



Fondo Bozzole, "Incantabris" Lambrusco

Region: Lombardia Alcohol: 11% Grape Varietal: 100% Lambrusco Ruberti

HISTORY

Brothers Franco and Mario Accorsi are farmers at heart, more specifically, they primarily cultivate orchards filled with local varieties of pears and apples. The farm was run by their grandfather Ezio who raised cows and produced cheese sold in the local markets around south eastern Lombardy. Today Franco and Mario have integrated orchard fruit production with several small parcels of old vineyards and focus on producing wines from near-lost indigenous varieties of lambrusco. They seek only to have the cleanest fruit and the healthiest environment to work in, for the animals and insects living in the vineyards and for the customers and vineyard workers alike who consume the product. The Oltre Po` Mantovano, as the name suggests, lies on the banks of the Po` River Valley to the south of the village of Mantova. This unique and tiny DOC is the only appellation outside of Emilia-Romagna that produces true lambrusco.

VINEYARDS

Fondo Bozzole was started in 2010 using the organic method of crop protection. Making organic wine means avoiding the use of chemicals at every stage of cultivation, whether to fertilize or combat disease outbreaks. The only fertilizers used are organic, only mechanical weeding and pest control is done with natural products. Soils are clay and limestone mixed with alluvial deposits left by the river.

WINEMAKING

Fondo Bozzole was among the first to use a specialist in viticulture, at a time when most winemaking in the area was considered marginal activity. L'Incantabris is a Lambrusco wine made from grapes grown in a guyot Ruberti, a system that is not used on the plain because it does not exploit the maximum productive potential but, on the contrary, limits of a good 50% of the amount of grapes produced. The grape used, the Ruberti, is a native variety of Mantovana, a lambrusco clone most appreciated for the softness and typical cherry fragrances. Natural fermentations and low sulfur additions are key to the production. After pressing, the wine goes through most of its fermentation in stainless steel, bottled in early winter with secondary fermentation finished in the bottle on the lees, resulting in an earthy, nuanced wine.

TASTING NOTES

The reduced yields can be instantly seen in the bright purple color in the glass with a gorgeous magenta rim. The wine is quite fizzy at first and opening the bottle 10 minutes before drinking is recommended. The nose of black cherries and wild-flowers comes through the fizz on the nose. On the palate there is black raspberry with a balsamic-like bitterness and appetizing tannins.