

RONCAGLIA

Cantina di Famiglia





ACHILLE

LAMBRUSCO DELL'EMILIA IGT
Dry sparkling red wine fermented in the bottle

TYPES OF GRAPES:

100% Lambrusco di Sorbara

SOIL TYPE:

Silty

TONS PER ACRE:

6.7 tons/acre

HARVEST:

Hand-picked

VINIFICATION:

Fermentation off skins using Sorbara grapes, with horizontal pressing. The must ferments at controlled temperatures in small concrete tanks.

SPARKLING PROCESS:

Bottle fermentation (Pét-Nat)

ALCOHOL CONTENT:

12% vol.

RESIDUAL SUGAR:

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SENSORY PROFILE

APPEARANCE:

Pale pink with fine bubbles.

NOSE:

Red berries with a hint of citrus.

PALATE:

Dry, refreshingly crisp, and delicate.

FOOD PAIRING:

Ideal as a pre-dinner drink, complements charcuterie boards and pasta dishes. Also pairs beautifully with raw seafood preparations.

SERVING TEMPERATURE:

8-10°C (46-50°F)





FLAMINIO

LAMBRUSCO DELL'EMILIA IGT
Dry sparkling red wine fermented in the bottle

TYPES OF GRAPES:

100% Lambrusco Salamino di Santa Croce

SOIL TYPE:

Clayey

TONS PER ACRE:

6.7 tons/acre

HARVEST:

Hand-picked

VINIFICATION:

Rosé vinification using Salamino grapes with horizontal press.
The freerun juice is fermented at a controlled temperature
in small concrete tanks.

SPARKLING PROCESS:

Bottle fermentation (Pét-Nat)

ALCOHOL CONTENT:

12% vol.

RESIDUAL SUGAR:

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SENSORY PROFILE

APPEARANCE:

Rosé with fine bubbles.

NOSE:

Red berries with hints of wild strawberry.

PALATE:

Dry, well-balanced with body and freshness.

FOOD PAIRING:

Perfect as a pre-dinner drink, pairs well with traditional
pasta dishes, white meats, and seafood.

SERVING TEMPERATURE:

8-10°C (46-50°F)





PIETRO

LAMBRUSCO DELL'EMILIA IGT
Dry sparkling red wine fermented in the bottle

TYPES OF GRAPES:

100% Lambrusco Salamino di Santa Croce

SOIL TYPE:

Clayey

TONS PER ACRE:

6.7 tons/acre

HARVEST:

Hand-picked

VINIFICATION:

Red winemaking from Salamino grapes involving skin maceration for 36-48 hours, followed by controlled temperature fermentation of free-run juice in small concrete tanks.

SPARKLING PROCESS:

Bottle fermentation (Pét-Nat)

ALCOHOL CONTENT:

11.5% vol.

RESIDUAL SUGAR:

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SENSORY PROFILE

APPEARANCE:

Intense ruby red with fine mousse.

NOSE:

Red fruit, with cherry notes.

PALATE:

Dry, with good tannic structure, robust, and fruity.

FOOD PAIRING:

Pair it with classic Modenese dishes like pasta and hearty meats.

SERVING TEMPERATURE:





GIANNI CARLO

Rosso dell'Emilia IGT – Still red wine

TYPES OF GRAPES:

Lambrusco Salamino di Santa Croce

VINEYARD ALTITUDE:

25 meters (82 ft)

SOIL TYPE:

Clayey, medium texture

TONS PER ACRE:

18 tons/ha (approx. 7.3 tons/acre)

VINIFICATION:

Whole berries are destemmed and macerated on the skins for 48 hours, followed by pressing and fermentation in temperature-controlled concrete tanks. A portion is aged in French oak barriques. The final blend is calibrated before bottling.

AGING:

6 months in a mix of concrete and barrique, then bottle-aged.

ALCOHOL CONTENT:

11.5% vol.

SENSORY PROFILE

APPEARANCE:

Deep ruby red with violet hues.

NOSE:

Juicy red fruits (red currant, pomegranate), with subtle spice, balsamic hints, and a touch of toastiness from oak aging.

PALATE:

Clean, fresh, and fruit-forward with a bright acidity that keeps it light and drinkable. Fine, well-integrated tannins.

FOOD PAIRING:

Great with aged and cooked charcuterie (like cotechino, zampone, or salami), stuffed pasta, mixed boiled meats, and both white and red meats—especially in dishes where acidity lifts the flavor.

SERVING TEMPERATURE:

55–59°F (13–16°C)





LORIANO

Rosato dell'Emilia IGT
Traditional Method Sparkling Wine

TYPES OF GRAPES:

100% Lambrusco di Sorbara

VINEYARD ALTITUDE:

25 meters (82 ft)

SOIL TYPE:

Silty

TONS PER ACRE:

18 tons/ha (approx. 7.3 tons/acre)

VINIFICATION:

Whole-cluster pressing, fermentation in concrete tanks at controlled temperature. Clarification through natural sedimentation followed by racking, then aging on fine lees.

AGING:

Second fermentation in bottles at controlled temperature.

ALCOHOL CONTENT:

12% vol.

SENSORY PROFILE

APPEARANCE:

Soft blush with pale pink highlights.

NOSE:

Elegant and subtle, with floral notes and red berry aromas.

PALATE:

Bone-dry, fresh and savory, with vibrant acidity. Balanced, full-flavored, and pleasantly creamy.

FOOD PAIRING:

A versatile pour from start to finish. Pairs well with seafood, shellfish, seasonal vegetables, cured meats, aged cheeses, white meats, and traditional dishes like tortellini in broth.

SERVING TEMPERATURE:

43–46°F (6–8°C)

No more
“Italian Coca-Cola”:
we’re rewriting
the future of Lambrusco.

RONCAGLIA

Cantina di Famiglia

Follow us



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