

PALTRINIERI RADICE LAMBRUSCO di
SORBARA DOC 2024

Award badge and or type unique

Award badge

Product image

\$36.99

"The most iconic ancestral method Lambrusco di Sorbara"

Product Code:	2576	Closure:	Bottle Cap
Country:	Italy	Unit:	Each
Region:	Emilia-Romagna	Volume:	750ml
Sub Region:	Lambrusco di Sorbara DOC	Alcohol:	11.0%
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

Radice is wine that we absolutely love at Vino Fino. There is so much vitality in the bottle and one sip leaves you absolutely salivating and wanting more.

Of the many Lambrusco grapes, Sorbara stands out for its lightness, fragrance, and naturally pale pink hue. It's the most delicate and lifted expression in the Lambrusco family — more akin to rosé than red in both colour and feel.

This wine, “Radice” (meaning roots), is the flagship of the Paltrinieri family, who have been growing Sorbara in the Cristo di Sorbara vineyard since 1926. Today, the estate is in the hands of Alberto Paltrinieri, who continues the tradition with a modern energy and deep local knowledge.

Radice is made using the ancestrale method — the same style gaining popularity among pét-nat lovers — where the wine finishes fermentation in bottle, unfiltered, and sealed with a crown cap. This results in gentle, clouded bubbles and a bone-dry

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profile that's explosively fresh.

Expect notes of violet, raspberry, redcurrant, and just a whiff of citrus zest. The palate is crisp, zippy, and utterly moreish — a cult favourite for good reason.

94/100 Kerin O'Keefe, August 2025 (2024 Vintage)

"The 2024 Radice, a benchmark wine in the denomination along with its sibling Lecclisse, opens with delicately enticing aromas of small red berry, violet, lavender, citrus and wild herb. Showing great racy tension, the palate is bone-dry and savoury, featuring pomegranate, cranberry, blood orange and saline notes. Made with the ancestral method of bottling the wine while still on its lees, as you get toward the bottom of the bottle, you'll also find yeasty flavours recalling brioche. Bright acidity and a fine fizz provide energy and finesse."

17/20 Walter Speller, JancisRobinson.com, November 2025 (2024 Vintage)

"Orangey pale pink. An enticing nose of hay, orange blossom honey and fresh apricot. Very fresh cool apricot and apple fruit with subtle, pearly CO2. The most wonderful and original aperitif at only 11% abv. "

***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