



LAMBRUSCO EXPERIENCE 2018



DISCOVER
THE LAND OF
LAMBRUSCO
#inemiliaromagna
#foodvalley



Lambrusco is music

Lambrusco is like classic music. During the Roman Empire over 2,000 years ago, the Poet Virgil, Senator Cato the Elder and Author Pliny The Elder were already celebrating the “vitis labrusca”.

Lambrusco is pop. It is easy drinking, a sparkling dance. It has satisfied noble popes and farm workers alike.

Lambrusco is rock. Its grapes are born wild and spontaneous with a black soul. Prickly and pungent, always contemporary.

Lambrusco is Italian music. It has unmistakable character, insensitive to trends, coming from the heart of Emilia Romagna to the rest of the world.

Have a good journey between Modena, Reggio Emilia, Parma and part of Mantova.

Parma



Toast with

Colli di Parma DOP

The ampelographic base consists of Lambrusco Maestri from 85% to 100%; the name “Maestri” derives from the “Villa Maestri” which is located in the municipality of San Pancrazio. This vine is often vinified in a blend with other Lambrusco varieties. The resulting wine has a rich, dark color.

The tour

Parma. The heart of the city is the square, with its Duomo (1059) and the octagonal Baptistery (1200) completely covered with precious pink marble. Take a short walk from here and you arrive in the living room of the city: Piazza Garibaldi with Via Farini, alive and buzzing from morning until night. **Do not leave without** taking a walk through Parco Ducale, which was once the private garden of Duchess Maria Luigia. Part of any visit to Parma is the eighteenth-century gadgets of Teatro Farnese inside the Palazzo della Pilotta and spying a rehearsal of the Royal Chorus at the Arci Corale Verdi.





Highlights of Nearby Villages and Cellars

Langhirano. Home of Parma Ham and the Museum dedicated to it. The Castle of Torrechiara (1440-1460), built by the noble Pier Maria Rossi for his young Bianca Pellegrini. A love story of the fifteenth century.

Busseto. A must-visit for Opera-lovers as the birthplace of Giuseppe Verdi.

Polesine Parmense. A castle on the river, a Michelin-starred restaurant, and superb Culatelli di Zibello.

Colomo. A 15th century castle that once housed a lively court, just outside of Parma.

Salsomaggiore. Spend half a day - or more - at this popular spa town.

Berceto. A medieval village perched in the Apennines, famous for the Porcini Mushroom from Borgotaro.

Perfect Pairings

Colli di Parma DOP

This pairs incredibly well with the flavors of anolini in broth and sumptuous local meats: Prosciutto di Parma DOP, Culatello di Zibello DOP, Salame di Felino, shoulder of San Secondo and Strolghino, or accompanied by fried cake. It is also an excellent companion for Parmigiano Reggiano DOP.



Reggio Emilia



Toast with

Reggiano Lambrusco DOP

Grown in the area between the Po River and the hills of Matilda di Canossa.

Colli di Scandiano e di Canossa Lambrusco DOP.

The vineyards extend from the territories of Matilde di Canossa to Reggio Emilia.

The tour

Reggio Emilia. See the spectacular Basilica della Ghiara, which will celebrate its 500th anniversary in 2019. Meanwhile, the Museo del Tricolore is home to the first and original Italian flag. It was founded in 1797 as a symbol of the Cispadana Republic. **Do not leave without** a photo in front of the Valli Theater, seeing the Collection Maramotti, or touring the market of Piazza San Prospero. No trip would be complete without having an ice cream topped with Traditional Balsamic Vinegar of Reggio Emilia. Before it becomes a food product, Traditional Balsamic Vinegar is a recipe that every family hands down from generation to generation.





Highlights of Nearby Villages and Cellars

Canossa. Today there are few ruins left of the legendary castle, but the medieval atmosphere in the middle of nature remains intact. Other nearby castles include Matilde di Canossa, Rossena, Bianello, Carpineti and others.

Bibbiano. Birthplace of Parmigiano Reggiano cheese and home to various historic towers and a medieval castle.

Brescello. The Peppone and Don Camillo movies were filmed here.

Boretto. Port on the Po River with day cruises for visitors to take in the sites.

Gualtieri. A scenic square with arcades running along the perimeter, a museum of painter Ligabue and a cycle path along the Po River towards Guastalla.

Guastalla. A small palace of the House of the Gonzagas. Travel by bike to Lido where the river bank bustles on summer evenings with live music.

Correggio. A picturesque old town and a museum that houses a Redeemer painting of the Mantegna.

