

CANTINA DI SORBARA

Year Founded: 2012

Owner: Social Cooperative of Sorbara

Region: Emilia-Romagna

Interesting Fact: Founder Gino Friedmann is remembered for saving the lives of countless Jewish children in the area of Emilia-Romagna during WWII.

Cantina di Sorbara is a winemaking cooperative focused on five different Lambrusco varieties: Sorbara, Salamino, Maestri, Marani Viadanese, and Pignolotto. The coop was founded by Gino Friedman who had been a successful attorney in the region. The “Emma” Sorbara wine is something of a tribute to him, as Villa Emma was his home during the war and was used as a safe house where Jewish children were housed and protected.

The cooperative was founded with the merger of two historic companies on the Modena wine scene- the Carpi Winery, which was founded in 1903 and a pioneering example of Agricultural Cooperation, and the Sorbara Winery, the name that quintessentially identifies Lambrusco DOC.



Lambrusco, Salamino di Santa Croce

100% Lambrusco Salamino. Demi Sparkling, brut red wine.

91 Points - James Suckling - *"Beautiful freshness here with freshly soaked blueberries, elderberries, spearmint and rosemary. Dry, balanced and medium-bodied, drawing on a fine thread of bubbles and precise, cutting acidity. So refreshing."*



Lambrusco di Sorbara 'Emma', Amabile

100% Lambrusco Salamino. Demi Sparkling, off-dry and light-bodied almost like a rosé expression of Lambrusco.

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"Aromas of wild rose and red berry follow over to the bright, light-bodied palate along with raspberry compote and crushed strawberry. A note of candied tangerine zest and vanilla close the finish. It's fun and refreshing." – Wine Enthusiast