



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.

Most recent awards



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%