



SILVIA ZUCCHI
IN PUREZZA

LAMBRUSCO DI SORBARA

Denominazione di Origine Protetta
VINO SPUMANTE DI QUALITÀ
DOSAGGIO ZERO

100% Lambrusco di Sorbara
red Dosage Zéro, sparkling wine,
Classic Method.
Maturation sur lies: 26 months.

Our classic method is the product of an unrelenting quest in the vineyards as well as in the cellar. The grapes are hand-picked and placed in small crates, they undergo a short period of cryomaceration for 12 hours; the must obtained is only free-run juice. After the alcoholic fermentation takes place and malolactic fermentation, **after the re-fermentation takes place in the bottle for 36 months; then disgorgement is carried out without the addition of liqueur d'expédition.**

Brilliant ruby red color, varietal, territorial; become fully manifest in a fresh and ample mouth, with a taste that is fresh, savory and easy to drink.

