

Villa di Corlo



Primevo
Lambrusco di Sorbara DOC



REGION

Emilia Romagna

VARIETY

100% Lambrusco di Sorbara

Soil: Average composition, tending towards the slimey due to alluvial lime sediment.

Density per vineyard: 2500 vines per hectare

Vinification: In steel tanks for cold maceration for one night for skin contact. The wine will then rest 1 month in the bottle.

TASTING NOTES

It is a very dry, sapid and refreshing wine with a characteristic bouquet and notes of violets.

FOOD PAIRINGS

Great with cured meats, traditional tortellini in broth, roasts and boiled meats and fried fish.