

PORTOVINO

DENNY BINI 'FESTA' LAMBRUSCO DELL'EMILIA NV

WHY BE CURIOUS: Lambrusco and conviviality go hand in hand, and Denny Bini's red fizz has been a favorite of ours for so many get-togethers that we often informally call it *festa*, or party. This is a classic Emilian Lambrusco, with a more depth to the fruit, since Denny works so carefully in the vineyard: sweet-sour berries, with that classic Emilian bitter note on the finish.

The label is an imagined *festa* of historical and mythical figures from Italian history. From right to left: Totò, Alberto Sordi, Silvana Mangano, Magiofagioli, Fantozzi, Nonna Pasta, and an unidentified baby.)

REGION: Emilia Romagna

GROWING AREA: Reggio-Emilia, where traditionally different varieties of Lambrusco were blended.

FARMING: Certified Organic by Bioagricert Srl (IT-BIO-007)

VINEYARD: 3 ha

ALTITUDE: 120 m / 394 ft

SOILS: Sedimentary clay

VARIETIES: Lambrusco Marani 30%, Lambrusco Salamino 30%, Lambrusco Maestri 20%, Lambrusco Grasparossa 10%, Ancellotta 10%

VINE AGE: 15 years old

VINE TRAINING: *Cordone speronato*

HARVEST DATE: Each variety is harvested separately, from the beginning of September until mid October

YEASTS: Native yeasts throughout

FERMENTATION: Alcoholic fermentation for 10 days without temperature control, with 5 to 6 days on the skins. Secondary fermentation for 1 month in autoclave

MALOLACTIC FERMENTATION: Yes

SULPHUR: 25 mg/L added during the harvest and 25 mg/L added at the end of the vinification

ALCOHOL: 11.5%

ANNUAL PRODUCTION: 2000 cases

