



# Paltrinieri Radice

*Radice by Paltrinieri is an authentic and unfiltered Lambrusco that fully expresses the identity of Sorbara. Slightly cloudy in appearance, it reveals intense notes of red berries, pomegranate, and floral nuances. The palate is energetic and textured, with vibrant acidity and a long, savory finish that enhances its natural character.*

## Flavor profile

Aromas of grapefruit, wildstrawberries, and roses. On the palate, it has a strong acidity with flavors of pomegranate, peaches, grapefruit, and green apple. It is a well-balanced wine, with fine bubbles and a long-lasting taste.

## Food pairing

Radice can be paired with a variety of foods such as fried fish, raw tuna, salami, and crescentine. A tip from the Paltrinieri family: don't miss out on the last pour of the bottle as it is the most delicious sip due to the yeast sediment at the bottom!

## Tasting notes

Radice “root” is made by ancestral fermentation. This wine is salmon pink in color and exhibits a creamy and persistent perlage. It opens with appealing scents of wild red berry, yellow stone fruit, citrus blossom, and lively yeast. It is made by carrying out the secondary fermentation in the bottle, is sugar free, and has a delicious palate with pink grapefruit and raspberries. Here is a wine with a fresh crisp acidity and a long saline note.

## Winemaking

Soft pressing without maceration, natural fermentation, 2nd fermentation in bottle

### Appellation

DOC

### Region

Emilia Romagna

### Country

Italy

### Wine type

Rosè

### Blend

Lambrusco di Sorbara

### Vintage

2021

### Alcohol %

11

### Bottle size (ml)

750

### Vineyard

Al Cristo vineyard Harvest Mid-September

Soil Loose loamy/sandy