



Podere il Saliceto “l’ Albone” Lambrusco di Modena DOP

Winery: Podere il Saliceto

Category: Wine – Sparkling – Red

Grape Variety: Lambrusco Salamino

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: Sparkling dry wine, Charmat method. Obtained from plants with low yields per hectare, the must ferments at controlled temperature for 10 days, then go to autoclave where it undergoes fermentation. Vinified with natural yeasts in small cement and stainless-steel tanks. The wine is allowed to referment in bottle the old, the traditional way. Small yield: 60 and 80 quintals per hectare.

Tasting Note: Full-bodied wine, soft, dry and fresh. Ruby red color with purple hues, creamy and consistent foam. Nose notes are vinous and red, blackberry and blueberry on everyone. In the mouth it is soft, effervescent and fresh, with a good fruity taste, which does not fade but remains persistent on the palate.

Production: 10,000 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.