Castelnovo Monti. Relax in Tosco-Emiliano National Park, part of the Apennines Mountains.

Perfect Pairings

Reggiano Lambrusco DOP

The classic combination is with meats of various indigenous raw ham, such as culaccia and pancetta. Another loved pairing is with a rice cake or in which to dip Reggio cake.

Colli di Scandiano e di Canossa Lambrusco DOP
This wine's perlage pairs well with the cappelletti reggiani, pumpkin tortelli, homemade tagliatelle, and erbazzone. Be sure to leave room to have a glass with the King of cheeses, Parmesan Reggiano, which has just been crowned the number one DOP



Modena



Toast with

Modena boasts the largest and most vast production territory of Lambrusco in the world, producing four main types. They are controlled and evaluated by the Consortium Protection of the Lambrusco di Modena.

Lambrusco di Sorbara DOP

This variety's production area is located between the Secchia and Panaro Rivers. The ampelographic composition of the vineyards includes a minimum of 60% Lambrusco di Sorbara, 40% of Lambrusco Maximum salamino, and other Lambruschi - either alone or in combination - making up to 15%.

Lambrusco Salamino di Santa Croce DOP

The vineyards are located in the plains to the north of the province, around Carpi and its surroundings. Its ampelographic composition of the vineyards is composed of at least 85% Lambrusco Salamino and the other 15% is made up of Lambruschi or Ancellotta.

Lambrusco Grasparossa di Castelvetro DOP

Produced in the plains and hilly belt south of the via Emilia. The ampelographic composition of the vineyards is composed of at least 85% Lambrusco Grasparossa, and the remaining 15% uses Lambruschi and Malbo Gentile - either alone or in combination.

Lambrusco di Modena DOP

Its production area includes the entire administrative territory of the Municipalities of Bastiglia, Bomporto, Campogalliano, Camposanto, Carpi, Castelfranco Emilia, Castelnovo Rangone, Castelvetro di Modena, Cavezzo, Concordia sul Secchia, Finale Emilia, Fiorano Modenese, Formigine, Guiglia, Maranello, Marano on the Panaro, Medolla, Mirandola, Modena, Nonantola, Novi of Modena, Prignano on the Secchia, Ravarino, S. Cesario on the Panaro, S. Felice on the Panaro, S. Possidonio, S. Prospero sul Secchia, Sassuolo, Savignano sul Panaro, Serramazzoni, Soliera, Spilamberto, Vignola, all in the province of Modena,



The tour

Modena città. This city is utterly beautiful, with three UNESCO World Heritage Sites just steps from one another: Piazza Grande, the Romanic Cathedral and Torre della Ghirlandina.

Do not leave without climbing to the top of the Ghirlandina. Take a ride to the Liberty Albinelli Market and a photo with the statue of Pavarotti in front at the Teatro Comunale, and become enchanted at the Enzo Ferrari Museum (or in Maranello)

Highlights of Nearby Villages and Cellars

Carpi. The square looks like a Renaissance movie set with its turreted castle.

Mirandola. The village of Renaissance-era humanist Pico della Mirandola with a must-see castle.

Bomporto. This town's highlight is undoubtedly the hexagonal dock built by the Estensi

Nonantola. In the basement of the famous Abbey is the largest Romanesque crypt in Europe, with 64 columns.

Spilamberto. Home of the Museum of Traditional Balsamic Vinegar.

Vignola. Walk through the Middle Ages with its historical buildings and pastry shops selling Barozzi cake.

Castelvetro. Romantic medieval village with a chessboard-square.

Sassuolo. The Palazzo Ducale degli Estensi and relaxing at the Terme della Salvarola.

Perfect Pairings

Lambrusco di Sorbara DOP.

Drink this with tortellini in brood or a cutting board of cured meats, like Modena PDO Ham, Mortadella of Bologna IGP, perhaps accompanied by tigelle and crescentine.

Lambrusco Salamino di Santa Croce DOP.

Perfect with everything, even a good winter dish like the Cotechino IGP and Zampone IGP of Modena.

Lambrusco Grasparossa di Castelvetro DOP.

Try this wine with flakes of Parmigiano Reggiano DOP or a few drops of Traditional Balsamic Vinegar of Modena DOP with Carpi's sweet Mustard. It's also great with the Barozzi cake of Vignola and the amaretti of Spilamberto.

Lambrusco di Modena DOP.

Pair this with fresh pasta, macaroni with scallops and cockerel sauce, tagliatelle with meat sauce, tortelloni with pumpkin or ricotta topped with meat sauce or butter and sage.

