

Rinaldini

*Vecchio Moro Lambrusco dell'Emilia IGT*



Lambrusco "Vecchio Moro" was produced for the first time in 1996 on the occasion of the centenary of the birth of "Nonno Moro" (Grandfather Moro). The idea behind this wine was to create a Lambrusco with the traditional features of the Lambrusco of former days.

Vineyard location: Calerno di Sant'Ilario d'Enza Reggio Emilia

Late harvest and temperature-controlled fermentation on the skins for 7 to 10 days.

Long, secondary fermentation takes place at controlled temperatures in autoclaves with cultivated yeasts.

Grape varieties : Lambrusco Maestri, Ancellotta

Altitude : 64m ASL

Exposure : North/South

Soil : Alluvial pebbly mix

Alcohol : 12%

Tasting notes :

The color is intense ruby red in color with red foam. The wine opens with an ample nose of dense, grapey notes of red and black fruit. Well-structured on the palate, full-bodied with elegant tannins and a clean finish. Fine bubbles. An incredibly versatile wine, it pairs well with all Emilian cooking: lasagna, pasta al ragu' (the so-called bolognese sauce), cold cuts and cheese (Prosciutto di Parma, mortadella, salame, Parmigiano Reggiano) and savory meat dishes.

Press Notes

James Suckling

NV

91 points

AG Vinous

NV

91 points



Sustainable

