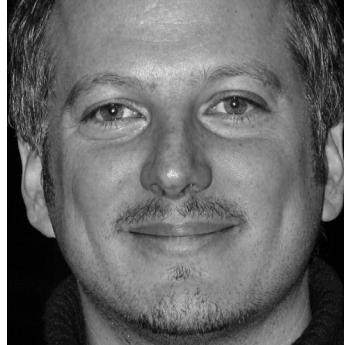


Barbolini Matteo Buffagni

(mah-TAY-oh boo-FAHN-ye)



LOCATION

Emilia-Romagna, Italia.
(Town of Modena)
35 hectares. 80-100 meters.



ESTATE

Barbolini.
(bahr-boh-LEE-nee)



WINEMAKER

Matteo Buffagni.
(mah-TAY-oh boo-FAHN-ye)



ENOLOGIST

Alberto Musatti.
(ahl-BARE-toh moo-ZAH-tee)



ENVIRO-COMMITMENT

Certified organic.
Hand-harvested.
No irrigation.



ESTATE PRODUCTION

11,000 cases.



PARTNERSHIP

Barbolini has been part of the
Small Vineyards family since 2009.

For over a century, the Barbolini family has dedicated themselves to producing world-class delicacies of their homeland: balsamic vinegar from Modena and spectacular Lambrusco.

Founded in 1889 by Egidio Barbolini, the estate is located in the village of Casinalbo in Emilia-Romagna. Barbolini's great-grandson, Matteo Buffagni, is a fourth generation winemaker and keeper of the family flame.

As a specialist in Lambrusco, made infamous in America by Riunite in the 1970's, Matteo has had to develop a commendable persistence and good sense of humor when speaking to Americans. For many, Lambrusco was an enological disaster; a sweet, cloying glass of purple, fizzy plonk, that destroyed the category before anyone ever had a chance to taste the best. "It was a bit like being introduced to the violin by hearing a five year-old play it," jokes Matteo.

Upon tasting the gorgeous, plum-soaked, mineral-laden Lambrusco of Barbolini, however, the inevitable response is: "Holy Cannoli!" It is, absolutely stunning. Barbolini maintains incredibly high standards, using the latest technology, a low-lit cellar to protect the color of the wine and a no-pump gravity racking system that extracts the juice ever so gently.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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