Mantova



Toast with

Lambrusco Mantovano DOP

(Viadanese-Sabbionetano sub-area and Lombardy sub-area)

The tour

Mantova. Leaving the south Mantua tollgate, you begin to glimpse Mantova's historic core surrounded by lakes, which looks like it's straight from a postcard. Piazza Sordello is the heart of the city with the Duomo and the Palazzo Ducale.

Do not leave without seeing the Palazzo del Te or renting a bicycle to take the trail along the lakeside



Perfect Pairings

Lambrusco Mantovano DOP

There is no arguing: this is the bottle to choose to pair with a classic pumpkin tortelli, but because of its bubbles, this wine can also be served with the typical pies of Mantua like sbrisolona and rose cake.



Discover the Land of Lambrusco

This evaluation card of the wines will be printed, on which you can write down the characteristics of your favorite wine... Lambrusco of course!

VISUAL EXAM	WINE			
	CLARITY <input type="checkbox"/> Veiled <input type="checkbox"/> Quite limpid <input type="checkbox"/> Limpid <input type="checkbox"/> Crystalline <input type="checkbox"/> Bright	COLOR <input type="checkbox"/> Green-ish yellow <input type="checkbox"/> Straw yellow <input type="checkbox"/> Golden yellow <input type="checkbox"/> Amber-colored <input type="checkbox"/> Light pink <input type="checkbox"/> Cherry pink <input type="checkbox"/> Rosa claret <input type="checkbox"/> Purple red <input type="checkbox"/> Ruby red <input type="checkbox"/> Garnet red <input type="checkbox"/> Orange red	CONSISTENZA <input type="checkbox"/> Fluid <input type="checkbox"/> Not large <input type="checkbox"/> Quite consistent <input type="checkbox"/> Consistent <input type="checkbox"/> Viscous	FIZZ BUBBLES GRAIN <input type="checkbox"/> Coarse <input type="checkbox"/> Quite fine BUBBLES NUMBER <input type="checkbox"/> Poor <input type="checkbox"/> Quite numerous BUBBLES PERSISTENCE <input type="checkbox"/> Evanescent <input type="checkbox"/> Quite persistent <input type="checkbox"/> Persistent
OLFACTORY EXAMINATION	INTENSITY <input type="checkbox"/> Lacking <input type="checkbox"/> Little intense <input type="checkbox"/> Quite intense <input type="checkbox"/> Intense	COMPLEXITY <input type="checkbox"/> Not very long <input type="checkbox"/> Alittle complex <input type="checkbox"/> Quite complex <input type="checkbox"/> Complex <input type="checkbox"/> Wide	QUALITY <input type="checkbox"/> Common <input type="checkbox"/> Little fine <input type="checkbox"/> Quite fine <input type="checkbox"/> Fine <input type="checkbox"/> Excellent	DESCRIPTION <input type="checkbox"/> Aromatic <input type="checkbox"/> Vinous <input type="checkbox"/> Floral <input type="checkbox"/> Fruity <input type="checkbox"/> Fragrant <input type="checkbox"/> Herbaceous <input type="checkbox"/> Mineral <input type="checkbox"/> Spicy <input type="checkbox"/> Ethereal <input type="checkbox"/> Franc
	SOFTNESS SUGARS <input type="checkbox"/> Juicy <input type="checkbox"/> Agreeable <input type="checkbox"/> Lightly sweet <input type="checkbox"/> Sweet <input type="checkbox"/> Cloying ALCOHOLS <input type="checkbox"/> Light <input type="checkbox"/> Little hot <input type="checkbox"/> Hot <input type="checkbox"/> Alcoholic POLYALCOHOLS <input type="checkbox"/> Edgy <input type="checkbox"/> Little soft <input type="checkbox"/> Hot <input type="checkbox"/> Quite soft <input type="checkbox"/> Soft <input type="checkbox"/> Pasty	HARDNESS ACIDI <input type="checkbox"/> Flat <input type="checkbox"/> Little fresh <input type="checkbox"/> Quite fresh <input type="checkbox"/> Fresh <input type="checkbox"/> Acid TANNINS <input type="checkbox"/> Soft <input type="checkbox"/> Little tannic <input type="checkbox"/> Quite tannic <input type="checkbox"/> Tannic <input type="checkbox"/> Astringent MINERAL SALTS <input type="checkbox"/> Insipid <input type="checkbox"/> Little savory <input type="checkbox"/> Quite savory <input type="checkbox"/> Savory <input type="checkbox"/> Salted	EQUILIBRIUM <input type="checkbox"/> Little balanced <input type="checkbox"/> Quite balanced <input type="checkbox"/> Balanced INTENSITY <input type="checkbox"/> Lacking <input type="checkbox"/> Little intense <input type="checkbox"/> Quite intense <input type="checkbox"/> Intense <input type="checkbox"/> Very intense PERSISTENCE <input type="checkbox"/> Short <input type="checkbox"/> Little persistent <input type="checkbox"/> Quite persistent <input type="checkbox"/> Persistent <input type="checkbox"/> Very persistent QUALITY <input type="checkbox"/> Common <input type="checkbox"/> Little fine <input type="checkbox"/> Quite fine <input type="checkbox"/> Fine <input type="checkbox"/> Excellent	
TASTE-OLFACTORY EXAMINATION	STRUCTURE AND BODY <input type="checkbox"/> Lean <input type="checkbox"/> Weak <input type="checkbox"/> Full-bodied <input type="checkbox"/> Robust <input type="checkbox"/> Heavy			
	EVOLUTIONARY STATE <input type="checkbox"/> Immature <input type="checkbox"/> Young <input type="checkbox"/> Ready <input type="checkbox"/> Mature <input type="checkbox"/> Old HARMONY <input type="checkbox"/> Little harmonious <input type="checkbox"/> Quite harmonious <input type="checkbox"/> Harmonious			

