



# Barbolini Lancillotto Lambrusco Grasparossa D.O.C.

(lahn-chee-LOH-toh lahm-BROO-skoh grah-spa-ROH-sah)

Since 1889, the Barbolini family has made wine on their tiny estate. In that time, they have perfected their Lambrusco. Their Lancillotto is not a sweet wine, but delightfully briny and a bit dry, with a lush, generous body. The ripe-fruit sweetness and raspberry aromas are lifted into the nose by the delicate bubbles. It is absolutely beautiful in the glass and enticing aromas emanate from the glass to draw one in.



LOCATION

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



SOIL

Clay and sand.



ESTATE

Barbolini.  
(barh-boh-LEE-nee)



VINE

Spurred Cordon.  
3,500 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

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



VINIFICATION

Fermentation in temperature  
controlled stainless steel tanks.



VARIETALS

100% Grasparossa.



BARREL

No barrel aging.



RESIDUAL SUGAR

14.9 grams per liter.



MATURATION

3 months in the tank.  
15-20 months in the bottle.



ACIDITY

5.78 grams per liter.



VINTAGE PRODUCTION

8,000 cases.



ALCOHOL

11.5% by volume.



FOOD PAIRING

Salumi, grilled Portobello mushroom  
sandwich, and Fettucini Alfredo.



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

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