



LINI 910, Correggio (Emilia-Romagna)

Lambrusco Rosso Reggiano DOP

Winemaker	LINI 910
Region	Emilia-Romagna
Alcohol	11% vol.
Grapes	85% Lambrusco Salamino, 15% Ancellotta

Winemaking

Immediately after the grapes are pressed, the must is cooled to 0 °C and stored at this temperature. The temperature of the required amount of must is allowed to rise and selected yeast is added to it. As soon as the required residual sugar content is obtained, fermentation is interrupted by cold crashing, and the wine is then filtered and bottled. Produced by the classic Charmat method, this Lambrusco is stored in pressurised tanks for 3-4 months.

Our tasting note

The wine is very dark in colour with hints of violet. Dry on the palate but with a fruity character. The fresh aroma with notes of fine raspberry and cherry, together with the delicate tannin structure, lend this Lambrusco a touch of greatness. Full mouth feel with plenty of weight and astringency on the tongue, and a long, lingering finish. Wonderfully refreshing, and can also be enjoyed well chilled!

LINI 910

The Lini 910 family-owned winery is in Correggio, in the heart of the Emilia region. The winery was founded in 1910 by grandfather Oreste Lini (hence the name). With 25 hectares under vines and a total production of 300`000 bottles, Lini 910 is one of the region's smaller producers. One of the family's maxims says: Wine is a living product that reflects history, culture and lifestyle. Fourth-generation winemaker Alicia Lini is committed to modern methods. Best quality through a clean working environment and strict selection.



Suitable with



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