



FRANCOLI U.S.A.



BERTOLANI LAMBRUSCO ORO

Bertolani winery was founded in 1925 by Alfredo Bertolani, and since then it has produced quality wines with passion and tenacity.

Bertolani family is still following their tradition and uses exclusively grapes grown in the Reggio Emilia area.

In 2008 they built a new branch in accordance with low environmental impact principles and uses renewable energies to function.

REGION: Reggio Emilia, Emilia-Romagna

APPELLATION: DOC

VARIETAL: Salamino, Maestri, and Malbo Gentile

ALCOHOL: 11.5%

GAMBERO ROSSO

2022

AWARDS:

91 Points James Suckling Due Bicchieri
Rossi Gambero Rosso
Silver Medal The Champagne and
Sparkling Wine World Competition

WINEMAKING:

Soil Composition: Fine and limey with high levels of clay

Vine Training Method: Guyot with integrated pest control that eliminates the use of pesticides

Elevation: 980ft

Vine Exposure: South-South/East

Harvest Time: First half of September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20-30 days

Refermentation Process: Charmat wine making method with selected yeasts

Type of Aging Container: Stainless Steel

Length of Aging Before Bottling: 1 month

Months Length of Bottle Aging: 3 months

TASTING NOTES:

A ruby red colored wine with an elegant fruity aroma, appreciated because of its balance, body and fineness.

FOOD PAIRINGS:

The best tasting wine to drink with all type of Pizza, but it excels particularly with spicy salami and chili peppers pizza!

