



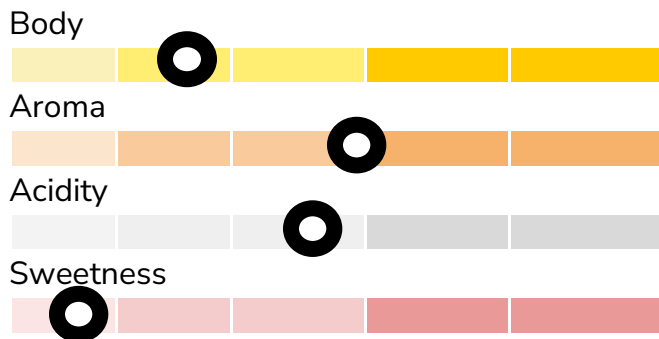
## Paltrinieri Piria Lambrusco

### 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

Piria is a pale ruby red colored wine. It has fine and persistent perlage. Aromas of apple peel and red fruits like strawberries. On the palate, it is dry with bright red fruit flavors and saline notes.



### Food Pairing & Enjoyment

Piria pairs with cured meats and tortellini in broth. Serve around 52°F.

### Technical Data

|                  |                                                  |
|------------------|--------------------------------------------------|
| Production area: | Sorbara                                          |
| Vintage:         | 2022                                             |
| Appellation:     | DOC Lambrusco di Sorbara                         |
| Varietals:       | 70% Lambrusco di Sorbara, 30% Lambrusco Salamino |
| Vineyard:        | Al Cristo (15 hectares)                          |
| Harvest:         | Second week of September                         |
| Soil:            | Loose, mainly silty                              |
| Farming:         | Practicing organic                               |
| Vinification:    | Martinotti method                                |
| Alcohol:         | 11.5%                                            |