

LAMBRUSCO ROSSO LABRUSCA



The Lini Family has been making Lambrusco since 1910. "Labrusca" is the grape's ancient name, from the Latin *labrum* meaning "edge." It is believed that Lambrusco grew naturally around the edges of fields cultivated by Italy's ancient people, the Etruscans.

The Lini family's "traditional" *Labrusca* Rosso is a perfect pairing for the classic dishes of Emilia like *lasagne* and *tagliatelle alla bolognese*, *tortellini in brodo*, and the region's famous cured meats. Low in alcohol, with bright acidity and loads of fruit in the mouth, this gently sparkling red wine is the ideal complement to the rich foods of the Emilia region.

Legal Designation:

Emilia IGT

Producer:

Lini

Grape:

Lambrusco Salamino, Ancellotta

Region:

Reggio-Emilia

Wine Type:

Red, Dry, Sparkling

Vintage:

2007

Bottles per Case:

12

Size:

750ml

VINIFICATION

Vinified and aged in temperature-controlled, pressurized stainless steel for at least three months.