



MONTCALM
WINE IMPORTERS, LTD



WINERY	Moro di Rinaldini
WINE	Pjcol Ross Lambrusco VSQ Brut Vino Spumante
REGION	Emilia Romagna
VARIETAL	100% Pjcol Ross (Lambrusco)
LOCATION OF VINEYARDS	Calerno di Sant'Ilario d'Enza Reggio Emilia
ORIENTATION	North/South
ALTITUDE	64 meters above sea level
TYPE OF PLANTING	Integrated vineyard management using pesticides only when necessary
SOIL	Alluvial pebbly mix
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Temperature-controlled fermentation "in rosso" on the skins. Bottled in late winter.
AGING	Second fermentation naturally in the bottle with formation of sediment. Remains on the yeasts for a minimum of 12 months with attentive riddling.
ALCOHOL CONTENT	11.5%
TOTAL PRODUCTION	20,000 bottles
OENOLOGIST	Luca Zavarise

TASTING NOTES

Deep red in color. Complex aroma of fresh red fruit on the nose. Dry, straightforward, and full-bodied on the palate with ample tannins on the finish. Pairs well with all Emilian cuisine, red meats, first courses with red sauces, roasted pork, ostrich, and fish soup.

ABOUT THE WINERY

The Moro Rinaldini farm was originally established in the late 1960s by the patriarch, Rinaldo Rinaldini, as a popular family restaurant. It is located at the foot of the Matilda hills, halfway between Reggio Emilia and Parma.

Pjcol Ross is an ancient, native sub- varietal of Lambrusco that was almost lost: due to its natural low yields it had been replaced with more productive varieties. The current owners of the winery found some plantings and were able to revive it and they now produce it in a champenoise method which highly enhances its flavor profile and elegance.

Today the business is still family-owned and run by Paola Rinaldini, her husband Marco Melegari, and their son, Luke who cares for the vineyards. The cellar has been converted from an old farmhouse (ca. 1884) which stands in the middle of the vineyards.

www.rinaldinivini.it