



PORTOVINO

GROOVY ITALIAN WINES

LAMBRUSCO DELL'EMILIA

Venturini Baldini

WHY BE CURIOUS?

This ain't your grandma's sweet swill from the valley. Let's hope those days are gone forever. In the hills of a natural park reserve Venturini Baldini makes this traditional, Certified Organic Lambrusco from Emilia. Unlike the single sub-variety bottling of Lambrusco, such as Grasperosso di Castelvetro, ones from Emilia have a field of native grapes; some sub-varieties give zip, some tannic structure, some floral perfume. Fire up the grill! Do the Lambrizzle shizzle - this Fizz is Fun!

PRODUCER:

The estate itself is on a natural reserve of 150 hectares, with a quarter being vines. Deer run freely; rabbits hop happily. And the altitude (170-370 meters) gives great exposition for the grapes to mature slowly and surely, with cool nights and sunny days. The soil is mostly a mix of clay and sand (good drainage) with some marine fossils for good measure. No herbicides, insecticides, chemicals of any type; manure has its place here, as do plant extracts such as Neem, and certain insects that prey on parasites. They recently obtained biologic certification for the Lambrusco and Malvasia, although they've been practicing organic for years.



DETAILS:

Region: Emilia Romagna

Farming: Certified Organic

Varieties: In Emilia, Lambrusco is made of a field blend of the various Lambrusco sub-varieties (Marani, Montericco, Maestri, Salamino, Grasperossa.) whose percentage depends on the year.

Tasting Notes: Rapsberry and hint floral nose with some earthy bark notes; good presence in mouth, with some tea tannins that give some structure. Vinous, dry and earthy with small red and black fruit. Let's not over-think this (save that for your dry rub versus sauce conundrum for your BBQ). This stuff's delicious and made for easy drinkin'.

Vineyard:

Soil: clay and sand

Altitude: 170 - 370 meters

Land feature: hills

Vine age: 15 - 35 years

Vinification: Charmat

AWARDS, PRESS & CERTIFICATIONS:

Slow Wine Guide "Clean nose, pleasing minerals" - 2011