



## 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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### Most recent awards


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### Winemaking and Aging

Grape Varieties:

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

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|---|---|
| Fermentation container:   | Stainless steel   |
| Closure:  | Natural Cork  |
|  <h2>Vineyard</h2> |   |
| 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

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|----------------|--|
| 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%  |