

LAMBRUSCO DI SORBARA

Exclusively grown in the province of Modena, it is one of the most classic Lambrusco wines of the Emilia Region. It seems to have been selected from wild vines on the banks of the Secchia river.



Ampelographic characters: the variety is not homogeneous, however only the type with green rachis and sub-rounded berries is currently grown. The bud has an expanded cottony white apex. The leaves are whole, almost medium-sized and pentagonal, with a dull green colour and a wooly underside. The petiolar sinus is very open and U-shaped. The cluster is medium-sized, elongated, pyramid-shaped, often winged, and semi-sparse or sparse, due to coulure and millerandage (it is almost self-sterile, hence it needs cross-fertilisation with Lambrusco Salamino). The medium-sized, sub-rounded, blue-black-coloured berry has a thick skin.

Cultural aptitude: very vigorous vine with an upright growth habit, with robust and very branched shoots. It prefers deep, fresh, clayey or sandy soils that are not excessively fertile.

Training system and pruning: it adapts to expanded training systems and to long and rich pruning. It requires cross-fertilisation (sometimes forced) so that the canopy does not hinder the natural and artificial air circulation around the inflorescence. It accepts only partial mechanisation of green pruning.

Bud-burst period: average.

Ripening period: average-late.

Yield: average and quite constant.

Susceptibility to diseases and adverse conditions: partial flower abortion caused by male sterility makes it susceptible to coulure and millerandage. Good resistance to spring frosts. Susceptible to grapevine phytoplasmas.

Enological potential: more valuable than other Lambrusco wines. If bottled when still young and sweet, it produces an almost dry and sparkling wine, bright ruby-red coloured with garnet highlights, with a special scent reminiscent of violet. Fairly full-bodied, fresh, savoury, harmonic. Blending it with other Lambrusco wines significantly improves the product.

Clones in propagation: Lambrusco di Sorbara R4, VCR20, CAB2V, CAB21G.

Clones undergoing homologation procedure: VCR94, VCR95.



CULTIVATED AREA IN ITALY

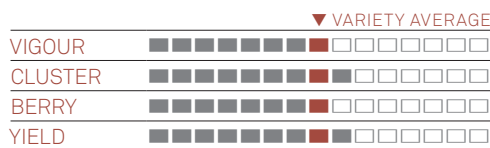
YEAR	1970	1982	1990	2000	2010
HECTARES	1,766	2,168	1,593	1,459	1,740

LAMBRUSCO DI SORBARA

R4

Origin: Bomperto (MO)

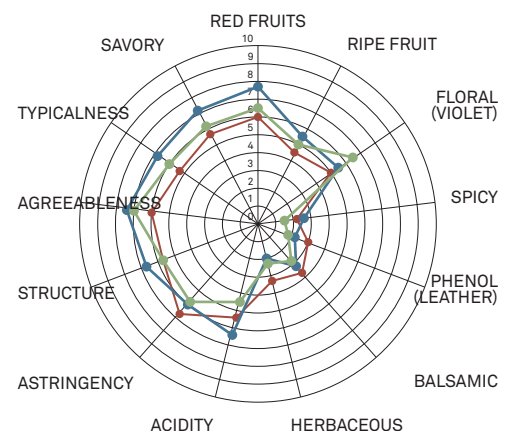
Registration year: 1969



Enological potential: it gives an intensely violet-scented wine. Suitable for blending with other Lambrusco wines (Lambrusco Salamino in particular) and for production of sparkling wines, but it is also suitable for still wines.

SENSORY ANALYSIS

● Variety average ● R4 ● VCR20

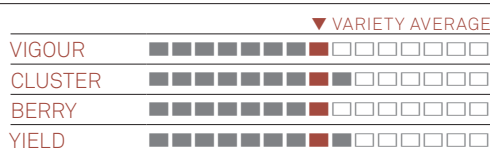


LAMBRUSCO DI SORBARA

VCR20

Origin: Saliceto (MO)

Registration year: 2004



Enological potential: it gives an excellent wine for the Lambrusco type, which is intensely scented, with a good fixed acidity and typicalness. Compared to other selections, the fruit setting of this clone is significantly higher.