



VINI CASOLARI
Modena, Italy

TREBBIANO DEL L'EMILIA

Vino Frizzante Secco

A refreshing and delicious expression of Trebbiano from Modena, Italy, made in the style of Lambrusco frizzante DOP. Superbly balanced, full-bodied, beautifully fruity and mouth-wateringly fresh.

89 points Wine Scores

"... What a charming and affordable bubbly!

... Flavours of apple sauce and roasted almonds, mineral and citrus. The intensity continues through the finish and it trails flavours of brioche.

Perfect for first courses of fish and simple antipasti platters of cheese, salami, olives and bread.

Made from the Italian variety Trebbiano, expect classic characteristics of fine talc, tree blossom, citrus and white fruit wrapped around leesy, brioche-type notes. Impressive weight in the mouth with good potency and sufficient bubbles."

Recommended Pairings:

Spicy Foods, Seafoods, Shellfish, Chicken/Poultry, White Meats, Pork, Italian Foods, Asian Cuisine.

—D. Van Mulligen / Winescores.ca, November 2012



+610063

Eric Hanson
Richmond News

"... this dry Trebbiano is a real treasure in both price and flavour.

... yeasty apple aroma and crisp lemon, apple and honey flavour with some earthiness ... lots of complexity and refreshing orchard fruit.

The Casolari Trebbiano is perfect for sipping and delicious with a grilled pork chop and a slice of prosciutto with a splash of lemon and chicken broth in the pan juices. Bellissimo!"

—Eric Hanson/Richmond News, Aug 2014

 *Choice Import Agencies*