

## TENUTA MORELLO

*Lambrusco di Sorbara DOP, dry, Method Charmat, sparkling red wine produced in ours vineyards. It is one of our Top wines.*

*Elegant in his style, it owes its name to ours Morello of Soliera estate (Modena) where it is cultivated and represents the maximum expression of our viticultural tradition as Sorbara.*

### CHARACTERISTICS OF THE TERRITORY

**VINES:** 100% Sorbara in purity with manual harvest on our vineyards of over 40 years.

**PRODUCTION AREA:** Soliera between Modena and Carpi (Emilia Romagna).

**TYPE OF VINES TRAINING:** Espalier and Semibellussi with over 50 years old strains.

**SOIL:** clayey.

**HARVEST PERIOD:** from 10 to 30 September.

### VINIFICATION

**YIELD PER HECTARE:** 140 quintals/hectare

**VINIFICATION:** cryomaceration, with frequent re-assembly to facilitate the extraction of aromas from the skins.

**SPUMA:** long and accurate refermentation in small autoclaves with controlled temperature and addition of selected yeasts to enhance the aromatic characteristics and the scent of this memorable wine, Method Charmat, for about 40 days.

**AGING:** 30 days.

### ANALYTICAL FEATURES

**ALCOHOL CONTENT:** 11%

**RESIDUAL SUGAR:** 10 grams/liter

### STORAGE AND SERVICE

**STORAGE:** in a cool environment with constant humidity.

**IDEAL SERVING TEMPERATURE:** 8-10 °C

### ORGANOLEPTIC CHARACTERISTICS

**COLOR:** bright, intense ruby red.

**PERLAGE:** fine and persistent.

**SPUMA:** fine pink color.

**BOUQUET:** wild blackberry.

**TASTE:** harmonious, savory and dry.

**FOOD PAIRINGS:** versatile and elegant, both as an aperitif with Culatello di Zibello, Felino sausages, Parmesan flakes Reggiano, which with first and second courses. Great even with boiled meats. Excellent with all typical dishes of Modena's cuisine.



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