



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.

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

Alcohol %

11

Bottle size (ml)

750

Soil

Loose, loamy/sandy

Vineyard

Al Cristo Vineyard

Harvest

Mid-September