



PRODUCER PROFILE

Estate owned by: Fabio Lini, Anita Lini,
Massimo Lini
Winemaker: Fabio Lini
Estate founded: 1910
Winery production: 100,000 Bottles
Region: Emilia-Romagna
Country: Italy

Lini 910 Lambrusco Rosé N/V

WINE DESCRIPTION

Lambrusco is the ancient Roman name for the family of Lambrusco grape varieties, believed by many to be among the earliest grapes used to produce wine.

Founded in 1910, Lini 910 is a fourth-generation, family-owned and operated winery, producer of Emilia's leading wines including the first-ever Lambrusco included in Wine Spectator's Top 100 Wines of Italy. Thanks to his longstanding relationships with growers and deft hand, winemaker Fabio Lini has set the benchmark for artisanal Lambrusco.

For the production of Lini's classic Martinotti-method Lambrusco (also known as Charmat-method Lambrusco), a still Lambrusco is produced and then racked to pressurized, temperature-controlled tanks where the second fermentation is provoked. The wines are then aged on their lees until the desired complexity and nuance are achieved.

TASTING NOTES

Lini's wines are renowned for their signature freshness and classic dry character. Thanks to Fabio Lini's artisanal approach to sparkling wine production, their bright red fruit and berry flavors are balanced by juicy minerality. Their clean but lingering finish makes them an ideal pairing for a wide variety of cuisines.

FOOD PAIRING

Lini Lambrusco is the quintessential pairing for Emilian gastronomy. But its remarkable versatility also makes it a wonderful match for a wide variety of cuisines, including Asian, Mexican, and classic American. Many top sommeliers reach for Lini wines to pair with oysters. And many claim it's the ultimate BBQ wine.

VINEYARD & PRODUCTION INFO

Harvest time:	September
First vintage of this wine:	1910
Bottles produced of this wine:	100,000

WINEMAKING & AGING

Varietal composition:	50% Salamino, 50% Sorbara
Fermentation container:	Autoclave
Length of alcoholic fermentation:	10-15 days
Fermentation temperature:	59-60 °F
Length of maceration:	1 days
Malolactic fermentation:	Partial
Fining agent:	Bentonite
Type of aging container:	Cement vats
Prefermentation technique:	Cold soak
Time on its skins:	10-15 days

ANALYTICAL DATA

Alcohol:	11%
pH level:	3.3
Residual sugar:	10 g/L
Acidity:	13.0-15.0 g/L
Dry extract:	29.0-30.0 g/L