
Podere il Saliceto “Bi Fri” Bianco del l’Emilia

Winery: Podere il Saliceto

Category: Wine – Sparkling – White

Grape Variety: Trebbiano and Sauvignon Blanc

Region: Modena-Lambrusco/ Emilia-Romagna/ Italy

Vineyard: Estate

Winery established: 2004

Feature: Organic



Product Information

Soil: Sandy soils from the banks of the river Secchia and Curiel Lake ensuring uniqueness and freshness of the wine.

Age of vines: planted in 2004

Vinification & Yield: Frizzante petillant naturel. This wine fermented in the bottle is the match between Sauvignon Blanc and the autochthonous Trebbiano Modenese. Small yield: 60 and 80 quintals per hectare

Tasting Note: Straw yellow color. Pleasant bubble. Nose has aromas of grapefruit and tomato leaf with mineral notes and high acidity. A sparkling wine with a touch of minerality and liveliness to enjoy as aperitif or with a meal.

Bi Fri stands for Bianco Frizzante (sparkling white wine). But also for be free: be creative and enjoy every moment of life!

Production: 4,000 bottles

Alc: 12.5 %

Producer Information

On the outskirts of Modena in the tiny village of Campogalliano is the small estate of Podere il Saliceto. GianPaolo Isabella is most known as a decorated Muay Thai champion though he is a gentle winemaker both in the vineyard and the cellar. In 2004 he and his brother in law Marcello were driven to follow their passion for all things wine and founded the 10 acres estate they now operate together. As producers of Lambrusco they are dedicated to working with the classic local grape varieties such as Lambrusco di Sorbara and Salamino but they also work with the uncommon Malbo Gentile variety. All the agriculture is done organically and natural Vinification and re-fermentations take place in bottle to make their lambrusco's. A plot of sauvignon blanc is also planted and made into a petillant naturel wine. Two young winemakers who recourse exclusively to manual harvesting using a method that allows to lengthen the life of the plant: soft pruning, invented by two internationally renowned Friulian agronomists, Sirch and Simonit. The match between the richness of this land and the philosophy of these young winemakers makes their wine so special.