



FARMING

Certified Sustainable

VARIETALS

Lambrusco Marani, Lambrusco Salamino

FEATURES

Vegan

ABV

11%

AVAILABLE SIZES (L)

0.750



Bertolani Family

Lambrusco Reggiano Dry Rosé

'Delicato E Fresco'

ITALY, EMILIA-ROMAGNA, REGGIANO LAMBRUSCO DOC



ROSE

WINERY OVERVIEW

The Bertolani winery was established in Scandiano in 1925 by Alfredo Bertolani, supported by his passion for grapes and by the knowledge of this territory from his background as a grape broker. Today, the winery remains family-owned by the fourth generation, and their respect of the area's terroir and careful wine making processes produce Lambrusco of great quality.

Winegrowing in Reggio Emilia is located 84% in the plane areas and 15% in the hilly areas. Scandiano lies in the south, at the foothills of the Reggio Emilia province. Bertolani's grapes come from hillside vineyards and foothill areas where soil is fine with high levels of clay and lime, low availability of water and low fertility. Hillside Lambrusco differs greatly from its lowland cousin, both in terms of climate and soil conditions. The vineyards in the hills are years old, their balance brings out the harmony and sparkling spirit of the grapes, creating wines with a strong character that are often more structured and sapid, with intense fruity notes.

In 2008 a new winery was built with the intention of low environmental impact and sustainability, with particular attention to energy conservation and renewable energy. A large underground rainwater collection tank waters the garden. Internal insulation reduces head dispersion and offers heat savings of 60-70% compared to minimum required levels. Underfloor heating throughout the production areas uses very little energy. A fully integrated and large photovoltaic system on the building roof allows the winery to be self-sufficient through green energy.

Bertolani is also one of the few wineries in the area that achieved the following Certifications of Sustainability: UNI EN ISO 14001:2015 - Environmental Management Systems, UNI EN ISO 22000:2005 - Food safety management Systems, and EMAS - Eco-management and Audit Scheme.

VINEYARD

Foothill Vineyards

TERROIR

Alluvial mixed soil (gravel, lime, clay, sand) at 250-500 feet of elevation.

VINIFICATION

Soft pressing. Short maceration with skins for a few hours at a temperature of 3-4° C. Temperature controlled fermentation in stainless steel tanks. Charmat method refermentation with selected yeast. Isobaric sterile bottling with pre-evacuation and wine microfiltration.

Residual Sugar: 9 g/L. Total Acidity: 7.5 g/L

TASTING NOTES

Dry Lambrusco Rosé with a light red cherry color. Delicate and fine, it has a fragrant aroma and a wonderful combination of fruit and acidity. Its characteristics make this wine suitable for starters, as well as first and second courses and some fish dishes.

To be served chilled.

