



#### TASTING NOTES

Deep color, smooth, and long finish.

## Fratelli Ottoni Lambrusco Dolce "Ritornello"

COUNTRY ABV  
Italy 8%

REGION VARIETALS  
Emilia-Romagna Lambrusco

APPELLATION  
Lambrusco  
dell'Emilia IGT

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#### WINERY

Emilia Romagna is a region known throughout Italy for great wine and upbeat music. Here, the traditional orchestras play a kind of music called "Liscio" in the original dance halls known as "Blaere."

The project Fratelli Ottoni was created to enhance the symbiosis between music and wine typical of this region. In the orchestra, the Brass section gives color to the songs while the individual elements of Trumpet, Tuba, Saxophone, and Trombone blend together to create a unique harmony. This is the goal of Fratelli Ottoni—individual excellence that joins together toward a common symphony.

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#### CULTIVATION

Soil is limestone and clay. The must, obtained by very soft pressing, undergoes an initial fermentation at a controlled temperature of 10°C (50°F).

#### VINIFICATION

Traditional maceration for 3-5 days at a controlled temperature of 20° C. The second fermentation takes place in autoclave with selected yeasts, followed by a filtration before bottling.