

# LINI 910



## Lini 910 In Correggio Metodo Classico Rosso 2006

### WINE DESCRIPTION

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.

Lini's Lambrusco Metodo Classico is made using the "traditional method" (or "champagne method") for the production of sparkling wine: A still Lambrusco is produced and then a second fermentation is provoked in bottle. The wine is then aged on its lees until the desired complexity and nuance are achieved.

### FOOD PAIRING

Lini Lambrusco is the quintessential pairing for Emilian gastronomy. 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:	1995
Bottles produced of this wine:	15,000

### WINEMAKING & AGING

Varietal composition:	100% Salamino
Fermentation container:	Stainless steel tanks and in bottle
Length of alcoholic fermentation:	10-15 days
Fermentation temperature:	59-60 °F
Length of maceration:	3-5 days
Malolactic fermentation:	Partial
Fining agent:	Vegan
Type of aging container:	Cement vats
Prefermentation technique:	Cold soak
Time on its skins:	10-15 days

### ANALYTICAL DATA

Alcohol:	12%
pH level:	3.3
Residual sugar:	12 g/L
Acidity:	6.0-7.0 g/L
Dry extract:	27.0-28.0 g/L

### PRODUCER PROFILE

Estate owned by: Fabio Lini, Anita Lini,  
Massimo Lini  
Winemaker: Fabio Lini  
Estate founded: 1910  
Winery production: 15,000 Bottles  
Region: Emilia-Romagna  
Country: Italy