

Donelli

Lambrusco Reggiano Amabile

Grape(s):	45% Lambrusco Marani, Maestri, & Montericco 20% Lambrusco Salamino 20% Lambrusco Grasparossa 15% Ancellotta
Type:	Semi-Sweet Sparkling Red
Alcohol:	9%
Region:	Emilia-Romagna, Italy

The unique packaging for this Lambrusco is known as the Scaglietti bottle. It was designed by Sergio Scaglietti, renowned designer for Ferrari as a favor to his close friend Antonio Giacobazzi, president of Donelli. Although his design services were requested many times, he declined all but Donelli's. This bottle now serves as a representation of two of the iconic pillars of Modena: Lambrusco and Ferrari.

Vineyards:

Located in the province of Reggio Emilia, the Verdeta vineyard spans 9 hectares of land. The soil is of alluvial origin with components of gravel, sand, and clay. Originally planted in 1945 using the spurred cordon training system.

Technical Data:

pH: 3.2
Residual Sugar: 35.0 grams/liter
Acidity: 7.5 grams/liter
Dry Extract: 26.0 grams/liter

Winemaking:

A selective manual harvest was carried out at the end of September. Immediately upon arriving in the cellar, the grapes were pressed. Fermentation took place in stainless steel tanks over 20 days at 15-18°C, followed by maceration over 4 days with periodic pump-overs. The development of froth was an extremely slow process that came from a natural re-fermentation known as the Charmat method.

Tasting Notes:

Fine and persistent foam with violet hues. An intense ruby red wine with purple highlights, particularly along the rim. Abundant floral bouquet with notes of red berries. Pleasant semi-sweet, fruity flavors, this Lambrusco is full-bodied and persistent. It is nicely balanced by light tannins.

Food Pairings:

Serve chilled as an aperitif with typical foods from the Emilia-Romagna region, such as mortadella or Parmigiano Reggiano with a drop of aged Balsamic vinegar.

