



Paltrinieri Solco 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

Solco Lambrusco has a dark purple-red color and a fine perlage. It has aromas of ripe fruit such as black cherry, blackberries, and currant, with hints of floral notes. The palate is pleasantly delicate, with a balance of refreshing acidity and soft tannins. It's an easy-drinking wine and has a subtle hint of sweetness.

Body



Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

Versatile wine that can pair with foods such as salami, pumpkin tortellini, tagliatelle, and ragu. It pairs especially well with cherry tart. Serve between 50-54°F.

Technical Data

Production area:	Sorbara
Vintage:	2023
Appellation:	DOC Lambrusco di Sorbara
Varietals:	100% Lambrusco Salamino
Vineyard:	Al Cristo Vineyard
Harvest:	Mid-September
Soil:	Loose, loamy/sandy
Farming:	Practicing Organic
Vinification:	Martinotti method fermentation
Alcohol:	11%