



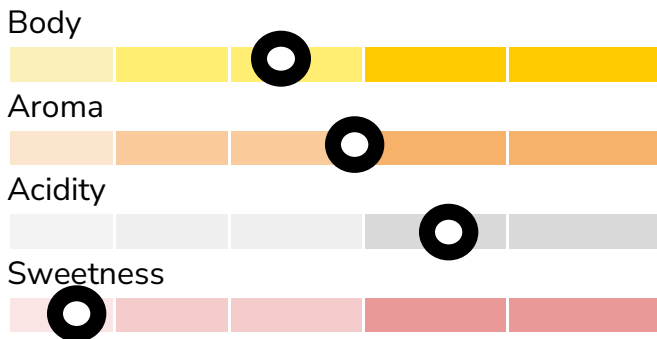
## 2021 Paltrinieri Radice Lambrusco

### Sorbara, Emilia Romagna, Italy

Paltrinieri vineyards consist of 15 hectares near the town of Sorbara. Today Alberto and his wife Barbera, with the help of oenologists Attilio Pagli and Leonardo Conti, continue the tradition of Alberto's grandfather, who began growing and making wine in 1926. Their vineyards consist of a thin strip of land extending between the Secchia and Panaro rivers. They endeavor to show respect and give value to what is given to them year after year.

### Tasting Notes

Radice "root" is made by ancestral fermentation. While it has a complex flavor profile, it is still an approachable wine. Aromas of grapefruit, wild strawberries, and roses. On the palate, it has a strong acidity with flavors of pomegranate, peaches, grapefruit, and green apple. It is a well-balanced wine, with fine bubbles and a long-lasting taste



### Food Pairing & Enjoyment

Radice can be paired with a variety of foods such as fried fish, raw tuna, salami, and crescentine. A tip from the Paltrinieri family: don't miss out on the last pour of the bottle as it is the most delicious sip due to the yeast sediment at the bottom!

### Technical Data

Production area:	Sorbara
Vintage:	2021
Appellation:	DOC Lambrusco di Sorbara
Varietals:	100% Lambrusco di Sorbara
Vineyard:	Al Cristo vineyard
Harvest:	Mid-September
Soil:	Loose loamy/sandy
Farming:	Practicing organic
Vinification:	Soft pressing without maceration, natural fermentation, 2nd fermentation in bottle
Alcohol:	11%