



## Ferretti Vini

### Elisa and Denise Ferretti

We strongly believe that the best Lambrusco is made in the vineyard, not in the wine cellar. This is our core philosophy based on our methods of working in our vineyards, which are all mostly trained to the Guyot system, recalling the principles handed down from the ancestral traditions in our family.

*“La téra l’é baša”* ... plant the root cuttings, clean them and keep them free from weeds, watch them and keep them straight for the first 3 years before the production, work the soil via hoeing so that the roots go deep which give vigor to the vine. And never any use of herbicides or fungicides that could affect the product leaving a trace in the finished wine is banned. Yes, the earth is hard work, but in view of the quality of working, it is always the right way to work.

Manual pruning of the vines. *“Make me poor I’ll make you rich”* ... is our guideline during both winter and spring pruning, carried out manually according to the innovative

*Simonit & Sirch’s* conservative method that safeguards the vitality and integrity of the vineyards. The right selection of shoots allows us to reduce yields and pursue quality grape growth.

*“Anyone who wants all the grapes does not have good wine”* ... this is our firm belief in only manual harvesting, which is where the celebration of the fruits of our labor are gathered, and above all, it is a moment of careful selection of only the best grapes according to their state of health and ripeness. Only harvesting the healthiest and best grapes allow us to minimize interventions in the cellar to obtain a *NATURAL Lambrusco*.

We strongly depend on the many climatic factors that characterize every harvest and that can give life to different wines from one vintage to another, which is the beauty of Mother Nature.





## Caveriol Ros 2016

**APPELLATION** Lambrusco dell'Emilia IGP

**GRAPE** 25% Lambrusco Salamino, 25% Maestri,  
20% Grasparossa, 20% Marani and  
10% Ancellotta grapes

**VINEYARD** Planted in 1972

**HARVEST** Hand harvested in to small boxes and trans-  
ported immediately to the winery.

**VINIFICATION** Four days of skin maceration and ferment-  
ed spontaneously from indigenous yeasts.  
Resulting wine is aged nine months sur lie  
and refermented naturally, via the ancestral  
méthod in the bottle without clarification..

**FILTRATION** Not clarified, fined or filtered.  
Expect a deposit in this unfiltered wine.

**ALCOHOL CONTENT** 11.5%

**SERVING TEMPERATURE** Serve well chilled

**SULFITES** None used or added

**BOTTLES PRODUCED** ~1200 per year

**TASTING NOTES** An intense violet color with abundant  
and persistent foam. The nose is round and deep with  
light fruity notes surrounded by spicy notes and leather  
with laurel. It is fruity in the mouth with a hint of  
almonds. Tannins bring a pleasant spicy finish leaving  
the wine very drinkable.





## Al Cër 2016

**APPELLATION** Lambrusco dell'Emilia IGP

**GRAPE** 25% Lambrusco Salamino, 20% Maestri,  
15% Grasparossa, 15% Ancellotta, 10% Marani,  
8% Oliva, 5% Barghi & 2% Foglia Frastagliata

**VINEYARD** Planted in 2011

**HARVEST** Hand harvested in to small boxes and trans-  
ported immediately to the winery.

**VINIFICATION** Immediately after hand harvesting the  
grapes are macerated for 8-hours followed  
by spontaneous fermentation from indig-  
enous yeasts. Aged 6 months sur lie and  
refermented naturally in the bottle without  
clarification.

**FILTRATION** Not clarified, fined or filtered.  
Expect a deposit in this unfiltered wine.

**ALCOHOL CONTENT** 12%

**SERVING TEMPERATURE** Serve chilled

**CHARACTERISTICS** Intense and brilliant pink color with red-  
dish reflections accompanied by a fine bubble. To the  
smell of ripe strawberry notes, berries and blueberry,  
pink floral notes with a delicious finish of bread crust.  
On the palate, a fresh, fruity and persistent taste, an  
alcoholic and tannic note dries and cleans the palate  
leaving elegant almond-like roasted toasted notes.

**BOTTLES PRODUCED** 3500



## Al Scûr 2016

**APPELLATION** Lambrusco dell'Emilia IGP

**GRAPE** 25% Lambrusco Salamino, 20% Maestri,  
15% Grasparossa, 15% Ancellotta, 10% Marani,  
8% Oliva, 5% Barghi & 2% Foglia Frastagliata

**VINEYARD** Planted in 1972

**HARVEST** Hand harvested in to small boxes and trans-  
ported immediately to the winery.

**VINIFICATION** Four days of skin maceration and ferment-  
ed spontaneously from indigenous yeasts.  
Resulting wine is aged nine months sur lie  
and refermented naturally, via the ancestral  
méthod in the bottle without clarification..

**FILTRATION** Not clarified, fined or filtered.  
Expect a deposit in this unfiltered wine.

**ALCOHOL CONTENT** 11.5%

**SERVING TEMPERATURE** Serve chilled

**CHARACTERISTICS** A wine with impenetrable purplish red  
color with generous foam. On the nose are floral and  
fruity notes of ripe cherry, slightly spiced and a well-  
known leather animal given by L. Grasparossa: a nose  
out of the patterns given above all by bottle fermen-  
tation. On the palate a full taste with fruity notes of  
cherry with a decided tannin and a persistent finish.

**BOTTLES PRODUCED** 5000