



- **Winery Location:** Campogalliano & Limidi di Soliera, Modena
- **Grape(s):** 100% Lambrusco di Sorbara
- **Designation:** Lambrusco di Sorbara DOP
- **Vineyard Sources:** Soliera, Santa Maria cru
- **Vineyard Size:** 14 hectares; south/south-west
- **Age of Vines:** Average 80 years
- **Soil:** Clay and sand
- **Skin Maceration Time:** 24 hours
- **Fermentation & Aging:** Primary fermentation in stainless steel; frothing for 10 weeks, re-fermentation in autoclave (Charmat method)
- **Annual Production:** Approx. 35,000 bottles

### **Additional Technical Information:**

**Sulfites (ppm)** – Contains sulfites

**Filtration agents?** Light filtration

**Stabilization agents?** Cold stabilization

**Yeast utilized** – Selected yeast

**Organic/Biodynamic?** Sustainable viticulture

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### **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.



- **Winery Location:** Campogalliano & Limidi di Soliera, Modena
- **Name of Wine:** La Lama Lambrusco di Sorbara DOP – rifermentato in bottiglia
- **Grape(s):** 100% Lambrusco di Sorbara
- **Designation:** Lambrusco di Sorbara DOP
- **Vineyard Sources:** Soliera
- **Vineyard Size:** Single vineyard "La Lama" near the Secchia River; south/west
- **Age of Vines:** Oldest planted in '56
- **Soil:** Sandy, alluvial soils
- **Skin Maceration Time:** 25–30 days
- **Fermentation & Aging:** Primary fermentation in stainless steel with native yeasts; re-fermentation in bottle (ancestral method)
- **Annual Production:** Approx. 10,000 bottles

### **Additional Technical Information:**

**Sulfites (ppm)** – Contains sulfites

**Filtration agents?** unfiltered, with lees present in bottle

**Stabilization agents?** Cold stabilization

**Yeast utilized** – Indigenous yeasts

**Organic/Biodynamic?** Sustainable viticulture

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- **Winery Location:** Campogalliano & Limidi di Soliera, Modena
- **Name of Wine:** Argille Rosse Lambrusco Grasparossa DOP
- **Grape(s):** 100% Lambrusco di Sorbara
- **Designation:** Lambrusco di Sorbara DOP
- **Vineyard Sources:** Savignano sul Panaro
- **Vineyard Size:**
- **Age of Vines:** 30 years
- **Soil:** Red clays
- **Skin Maceration Time:** 3 days
- **Fermentation & Aging:** Primary fermentation in stainless steel with native yeasts; frothing for 10 weeks; re-fermentation in bottle (ancestral method)
- **Annual Production:** Approx. 10,000 bottles

### **Additional Technical Information:**

**Sulfites (ppm)** – Contains sulfites

**Filtration agents?** unfiltered, with lees present in bottle

**Stabilization agents?** Cold stabilization

**Yeast utilized** – Selected yeasts

**Organic/Biodynamic?** Sustainable viticulture

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- **Winery Location:** Campogalliano & Limidi di Soliera, Modena
- **Name of Wine:** Gavassa Pignoletto Frizzante DOC – Rifermentato in Bottiglia
- **Grape(s):** 100% Grechetto gentile
- **Designation:** Pignoletto Frizzante DOC
- **Vineyard Sources:** Single parcel in Montebudello; south/east
- **Vineyard Size:** 3 hectares
- **Age of Vines:**
- **Soil:** Clay, silt
- **Skin Maceration Time:** None; direct press
- **Fermentation & Aging:** Primary fermentation in stainless steel with indigenous yeasts; partial fermentation stopped to retain residual sugar; re-fermentation in bottle the following spring
- **Annual Production:** Approx. 6,000 bottles

### **Additional Technical Information:**

**Sulfites (ppm)** – Contains sulfites

**Filtration agents?** Unfiltered

**Stabilization agents?** Cold stabilization

**Yeast utilized** – Indigenous yeast

**Organic/Biodynamic?** Sustainable practices

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