



# Paltrinieri

## Solco

*Solco by Paltrinieri is a more structured and intense interpretation of Lambrusco di Sorbara. It reveals deeper notes of ripe cherry, blackberry, and delicate spice. The palate is fuller and more enveloping, with balanced acidity, soft tannins, and a long, satisfying finish that combines richness with freshness.*

### Flavor profile

Solco Lambrusco has a dark purple-red color and a fine perlage. It has aromas of ripe fruit such as black cherry, blackberries, and currant, with hints of floral notes. The palate is pleasantly delicate, with a balance of refreshing acidity and soft tannins.

### Food pairing

Versatile wine that can pair with foods such as salami, pumpkin tortellini, tagliatelle, and ragu. It pairs especially well with cherry tart. Serve between 50-54°F.

### Tasting notes

Solco Lambrusco has a dark purple-red color and a fine perlage. It has aromas of ripe fruit such as black cherry, blackberries, and currant, with hints of floral notes. The palate is pleasantly delicate, with a balance of refreshing acidity and soft tannins. It's an easy-drinking wine and has a subtle hint of sweetness.

### Winemaking

Martinotti method fermentation

### Appellation

IGT

### Region

Emilia Romagna

### Country

Italy

### Wine type

Red

### Blend

Lambrusco Salamino

### Vintage

2023

### Alcohol %

11

### Bottle size (ml)

750

### Soil

Loose, loamy/sandy

### Vineyard

Al Cristo Vineyard

### Harvest

Mid-September