

ZANASI

Castelvetro, Modena, Emilia Romagna, Italy



ABOUT THE PRODUCER

The Zanasi family has cultivated vineyards in Campogalliano, near Modena, for over a century. In the 1960s, they began vinifying their own grapes, with a long-standing focus on Lambrusco di Sorbara, the most expressive varietal of their area. A second vineyard was added in Limidi di Soliera, near the Secchia River, where sandy-clay soils provide Sorbara with its signature freshness, elegance, and acidity. Today, the family produces a small selection of authentic, naturally made wines from Sorbara, Grasparossa, and Grechetto Gentile, using traditional techniques and indigenous yeasts. Zanasi is a deeply local, multi-generational project rooted in respect for the land with low-intervention methods.

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IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

Organic certified and IPM

TOTAL AREA UNDER VINE

22 hectares

LOCATION OF VINEYARDS

Campogalliano, Limidi di Soliera (Podere Santa Maria), Castelvetro Hills

SOIL DETAILS

clay-limestone soils rich in iron (red clay) alluvial sandy-clay with excellent drainage

GRAPES

Lambrusco di Sorbara, Lambrusco Grasparossa di Castelvetro, Grechetto Gentile (Pignoletto)



IN THE CELLAR

WINEMAKER

Marco Zanasi and family

YEAST UTILIZED

Indigenous and selected

FILTRATION STABILIZATION

Light filtration & stabilization for some; no filtration

FERMENTATION & AGING VESSELS

Stainless steel tanks for primary fermentation and autoclave; Traditional bottle fermentation on lees. Cool macerations (3-6 days) at low temperatures



ADDITIONAL NOTES

WINEMAKING STYLE

Authentic, low-intervention methods focused on capturing varietal freshness and regional character. Renowned for elegant, energetic Lambruscos

WINES PRODUCED

Santa Maria Lambrusco di Sorbara, La Lama Lambrusco di Sorbara, Le Argille Rosse Lambrusco Grasparossa DOP, Pignoletto Gavassa DOP

TOTAL PRODUCTION

Low annual production

