual Sugar: 30g/l
- UPC Code: 0 89744-75919 1
- Varietal: 100% Lambrusco di Graspasosa

PRICE 14.98





- ◆ Albinea Canali was founded in 1936
- ◆ The winery is located between the towns of Albinea and Canali
- ◆ A Cooperative of 60 small farmer/growers
- ◆ Albinea Canali has always produced Lambrusco
- ◆ House style – “To Capture and bottle the fruit of Lambrusco”
Fruit Forward” & “To Celebrate Lambrusco”
- ◆ Albinea Canali is the leading producer of high end Lambrusco from Emilia

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ALBINEA CANALI - LAMBRUSCO OTTOCENTONERO (NV)



OVERVIEW

Terrain: Rich in Italian tradition, the name 'Ottocento' evokes Italy's romanticism toward the 1800s. The word for black, 'nero,' is a reference to the wine's nearly opaque deep purple hues. From the Canali family, one of Italy's leading producers of sparkling wines, this product combines the flavor of a dry Lambrusco with the full sparkle. This sparkling wine is made from Lambrusco and Lancellotta grapes grown in the Canali vineyards in Emilia-Romagna.

Vinification: The pressing of the grapes is followed by a maceration at low temperature (12-15°C) for 3-4 days in order to extract the color and enhance the typical fruit-forward characters of Lambrusco. After racking, the juice completes its fermentation in pressurized temperature controlled vats to develop its natural sparkle.

ADDITIONAL DETAILS

Deep ruby red with violet reflections. Semi-sparkling and balanced with rich berry flavors. An ideal complement to rich foods, Ottocentenero pairs well with baked pastas, roasts and grilled meats as well as spicy fare. Serve chilled. Ottocentenero is rich, vivacious and round on the palate.

Technical Details

- Appellation: Emilia Romagna
- Alcohol: 11.5%
- Titratable Acidity: 7.5 g/l
- Residual Sugar: 10.0 g/l
- Sizes Available: 6/750ml
- Varietals: 50% Lambrusco Salamino, 40% Lambrusco Grasparossa, 10% Lancellotta
- PRICE 19.00

Texsom International Wine Awards Date: Tuesday, May 18, 2021 – Gold 2021
Sommaliere Choice Awards Date: Sunday, May 16, 2021 – Silver 2021

Cleto Chiarli Tenute Agricole



The winery

A century and a half of wines, one family, millions of bottles produced, worldwide acclaim, and a goal to keep on improving.

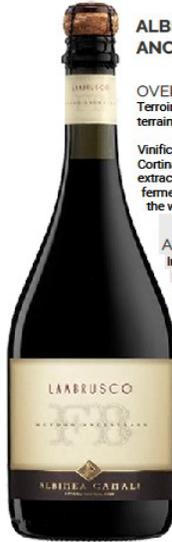
To accomplish this, in 2000, Cleto Chiarli was founded. More than a just a winery, Cleto Chiarli is a blueprint for a world in which great wines can be cultivated , a place in which to nurture its proprietary grapes to perfection.

This modern facility, equipped with the right technology, nevertheless offers an atmosphere imbued with history and tradition.

No rushing, no production pressure, simply the desire to satisfy the authenticity of the wines.

Here, iconic wines such as Premium, Fondatore, Vigneto Cialdini were born. These are so rooted in the local area and history that merely calling them Lambruscos would fail to do them justice. Lambrusco alone is unable to capture the linear profile and mineral tones of a Sorbara or the fleshy, fruity sensuality of a Grasperossa.

FREDERICK WILDMAN AND SONS, LTD.
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ALBINEA CANALI - LAMBRUSCO "FB" METODO ANCESTRALE (NV)

OVERVIEW

Terroir: Lambrusco di Sorbara grapes are grown in a deep and medium-mixture terrain in vineyards located in Emilia-Romagna, Italy.

Vinification: Grapes are cultivated in the GDC (Geneva Double Curtain) or Doppia Cortina method. After pressing, the grapes undergo cold maceration for 12 hours to extract some color and enhance the flavors of the Sorbara grapes. Following partial fermentation, the wine undergoes a second fermentation in the bottle, rendering the wine completely dry and leaving a deposit of natural yeast in the bottle.

ADDITIONAL DETAILS

Intense rosé color and violet reflections. As the wine is poured, the deposit of natural yeast works its way into the glass reminding us how much our ancestors enjoyed this same style of Lambrusco. Bouquet: Fresh, fruity aromas that hints of bread crust. Taste: Semi-sparkling, dry and velvety texture with a refreshing tartness.

Technical Details

- Appellation: Emilia Romagna
- Soil: Deep and medium-mixture terrain
- Alcohol: 11.0%
- Titratable Acidity: 7.5 g/l
- Residual Sugar: 3.0 g/l
- Sizes Available: 6/750ml
- Varietals: 100% Lambrusco di Sorbara
- PRICE \$19.00
- TEX SOMM INTERNATIONAL AWARDS MAY 2021 Judges Selection
- SOMMELIERS CHOICE AWARDS MAY 2021 SPARKLING WINE OF THE YEAR

Cleto Chiarli Tenute Agricole



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PRODUCER PROFILE

Winery Owner(s):
Mauro and Anselmo Chiarli
Winemaker:
Michele Faccin and Filippo
Mattioli
Winery Founded:
2003 (parent winery in 1860)
Region:
Emilia-romagna

WINE STORY

The Vecchia Modena Premium Lambrusco di Sorbara represents the history both of the Chiarli wine Company and of Lambrusco wine itself. The bottle and label are reproductions of an 1892 bottle—the oldest existing bottle containing Lambrusco—that is still treasured in the Chiarli archives today. Chiarli Vecchia Modena won the first international recognition by a Lambrusco wine at the World Expo in Paris in 1900. Reintroduced in 2002 at a brand-new Cleto Chiarli winery, the wine is made through a single fermentation under pressure, rather than the normal two-fermentation process of almost all other sparkling wines. This is in the brut range, with minimal detectable sweetness.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Sozzigalli estate (commune of Soliera)
ELEVATION:	20 meters
SOILS:	Alluvial loam
TRAINING SYSTEM:	Geneva Double Curtain
FARMING PRACTICES:	Phytosanitary defense with integrated pest management
AGE OF VINES:	23 years (planted 1995)
YIELD:	7,000-9,000 kg per hectare
GRAPES:	100% Lambrusco di Sorbara
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Cold stabilization with lees contact for 2 months
SECOND FERMENTATION:	None; this wine uses a single fermentation under pressure
MALOLACTIC FERMENTATION:	No
FILTRATION:	Crossflow filter
AGING CONTAINER:	Stainless-steel pressurized tanks
AGING TIME:	2 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	150,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	11%	TOTAL ACIDITY:	9 g/l
RESIDUAL SUGAR:	8 g/l	EXTRACT:	16 g/l