

Podere il Saliceto

Campogalliano (MO)

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***Podere il Saliceto** is a little farm in Campogalliano (a city near Modena); this area is well known to grown Lambrusco. The extension of vineyard is 4 hectares and the grape varieties grown are Lambrusco salamino, Lambrusco di Sorbara, Malbo gentile, Merlot, Sangiovese and Ancellotta. The farm was born 5 years ago; our goal is to improve the production and preserve the high wine's quality.*

Lambrusco di Modena DOC “l'Albone”

(red sparkling wine)



Grapes varieties: Lambrusco salamino, Lambrusco di Sorbara

Date of harvest: 30 september

Bottling date: january

Bottles produced: 6224

Alcohol content: 12,53 %

Acidity: 7,90 g/l

pH: 3,44

Sugar: dry

The grapes are picked only by hand, immediately destemmed and crushed in a small refrigerated tank. Before the alcoholic fermentation we make four days of chilled “delastage”; this operation extract colour and silky tannin. After a slow filtration the wine became bubbly inside low-temperature-pressure tanks (m.Charmat). When the fermentation is finished the wine is bottled.

Color: ruby red with intense purple tones

Aroma: fresh and inebriating bouquet showing red fruits violet and red cherry notes

Flavour: round, dry and fullbodied with fruit aroma with al long finish

This wine is perfect with *tortellini*, *pasta al ragù*, boiled meats, and also tasted like aperitive.

Emilia Rosso IGT “Argine”



Grapes varietals: Malbo Gentile, Merlot, Sangiovese

Date of harvest: 4/5 october

Bottling date: february

Bottles produced: 6100

Alcohol content: 13,71%

Acidity: 6,20 g/l

pH: 3,50

Sugar: dry

The grapes are picked only by hand, immediately destemmed and crushed in a small refrigerated tank. The bracking and immersion of the cap is made four times a day, In this wine are used selected yeasts. The fermentation's temperature is 18-20°C. No malolactic fermentation is made to preserve high acidity and a very good aging. The wine is finished by eggwhite and a cold stabilization. After a slow filtration the wine is bottled and aged for two months before the sell.

Color: deep ruby red

Aroma: flavourfull and harmonius, inebriating fruit bouquet showing Malbo gentile typical note

Flavour: round, dry and fullbodied with fruit aroma with al long finish and silky tannins

The wine matched well with grilled steak or leg of lamb.

