



FARMING

Certified Sustainable

VARIETALS

Ancellotta, Lambrusco Maestri, Lambrusco Salamino

FEATURES

Bottle, Cork, Vegan

ABV

11.5%

AVAILABLE SIZES (L)

0.375, 0.750



Bertolani Family Lambrusco Reggiano 'Rosso all'Antica'

ITALY, EMILIA-ROMAGNA, REGGIANO LAMBRUSCO DOC



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.

VITICULTURE

Rosso all'Antica represents the best selections of Lambrusco from the current harvest.

VINIFICATION

Longer maceration than other Lambruscos, for about 7 days at 18-20° C, to better extract the tannins and the color. Fermented in temperature controlled stainless steel tanks. Charmat winemaking method with selected yeast. Isobaric sterile bottling with pre-evacuation and wine microfiltration.

Total acidity: 6.5g/L

Residual Sugar: 8g/L

TASTING NOTES

Deep ruby red in color, Rosso all'Antica harmonizes the structure with the classic liveliness of Lambrusco. It pairs perfectly with sausages, roasts and game. Due to its body and balance it can also handle heavier dishes such as braised meats and grilled meats.

