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Lambrusco, bubbles of pleasure

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nectar of goblet, the main character of **aperitives, tastings, cocktails, after hours and long drinks.**

We are talking about the **Lambrusco**, dear friends, one the best known and more exported wines that, in the last few years, has been capable of winning a respectful spot in the **noble world of bubbles**, conquering prizes and international awards, like at the last *The Champagne&Sparkling Wine World Championship*, but especially an even bigger and attentive audience, which demonstrates to appreciate it also in its *rosé* version.

All this thanks to the **new methods** of wine making introduced by the producers and also thanks to a new way of presenting it by the sommeliers and the other workers. There are, in fact, more and more vignerons who use the technique of the **natural refermentation over long period of time in bottles or in autoclave** (Charmat-Martinotti method), to exalt both the perfume of the wine and its freshness and vitality.

"It's a wine that made peace with its farmland past, the Lambrusco has returned to express its quality, but especially diversity"- says Antonietta Mazzeo, professional sommelier and Responsible for the **Donne del Vino dell'Emilia Romagna** – Emilia Romagna Wine's Women, the association which counts multiple producers of regional nectars, among which the Lambrusco in all its versions.

"The action of modernizing- continues Mazzeo- started various years ago to strengthen the identity, obtained through the

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reintroduction of the historical clones, the restauration of the architectures and a modern mechanization, the certification of sustainability seems to complete itself thanks to the long work done by the two Consorzi of Tutela".

Today, the Lambrusco is research, innovation, growing taste, deep culture, in a even more exigent and evolved market, convinced proposal of an even more elegant and identity-linked product of both the typology and the cellar of the oenologist.

Angela Sini and Christian Bellei by Cantina della Volta

But the enthusiasm can also be seen from the producers who always bet on the seductive power of these bubbles, like Angela Sini explains, delegated administrator of the **Cantina della Volta** from Modena: " The willingness of our oenologist to create sparkling wine bases already starting from the pressing step to continue to the fermentation in a bottle with long revisions of the yeasts.

It's for sure an important investment, because the bottles get out from the cellar at least 3-4 years after the harvest, but the result satisfies us and our clients".

Ceci Family lambrusco producers

Satisfaction also at **Cantine Ceci**, a family of producers from a long generation, in Parma province, where Elisa Maghenzani, technical office manager, says us:" All our Lambruschi are fermented and refermented with the Martinotti method, thus maintaining their natural freshness, the light but interesting tannins and the spontaneity of drink, which makes them highly appreciated in the world".

And on the enthusiastic wave, we need to cheer with these quality bubbles, capable of express the authenticity of their territory and grapes. Strong bubbles, full of colors, perfumes

and scents which change, evolve and know how to surprise from the first to the last goblet.

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