

Donelli

Lambrusco Reggiano DOP

55% Lambrusco Mariani, Lambrusco Maestri, & Lambrusco Montericco,
30% Lambrusco Salamino, 15% Ancellotta

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 important 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 Demi Sec.

Tasting Notes:

Deep violet in color with a fine lavender foam. Donelli Lambrusco Reggiano showcases a bouquet of florals accented by notes of red berries. Red fruit flavors tickle the palate. Serve chilled as an aperitif with typical foods from the Emilia-Romagna, such as mortadella or Parmigiano Reggiano. This half-dry bubbly is also a perfect accompaniment to savory brunch dishes.

Vineyards:

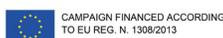
Region:	Emilia-Romagna, Italy
Vineyard Name:	Verdeta
Vineyard Size:	9 hectares
Training Method:	Spurred Cordon
Soil Composition:	Alluvial origin with components of gravel, sand, & clay

Winemaking:

Harvested by hand in late September with careful selection taking place directly in the vineyard. Vinified on the skins in stainless steel tanks over 20 days. A secondary natural fermentation takes place in a pressurized tank during which time it slowly develops fine bubbles, a process known as the Charmat method.

Technical Data:

Alcohol:	9.0%
Residual Sugar:	37.0 grams/liter
pH:	3.20



CAMPAIGN FINANCED ACCORDING
TO EU REG. N. 1308/2013



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