

Monte delle Vigne

IGT Emilia | Lambrusco Selezione



The Story: We are confident that our Lambrusco selections are among the finest in the Mid-Atlantic, and Monte delle Vigne is a perfect example. The winery, founded by Andrea Ferrari in 1983, sits at 300m. Monte delle Vigne produces its Lambrusco wines with the Maestri clone. The property practices organic viticulture but is not certified. The soils are limestone and clay with lots of mineral deposits. This is our first time working with a Maestri producer. We love these wines for their pure fruit and very lively mouth feel. The winery also makes some fascinating wines from Malvasia di Candia and Barbera.

Vineyard: Flat sites on the western side of their vineyards located from the Po Valley to the highest peaks of the Tuscan-Emilian Apennine. These sites have a southwest exposure and sit at 200masl. Vines are 20 years old on average, planted densely at 6,000 plants/ha. Grapes were hand-harvested in September/October and hand-selected specifically for this wine.

Vinification: Grapes were gravity-pressed in the underground winery: Fermented and macerated in smaller stainless steel tanks per the Charmat method.

Ageing: 20 days in smaller stainless steel tank.

Everything else you want to know about this

wine: Lambrusco Maestri produces the darkest wines of the Lambrusco varieties and is the most fruity with soft and creamy bubbles with natural acidity making it a refreshing wine. It is rare to find it in a single-varietal wine making the Lambrusco from Monte delle Vigne that much more special. The Classico is purple and bright while the Selezione is more structured, balanced by its intense fruitiness. Maestri was likely named after the municipality of Villa Maestri in the province of Parma in Emilia Romagna, nearby where it is predominantly grown: Although plantings are on the rise including in Australia and Argentina. It's a productive vine with bunches of smaller grapes with thick skins giving the wine its deep color.

Varietal: 100% Lambrusco Maestri

Region: Emilia-Romagna, IT

Winemaker: Andrea Ferrari

Method: Charmat

Production: 40,000 bottles

Farming: Sustainable

Soil: Calcareous Clay

Le Storie
Wines