

VINO FINO

Explore a World of Wine

PALTRINIERI RADICE LAMBRUSCO di SORBARA DOC 2022

95 **STAFF
PICK**



Original price was: \$39.99. **\$34.99** Current price is: \$34.99.

Product Code:	2576	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Emilia-Romagna	Volume:	750ml
Sub Region:	Lambrusco di Sorbara DOC	Alcohol:	11.5%
Style:	Sparkling	Grape:	100% Lambrusco di Sorbara
Variety:	Pét Nat (Ancestral Method)		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

Of the 9 or so varietals of Lambrusco, Sorbara (after the town) is the only one which is naturally pale pink. From a single vineyard named Cristo, Radice ("roots") is made with traditional or ancestral bottle fermentation using native yeasts. Salmon pink with notes of raspberry, red cherry and zingy acidity. Radice has a worldwide cult following; one sip will confirm why. Enjoy with anything fried or fatty.

95/100 Wine Enthusiast (2022 Vintage)

"This lightning bolt of a wine opens with aromas of tart red berries, ruby red grapefruit and fresh rose that pour out of the glass. The zippy palate continues the energy of the nose with flavours of sour cherry, pickled watermelon, wild mint and thyme all leading to a finish that seems to never end. Delish! Polaner Selections."

93/100 Vinous (2020 Vintage)

"The supremely elegant 2022 Lambrusco di Sorbara Radice is a pretty pink with orange hues. It opens with a blend of orange zests, tangerine and cracked slate. This enters the palate with a silken bead of bubbles contrasted by a sour burst of citrus as

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exotic inner florals and candied ginger nuances swirl throughout. A subtle grapefruit hint emerges through the crisply refreshing finale as the 2022 slowly tapers off. This is a blockbuster Radice. Enjoy it chilled for immediate satisfaction, or let it slowly warm up in a large bowled glass."

Reviews for previous vintages below...

Jancis Robinson (2020 Vintage)

"Pet-nat style of Lambrusco. Cloudy guava pink. Smells of dried rose buds, marshmallows, Turkish delight, blood orange. Bone, bone dry. Like the crunch of French breakfast radishes served with bitter orange and sour cherry. Herbal. Super-tart but wonderfully refreshing. Needs some fatty fennel-and-truffle salami to go with it!"

***Note for courier freight - 12 bottle freight rate applies for up to each 6 bottles - we will contact you if applicable.**

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch