

## Cantina LINI:

### “The Best Lambrusco in the World”

Alicia Lini is a fourth-generation winemaker whose family's historic cantina has been producing Lambrusco in Correggio, in the province of Reggio Emilia, since 1910. “With our wines”, says the twenty-something Alicia, “we look for quality over quantity, and we express a respect for tradition while looking for innovation in making our bubbles”. While the Lini family has been making Lambrusco - white, rosé, and red - for nearly a century, enologist Fabio Lini (Alicia's father) has more recently found inspiration in the wines of Champagne. His passion for bollicine (BOH-lee-CHEEN-neh, “bubbles”, as they say in Italian) led to the creation of a metodo classico or “traditional-method” Lambrusco, double-fermented and riddled in bottle, vinified exclusively from Salamino grapes, a variety considered the most noble of the many Lambrusco clones. This vintage-dated Lambrusco ages for up to three and four years before disgorgement and represents what is arguably the finest expression of Lambrusco. “We love our wines and our traditions”, says Alicia, “and my dad wanted to create a wine that went beyond the perception of commercial Lambrusco. The result is a fine perlage (fizziness) and a wine with delicate aromas and flavors - we feel it is the best Lambrusco ever made”.

“I have discovered the best Lambrusco in the world”, writes Daniele Cernilli, editor-in-chief of the Gambero Rosso Guide to the Wines of Italy, “and it is called ‘Corrigia Brut’. It is made by Lini in Correggio using Lambrusco Salamino and the champagne method. Serve it chilled... paired with charcuterie, fried foods, and flavorful first courses. You can even serve it with just a cracker topped with mortadella: it will make you feel like you can reach up and touch the sky with your finger”.

When we tasted Lini's champagne-method Lambrusco last February, we - like Cernilli - found it to be the best Lambrusco we had ever tasted. Corrigia Brut is made using the champagne method or metodo classico: after the initial fermentation, the wine is fermented again in bottle to create its inimitable bubbles. Made from 100% Salamino grapes (the most noble of the Lambrusco clones), this wine is rich and flavorful in the mouth. Our favorite pairing? Shards of Parmigiano Reggiano and strawberries drizzled ever so gently with a kiss of traditional balsamic vinegar.