

Lambrusco Mantovano DOC

Lambrusco is the best-selling Italian wine in the world and is currently undergoing a renaissance as wine critics and consumers finally realize that, despite all its youthful charm and carefree exuberance, Lambrusco should be taken very seriously. When Gustinvest decided to include a quality-oriented Lambrusco, Molo 8, in its list, we chose a winery with a great history, founded in 1921, as a producer. “Molo 8” was an ancient quay suspended on a lake from lost time. Legend has it that on this quay the local youth declared their love to the girls; the lake dried up, the pier on the mainland was rebuilt to keep the enchantment of love intact.

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Winemaking and Aging

Grape Varieties:	100% Lambrusco (Lambrusco Maestri & Marani: 85%, Lambrusco Ancellotta: 15%)

Fermentation container:	Stainless steel
Closure:	Natural Cork

Vineyard

Vineyard location:	From the area of Mantova (Lombardy)
Soil composition:	Clay, sand, & silty terrain
Vine training:	Guyot, reversed double Guyot, Casarsa (spurtrained, similar to Sylvos, which is typical of Friuli), and free cordon trained
Altitude:	150 meters (492 feet) above sea level
Exposure:	East/West
Age of vines:	10-20 years old
Time of harvest:	From late September to early November

Tasting Notes and Food Pairing

Tasting notes:	Intense ruby red. The bouquet is persistent and fragrant with hints of black cherries and wild berries. On the palate the wine is aromatic, fruity and pleasantly sweet.
Food pairings:	Ideal for cheese, ham, salami, pork or cold cuts and most dishes.
Alcohol:	10,5%

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