



## PRODUCTION

GRAPE VARIETIES  
Lambrusco di Sorbara

PRODUCTION AREA  
Between the Secchia and Panaro rivers, in the municipalities of Bomporto and San Prospero, Modena province

ALTITUDE AND EXPOSURE  
Plain-level vineyards

SOIL CHARACTERISTICS  
Mixed, sandy, and fertile soil

TRAINING SYSTEM  
Double curtain with spur-pruned cordon training

HARVEST  
Early September

VINIFICATION  
Alcoholic fermentation of only the first part of the free-run must takes place at a controlled temperature in small stainless steel tanks; this is followed by a secondary fermentation in the bottle with natural sugars and indigenous yeasts (Ancestral Method)

ALCOHOL CONTENT AND RESIDUAL SUGAR  
11,5% vol, 0 g/l

ALLERGENS  
Contains sulfites

W  
E  
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E  
B



## ANCESTRALE

LAMBRUSCO  
DI SORBARA  
DOP 2025



## TASTING NOTES

The bouquet of Ancestrale is a concentrate of black cherry and raspberry, with notes of black tea. The light effervescence adds texture to a wine that is fresh and approachable. It has a hazy red color with violet hues. The sediment is the natural result of the secondary fermentation in the bottle.

## TERROIR

Our Sorbara grows on a strip of land nestled between two rivers. Predominantly sandy and highly fertile, the soil imparts remarkable freshness and salinity to the wine, beautifully balanced by the signature burst of red fruit typical of Sorbara wine.

## NOTES

To ensure optimal preservation, a crown cap is used instead of the traditional cork stopper, the same closure employed during the aging process of the Metodo Classico. It is recommended to invert the bottle for a few seconds before opening to evenly distribute the yeasts and enhance the unique characteristics of the production method. Although it is intended for immediate drinking, it can also deliver great satisfaction with extended bottle aging.

