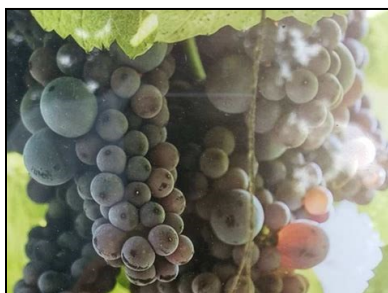


PALTRINIERI

EMILIA-ROMAGNA



Alberto Paltrinieri belongs to the third generation of a family history of winemakers (Achille Paltrinieri built the house and cantina in 1926) to produce Lambrusco Sorbara. Stubborn and unconventional, Alberto has never followed fashion, but on the contrary, has always remained firmly anchored to the idea of territorial wine, exploiting the precious teachings of his father and grandfather. Together with his wife Barbara Galassi personally takes care of operations in the vineyard and in the winery, also thanks to the contribution of the winemakers Attilio Pagli and Leonardo Conti.

The vineyards and winery are just north of Modena in Emilia-Romagna, right off of the A1 autostrada, Italy's main vertical thoroughfare. 'Il Cristo' is the Paltrinieri's main vineyard. It got its name from a neighboring trattoria and well-known waystation just north of Modena, situated between the two rivers Secchia and Panaro. The Il Cristo vineyard is characterized by medium-textured soils, loose and loamy, enabling the vigor of the vine to enhance the acid components as well as saline and mineral characters in the wine.

The Paltrinieris have 15 hectares of vineyards. Farming is a carefully-calibrated lotta integrata (lutte raisonnée in French; "sustainable" is probably the closest analogue in English), meaning that the producer will spray when rot or pest pressure in the vineyard dictates in their view. All fermentations, both primary and secondary, are with native yeasts and are longer than the norm. The longer fermentations "help preserve what's there" in the grapes, according to Alberto. Total production is about 100,000 bottles per year.



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