

# PORTOVINO

## DENNY BINI 'FESTA' LAMBRUSCO DELL'EMILIA NV

**WHY BE CURIOUS:** Lambrusco and conviviality go hand in hand, and Denny Bini's red fizz has been a favorite of ours for so many get-togethers that we often informally call it *festa*, or party. This is a classic Emilian Lambrusco, with a more depth to the fruit, since Denny works so carefully in the vineyard: sweet-sour berries, with that classic Emilian bitter note on the finish.

The label is an imagined *festa* of historical and mythical figures from Italian history. From right to left: Totò, Alberto Sordi, Silvana Mangano, Magiofagioli, Fantozzi, Nonna Pasta, and an unidentified baby. )

**REGION:** Emilia Romagna

**GROWING AREA:** Reggio-Emilia, where traditionally different varieties of Lambrusco were blended.

**FARMING:** In conversion to certified Organic BioAgriCert

**VINEYARD:** 3 ha

**ALTITUDE:** 120 m / 394 ft

**SOILS:** Sedimentary clay

**VARIETIES:** Lambrusco Marani 30%, Lambrusco Salamino 30%, Lambrusco Maestri 20%, Lambrusco Grasparossa 10%, Ancellotta 10%

**VINE AGE:** 15 years old

**VINE TRAINING:** *Cordone speronato*

**HARVEST DATE:** Each variety is harvested separately, from the beginning of September until mid October

**YEASTS:** Native yeasts throughout **FERMENTATION:** Alcoholic fermentation for 10 days without temperature control, with 5 to 6 days on the skins. Secondary fermentation for 1 month in autoclave

**MALOLACTIC FERMENTATION:** Yes

**SULPHUR:** 25 mg/L added during the harvest and 25 mg/L added at the end of the vinification

**ALCOHOL:** 11.5%

**ANNUAL PRODUCTION:** 2000 cases

