



# EMILIA-ROMAGNA

MODENA

# franchina e.giarone

## NOT ONLY LAMBRUSCO...

Franchina e giarone is a small farm located on the hills of Emilia started by Luca Pizzetti in 2020. Two plots farmed organically with a total of about six hectares near Castelvetro. Here, Luca produces wines with local vines: Lambrusco, Trebbiano Modenese, Trebbianina, Sgavetta and others.

The vines are between 15 and 50 years old, including Lambrusco and Trebbiano, with younger vines of local varieties, Trebbiano Modenese, Trebbiano di Spagna, Lambruschi, Sgavetta, Negretto, Uva Tosca and Festasio.

The focus here is sparkling wine with the method of natural refermentation in the bottle. But Luca does not stop there. He sets aside a selection of the grapes for vinification of still wine. There is no use yeast or other additives (only a small quantity of sulfites).

VARIETIES: LAMBRUSCO GRASPAROSSA, TREBBIANO MODENESE, TREBBIANINA, SGAVETTA, NEGRETTO, UVA TOSCA, FESTASIO  
PRODUCTION: 10,000 BOTTLES



# ZUZU

## BIANCO FRIZZANTE

Grape variety: Trebbiano Modenese, Trebbiano di Spagna

Appellation: Emilia IGP

Vintage: 2021

Production area: Colombaro, Levizzano, Rodiano

Vineyard management: practicing organic

Age: 15 years

Collection method: manual

Harvest: first week of September

Production: 4000 bottles

In the cellar: Sparkling white wine obtained from the pressing of a blend of Trebbiano Modenese and Trebbiano di Spagna.

The pressing is followed by spontaneous fermentation, vinification and aging in berglass tanks. After spending the winter in the tank, it was bottled during the crescent moon of March. Refermentation kick-started in bottle through the addition of frozen must from the same vintage and grape sugar. Not disgorged.

13% vol.



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# PERBENCI

## ROSATO FRIZZANTE

Grape variety: Lambrusco Grasparossa

Appellation: Emilia IGP

Vintage: 2021

Production area: Colombaro, Levizzano, Rodiano

Vineyard management: practicing organic

Age: 15 years

Collection method: manual

Harvest: first week of September

Production: 5700 bottles

In the cellar: Sparkling rosé wine, obtained by pressing whole bunches of Lambrusco Grasparossa. The pressing is followed by spontaneous fermentation, vinification and aging in fiberglass tanks. After spending the winter in the tank, it was bottled during the crescent moon of March. It did not convert all the sugar into alcohol in the tank, so it finished fermenting in the bottle. Not disgorged.

12.5% vol.



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# IENIDE

## ROSSO FRIZZANTE

Grape variety: Trebbiano Modenese, Trebbiano di Spagna

Appellation: Emilia IGP

Vintage: 2021

Production area: Colombaro, Levizzano, Rodiano

Vineyard management: practicing organic

Age: 50 years

Collection method: manual

Harvest: second week of September

Production: 3300 bottles

In the cellar: Sparkling red wine, obtained from Lambrusco Grasparossa grapes. Spontaneous fermentation, 5-day maceration, 3/4 punch downs per day. Not pressed, vinified and aged in fiberglass tank. After spending the winter in the tank, it was bottled during the waning moon of June. Re-fermentation kick-started in bottle through the addition of frozen must from the same vintage. Not disgorged.

11.5% vol.



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# DEDALO

## WHITE WINE

Grape variety: Trebbiano di Spagna

Appellation: Emilia IGP

Vintage: 2021

Production area: Colombaro, Levizzano, Rodiano

Vineyard management: practicing organic

Age: 45 years

Collection method: manual

Harvest: second week of September

Production: 700 bottles

In the cellar: White wine obtained from the pressing of Trebbiano di Spagna grapes. The pressing is followed by spontaneous fermentation, vinification and aging in fiberglass tanks. Aged in contact with its fine lees until the summer following the harvest, it was bottled during the waning moon of July.

13% vol.



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# SCAMPOLI

## RED WINE

Grape variety: blend of Sgavetta, Negretto and other red grapes

Appellation: Emilia IGP

Vintage: 2021

Production area: Colombaro, Levizzano, Rodiano

Vineyard management: practicing organic

Age: 15 years

Collection method: manual

Harvest: second week of September

Production: 500 bottles

In the cellar: Red wine obtained from a blend of Sgavetta, Negretto and other red grapes, destemmed and not crushed. Spontaneous fermentation, 12-day maceration, 3/4 punch downs per day. Not pressed, vinified and aged in fiberglass tank. After spending the winter in the tank, it was bottled during the waning moon of August.

12% vol.



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# CAPPELLO MATTO

## WHITE WINE

Grape variety: Trebbiano Modenese

Appellation: Emilia IGP

Vintage: 2021

Production area: Colombaro, Levizzano, Rodiano

Vineyard management: practicing organic

Age: 45 years

Collection method: manual

Harvest: second week of September

Production: 1000 bottles

In the cellar: "Walled" white wine obtained from trebbiano Modenese grapes, destemmed and not crushed. Spontaneous fermentation, two-month maceration, no punch downs or reassembly involved. Macerated in steel tanks, drawn o on December 23rd and aged in glass demijohn. Aged in contact with its fine lees until the summer following the harvest, it was bottled during the waning moon of July.

14.5% vol.



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