

PORTOVINO

FUSO 'SPUMA' FRIZZANTE EMILIA

If you're an acid-head, and also like lasagna, there's no better grape to look for in Emilia-Romagna than Sorbara. Long considered the more mineral-driven and less fruity Lambrusco grape, Sorbara makes sparkling wines that are racy - tingling with unripe red fruits.

SPUMA is bottle fermented from our friend Denny Bini. Generations ago, according to Denny, it was always a bit of a revelation for farmers going down into the cellar to see if a bottle of their fermented wine would actually undergo secondary fermentation, and had the fizz or *spuma* ooze out. If it did, one declared *Spuma!* in anticipatory celebration of something fizzy for a meal or aperitivo.

FUSO is our project to search for and bottle Italy's natural and characterful daily drinkers. We work with farmers and producer friends who are committed to organic viticulture, low-intervention, and terroir-driven wines.

REGION: Emilia-Romagna

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

VINEYARD: 7 ha. (3 ha. bought grapes from his certified organic neighbor) in Raverina, Modena

ALTITUDE: 110 m / 360 ft

SOILS: Sand and limestone

VARIETIES: 100% Lambrusco di Sorbara

VINE AGE: 5 and 15 years old

VINE TRAINING: Doppia Cortina

HARVEST DATE: Second half of September

YEASTS: Native

FERMENTATION & ÉLEVAGE: Spontaneous for 15 days without temperature control in stainless steel tanks. The second fermentation happens in the bottle in the spring and it takes place within 30 to 60 days and adding must from the same vintage

MALOLACTIC FERMENTATION: Yes

SULPHUR: 20 mg/L total added

ALCOHOL: 11.5% **ANNUAL PRODUCTION:** 1,500 cases

