

Specializing in regional bottlings, native grape varieties, and hard-to-find wines from all over Italy.

METODO CLASSICO ROSSO



"I have discovered the best Lambrusco in the world," writes Daniele Cernilli, editor-in-chief of the *Gambero Rosso Guide to the Wines of Italy*, "and it is called 'Corrigia Brut.' Serve it chilled... paired with charcuterie, fried foods, and flavorful first courses. You can even serve it with just a cracker topped with mortadella: it will make you feel like you can reach up and touch the sky with your finger."

We, like Cernilli, found Lini's Corrigia brut to be the best Lambrusco we had ever tasted. Our favorite pairing? Shards of Parmigiano Reggiano and strawberries drizzled ever so gently with a kiss of traditional balsamic vinegar.

Legal Designation:

Vino da Tavola

Producer:

Lini

Grape:

Lambrusco Salamino

Region:

Emilia Romagna

Wine Type:

Red, Dry, Sparkling

Vintage:

2003

Bottles per Case:

12

Size:

750ml

VINIFICATION

Corrigia Brut is made using the *metodo classico*: after the initial fermentation, the wine is fermented again in bottle to create its inimitable bubbles.