



**ETHICAWINES**

ITALIAN ROOTS. GLOBAL REACH.

## Villa di Corlo



Primevo  
Lambrusco di Sorbara DOC

### REGION

Emilia Romagna

### VARIETY

100% Lambrusco di Sorbara

Soil: Average composition, tending towards the slimy 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.