



Marchesi di Ravarino

VIGNA VECCHIA

DOC Lambrusco di Sorbara

Marchesi di Ravarino is a winery born in 2017, at Ravarino, in the province of Modena.

We started making wine from the grapes from our vineyards, located on a farm with a very particular conformation that is what remains of a Roman camp dating back to the 1st century BC. and, for over 50 years, placed under the protection of archaeological heritage. The vines, strictly organic, are raised with agronomic techniques that favour the quality of the grapes to the maximum. We pay close attention to the vineyard, in the most respectful way: organic farming, the vines are well spaced from each other; let the spontaneous vegetation grow in harmony, intervening manually, as needed, to control the weeds; the grapes are hand-picked in the cooler hours of the day and pressed as soon as they are harvested..



COUNTRY

Italy

VARIETAL

Lambrusco di Sorbara

SOIL TYPE

Clay & Limestone

VINEYARD

Ravarino - Province of Modena.

4 Ha

2500 vines/ha

15 year old Average Age

Vine trained Bellussera

HARVEST

Hand harvest

VINIFICATION

Indigenous yeast fermentation

Destemmed & Crushed with short rest on the skins.

1st Fermentation 6 months Stainless

2nd Fermentation - Bottled in March

Methodo Ancestrale (Pét-Nat)

Less Than 1 g/l Residual Sugar

TASTING NOTES

"Beautiful pale pink dress" covered by gentle, soft foam with fine, tiny and persistent perlage.

At the nose magic sensation of full aromatic perfumes of raspberry and wild berry well combined with rose and pomegranate tones, grapefruit,

CERTIFICATIONS



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