Through the cellars

9TH EDITION ENOLOGICAL COMPETITION

“Matilde di Canossa -
Terre di Lambrusco”

Selected wineries 2018 edition:

- 1 Ariola Vigne e Vini SRL
- 2 Azienda Agricola Campana Sergio
- 3 Azienda Agricola Il Cortile di Giovanni Dall'Asta
- 4 Azienda Agricola Manicardi SRL
- 5 Azienda Agricola Messori Giancarlo di Messori Andrea
- 6 Azienda Agricola Montaldo di Gian Paolo Virgili
- 7 Azienda Agricola Moro di Rinaldini Paola
- 8 Azienda Vinicola Bertolani Alfredo SRL
- 9 Cantina Albinea Canali - Rea RE-51630
- 10 Cantina di Carpi e Sorbara SAC
- 11 Cantina di Santa Croce SAC
- 12 Cantina Divinja di Barbanti Denis
- 13 Cantina F.lli Carafoli Società Agricola S.S.
- 14 Cantina Settecani Castelvetro SAC
- 15 Cantina Sociale di Gonzaga SAC
- 16 Cantina Sociale di Gualtieri SCA
- 17 Cantina Sociale di Puianello e Coviolo SCA
- 18 Cantina Sociale di Quistello SAC
- 19 Cantina Sociale di San Martino in Rio SCA
- 20 Cantina Sociale Formigine Pedemontana SAC
- 21 Cantina Sociale Masone - Campogalliano SCA
- 22 Cantine Ceci SPA
- 23 Cantine Due Torri nella Val d'Enza SCA
- 24 Cantine Giubertoni SRL
- 25 Cantine Lebovitz SNC
- 26 Cantine Lombardini SRL
- 27 Cantine Riunite & CIV SCA
- 28 Cantine Virgili Luigi SRL
- 29 Casali Viticultori SRL
- 30 Cavicchioli Umberto & Figli - Rea RE-51630
- 31 Chiarli 1860 - Rea MO-7815
- 32 Cleto Chiarli Tenute Agricole - Rea MO-224940
- 33 Emila Wine SCA
- 34 Gavioli Antica Cantina SRL
- 35 Giacobazzi A. e Figli SRL
- 36 Lini Oreste & Figli SRL
- 37 Medici Ermete & Figli SRL
- 38 Monte delle Vigne SRL
- 39 Società Agricola “La Piana” di Gianaroli M. e Leonelli E.
- 40 Società Agricola Cantina Bassoli S.S.
- 41 Società Agricola Pezzuoli S.S.
- 42 Tenuta Vandelli di Vandelli Valter
- 43 Vigna e Vino SRL

Torino



Piacenza



of Lambrusco's lands





INFORMATIONS

Tourist information and
reception office Parma

+39 0521 218889

Tourist information
and reception office
Reggio Emilia

+39 0522 451152

Tourist information and
reception office Modena

+39 059 2032660

Tourist information and
reception office Mantova

+39 0376 432432

www.winefoodemiliaromagna.com

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Camera di Commercio
Reggio Emilia



Consorzio Tutela
del Lambrusco di Modena

Consorzio Tutela
Vini Emilia