

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



ITALY

### **‘Filare di Mezzo’ Modena Sparkling**

Emilia Romagna



#### **Brand Highlights**

- A new and small artisanal estate in Modena
- A dry Red sparkling wine made from Lambrusco Oliva from a 1.5 Hectare parcel
- 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 1.5 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. The clusters are destemmed and crushed and then transferred to stainless steel tanks. A short cold skin maceration helps extract more color, flavor and aroma. The must is then separated out and transferred to 50% Charmotte Clay Jars, and 50% stainless steel tanks where the alcoholic fermentation takes place for about two weeks. In the following months, battonage is performed weekly by hand. Bottling for the tirage happens about 10 months after harvest 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 16 months on the slats. The wine does not undergo malolactic fermentation and has a ph of 3.38 and total acidity of 6.55 g/L! At 12.5% alcohol it is dry. Only 2,937 bottles were produced.

#### **Tasting Notes**

This wine is made from 100% Lambrusco Oliva which is nearly extinct and is shaped like an olive. It produces wine that is dark and brooding with a slight bitterness and is well structured. The floral aromas and ripe cherry notes are joined by plum fruit and full spicy tannins balanced by fine bubbles of this method ancestrale bottle fermented wine. Serve this with mature hard cheeses and cured meats like salami and also as a wonderful aperitif.

#### **Press**



#### **Product Specifications**

- Available in: 750mL-6 [Natural Cork]
- UPC: 8 75734 00230 5
- SCC: 1 08 75734 00230 2
- Case (in.): 0.0” x 0.0” x 0.0”