
Dario Rota Lambrusco 27

Winery: Rota
Category: Wine – Sparkling – Red
Grape Variety: Lambrusco
Region: Castellazzo / Emilia-Romagna/ Italy
Vineyard: Estate
Winery established: 1907
Feature: organic



Product Information

Vinification: Fermentation is one of the most delicate phases of production: thanks to the refrigeration system we allow it to happen slowly at a controlled temperature of 20 ° Celsius. The wine does not undergo accelerated fermentation and is not ready before the spring following the vintage. During the winter it is left in the natural chill for its slow stabilization, the only way to avoid having to use industrial chemicals. None of our wines requires an artificial enrichment with concentrated grape must, thanks to the amount of sugars naturally present in the grapes due to the low production per unit of the vines.

Tasting Note: Intense ruby color. Medium-bodied with red berry aromas, coffee and cocoa. Dry.

Alc: 12%

Producer Information

Known as a regional pioneer of natural farming practices, Dario Rota produces a refreshing Lambrusco, entirely vinified at the family's own winery at the border of Modena & Reggio. The Rota family has been making wine here in picturesque Castellazzo for three generations over the last 110 years! Roberto Rota founded the winery in 1907 with a natural talent for winemaking. His son Benso constructed the winery and expanded the farm. Dario's innovations in organic farming, with lower yields and sustainability at the fore, have brought Vitivinicola Rota new recognition for Lambrusco exactly as it should be: unpretentious and perfect for a simple meal or an aperitivo of mortadella.

As his vineyards sit on either side of the vineyard, Dario's Lambrusco also splits the difference between Lambrusco Salamino and Lambrusco Grasparossa. This 50/50 blend makes possible a perfectly balanced Lambrusco, completely dry and lightly earthy, dancing with delicious fruit. The Lambrusco spumante rosato is just as vivacious, with a winning entry of classic strawberry fruit, totally lifted by a finish that is dry and as fresh as the spring.