

Correggio, Province of Reggio

Established: 1910

Owners: Families Lini

Winemakers: Fabio & Alicia Lini

Production: 300,000 bottles

Hectares under vine: 25

Viticulture: Certified Organic

Vegan Friendly



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. This is REAL Lambrusco = dry and refreshing with a slight fizz that makes a great partner to a range of classic Italian (Emilian) dishes such as lasagne, salami and prosciutto. We recommend to serve Lini's lambrusco not in a flute but a wine glass as a 150ml serving.

In addition, the family produce an outstanding range of REAL balsamic (also available) in their stunning *acetaia* – and don't get me started on the industrialisation of balsamic!

Labrusca is the ancient Roman name for the family of Lambrusco grape varieties, believed by many to be among the earliest grapes used to produce wine. Both wines are made using the Martinotti, or charmat method, and spend between three and four months in tank on lees to achieve a lightly sparkling wine that is incredibly refreshing and delicious at the table.

NV Lambrusco Rosé IGT 'Labrusca'

80% Salamino and 20% Sorbara. Bright pink colour with strawberry and cherry fruit, the palate dry and crisp with tart cherry fruit.

NV Lambrusco Rosso IGT 'Labrusca'

85% Salamino and 15% Ancellotta. Dark red to black in colour, there are notes of dark berry fruit with fruitcake, spice and chocolate, the palate finishing fruity and refreshing.

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