

Correggio, Province of Reggio

Established: 1910

Owners: Families Lini

Winemakers: Fabio & Alicia Lini

Production: 300,000 bottles

Hectares under vine: 25

Viticulture: Certified Organic



If you ever have a chance, travel the Via Emilia through the heart of the Po Valley. You will be crossing Italy's agricultural heartland and visiting one of the world's great centres of gastronomy, home to balsamic vinegar, Parmigiano Reggiano, Prosciutto di Parma, mortadella, lasagne, tortellini and many other specialties. The region is so important to Italy's culinary heritage that it is known as 'lo stomaco d'Italia' (the stomach of Italy). The first page of any good wine list in this region will almost always feature Lambrusco because it goes so well with the local foods. Fabio Lini and his daughter Alicia proudly produce the best Lambruschi we've ever tasted, conferred by Daniele Cernilli, (editor of Gambero Rosso) who pronounced Lini the "best Lambrusco in the world"

Forget any preconception of Lambrusco as the sweet industrialised stuff that your parents may have enjoyed. Worse still are the local versions that, unbelievably, are still made today and still ruining the reputation of one of Italy's classic wine styles.

Established in 1910, Lini is a family run winery - Alicia Lini is the fourth generation winemaker - producing a range of Lambruschi that are elegant, vibrant, complex, refreshing and dry versions that shine with simple foods such as cured meats and antipasti. In addition, the family produce an outstanding range of REAL balsamic in the newly renovated *acetaia* - and don't get me started on the industrialisation of balsamic!

NV Lambrusco Rosso IGT 'Labrusca'

Labrusca was the ancient name for Lambrusco. This is made from 85% Salamino and 15% Ancellotta using the charmat method for a long and slow fermentation lasting 3-4 months. This method produces a gentle fizz, more like sparkling water, that makes it so delicious with a variety of food. Dark red to black, this has notes of dark berry and cherry fruit with fruitcake, spice, and chocolate, the palate dry and refreshing.

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