

VILLA DI CORLO CORLETO

LAMBRUSCO GRASPAROSSA DI CASTELVETRO D.O.C.

Dry red sparkling wine D.O.C.

Winery information:

The Villa di Corlo winery is managed and owned by Antonia Jacobazzi. The winery is located in the Grasparossa area and grapes are grown on one fourth of the 250 acres estate: Villa di Corlo, now the summer home of Antonia and her husband. Villa di Corlo dates back to the end of the 1600's and is located in Baggiovarra approximately 10KM SW of Modena in Emilia Romagna and is a beautiful villa that was a wedding present for the grandmother of Antonia's husband. In addition to Lambrusco, Villa di Corlo produces traditional balsamic vinegar in the attic of the Villa.

The cellar has been built according to the rural characteristics of the area. It is equipped with installations, which have been approved in conformity with the law, as far as hygiene, safety and environment are concerned. A rigorous respect for winemaking traditions avant-garde processing and vinification systems and exacting emphasis on quality are the strong points of the winery.

For years Lucca d'Attoma was the consulting oenologist. Antonia recently planted Chardonnay grapes with the intent to make a high quality sparkling wine and hired Alberto Musatti of Franciacorta winemaking fame to be the new consulting oenologist. Many Lambrusco producers will fully ferment the juice and purchase lower quality must from a cooperative to restart the fermentation just before bottling. Antonia feels that by purchasing another producer's must she would lose control of quality and cleanliness. Instead, she uses autoclaves (temperature controlled/pressurized stainless steel tanks) to partially ferment the juice and then cools it to 32 degrees. At the time of bottling she warms the juice and a second fermentation begins. The CO₂ is trapped in the wine and bottled on the estate directly from the tanks. Bottling occurs fresh only as the demand requires. This is a risky and far more expensive technique.



Wine description:

Location of vineyard: Corlo, Formigine - Modena.

Geographical area and soil: Rolling foothills with calcareous and clay soil.

Density of vineyard: 2500 vines per hectare.

Production: 24.000 bottles

Vine plant: Lambrusco Grasparossa di Castelvetro

Wine making: in steel with long cold macerating with the skin contact 12 -15 days.

Refining: 2 months in the bottle.

Aging potential: 3 years, according to vintage.

Colour: ruby red intense tending towards violet.

Bouquet: violet and fruit berries and distinctly vinous.

Flavour: dry, full-bodied and slightly tannic.

Pairings: cured meats, first courses, red meat and cheeses.

Serving temperature: 16 - 18°C / 60 - 65°F

Imported by:

 **Vino et Spiritus**
IMPORTERS & DISTRIBUTORS OF FINE BEVERAGES

Vino Et Spiritus • 118 Fletcher Drive • Des Plaines • IL • 60016
www.vinoetspiritus.com • office@vinoetspiritus.com