

**Appellation**

DOC

**Region**

Emilia Romagna

**Country**

Italy

**Wine type**

Rosè

**Blend**

Lambrusco di Sorbara, Lambrusco Salamino

**Alcohol %**

11.5

**Bottle size (ml)**

750

**Vineyard**

Al Cristo Vineyard Harvest In September  
Soil Loose, loamy/sandy

## Paltrinieri

# Piria

*Piria by Paltrinieri is a fresh and immediate expression of Lambrusco di Sorbara, defined by its lightness and vibrant character. It opens with delicate aromas of wild strawberry, rose petals, and citrus hints. On the palate, it is lively and refreshing, with fine bubbles, bright acidity, and a clean, pleasantly dry finish.*

**Blend %**

Lambrusco di Sorbara 70%, Lambrusco Salamino 30%

**Flavor profile**

Pale ruby red wine with fine and persistent perlage. Aromas of apple peel and red fruits such as strawberry.

**Food pairing**

Pairs with cured meats, tortellini in broths, stewed and grilled red meats. Serve between 10-12 degrees Celcius.

**Tasting notes**

Pale ruby red wine with fine and persistent perlage. Aromas of apple peel and red fruits such as strawberry. The palate is dry and fruity with saline notes.

**Winemaking**

No Macerations, Martonotti method fermentation