

# Via Emilia Spumante Brut NV



## Region

With a varied geography, many different micro-climates and a vast array of grape varieties and viticultural traditions, it is not surprising that Italy can offer a full range of sparkling wine in all styles and quality. The Spumante wines of Piedmont, centred around the town of Asti, are the best known; These are usually medium dry and sweet sparkling wines made by the tank method from Moscato grapes. The drier Prosecco Spumante is produced in the Veneto region from Glera grapes using the same tank or transfer method. The cooler Alpine regions are the source of Italy's finer method traditional sparkling wines, often including blends of Chardonnay, Pinot Blanc and Pinot Noir. Tank fermented sparkling wines are produced in many other of Italy's warmer regions.

## Producer

Cantina di Carpi e Sorbara is a cooperative which focusses on making wines using the following local Lambrusco varieties. Sorbara, Salamino, Maestri, Marani Viadanese and Pignoletto. The cooperative was founded in 2012 by the merger of two historic companies on the Modena wine scene. The Carpi Winery, which was founded in 1903 and a pioneering example of Agricultural Cooperation, and the Sorbara Winery, the name that quintessentially identifies Lambrusco DOC. They are a cooperative with over 1,200 grape growers. The wines of the Emilia Region reflect the character of its inhabitants. good, genuine and bubbly.

## Tasting Notes

This delicate and fresh sparkling wine comes from the Emilia Romagna area of Italy and is made with a blend of the Lambrusco varieties. A pale lemon in colour with fine bubbles and a fruity fragrance. The palate is off-dry with notes of apple, blossom, white peach and a fresh citrus acidity. It has a lovely balance of fruit and freshness with a fine and persistent mousse. Perfect as an aperitif.

## Food

Try on its own as an aperitif or with a vegetable or seafood risotto, or charcuterie and cheese

### Technical Information

Country	Italy
Region	Italy
Grape(s)	Salamino (70%) Pignoletto (20%) Trebiano (10%)
Type	Sparkling
Style	Fruity
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	11.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	No
	Vegan:	No



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