

HB Wine Merchants presents wines from: **Fratelli Raguzzoni**



ITALY

‘Ouverture’ Lambrusco di Sorbara

Emilia Romagna



Brand Highlights

- A new and small artisanal estate in Modena
- A dry Rose sparkling wine with gorgeous color
- Grower/Estate that owns and farms Heritage Varietals in Modena and crafts sparkling wines using Method Ancestrale
- Adheres to sustainable agricultural/viticulture methods

The Estate

This new estate is the product of reclaimed old vines, 50 years of age, that have been restored and are farmed sustainably. The soil in this 3 hectare vineyard is Sandy-silty, gray-yellow, with gravel deposits at less than 1 meter depth. The focus here is on maintaining the character of the grape type with low yields and healthy vines farmed “like a garden” to make the most flavorful wines in tiny quantities.

Wine Making

The grapes are harvested by hand with careful selection and placed in 15 kg crates to prevent crushing of the berries. When the clusters arrive at the winery, they are put on a conveyor and hand sorted again and destemmed. After the initial crushing and a few hours of cold maceration and skin contact in stainless steel, the grapes are barely pressed, and the must is transferred into three fermentation and aging vessels. These include 35% Terracotta amphorae, 40% Charmotte Clay Jars, and 25% Stainless Steel where the alcoholic fermentation takes place for about two weeks. Batonnage is performed manually weekly in the following months and the wines are then bottled for the tirage which is the secondary fermentation in the bottle. It is these bottles that are then hand written for the front labels and are sold un-disgorged after 10 months on the slats. The wine does not undergo malolactic fermentation and has a ph of 2.99 and total acidity of 9.30 g/L! At 11% alcohol it is fairly dry. Only 3,092 bottles were produced.

Tasting Notes

This wine is made from the lightest, most prized and most elegant style of the sparkling Rose Lambruscos, from 100% Lambrusco di Sorbara. It is full of bright acidity and lip smacking fruits of raspberry and strawberry. Persistent red fruits tempered with spice, minerality, and salinity balanced by fine bubbles of this method ancestrale bottle fermented wine. Serve this with mature hard cheeses and cured meats and also as a wonderful aperitif.

Press



Product Specifications

- Available in: 750mL-6 [Natural Cork]
- UPC: 8 75734 00232 9
- SCC: 1 08 75734 00232 6
- Case (in.): 0.0” x 0.0” x 0.0”