

**Francesco Vezzelli Lambrusco di Sorbara 2011**

WHO: Francesco Vezzelli  
WHAT: Lambrusco  
WHERE: Italy, Emilia-Romagna, Lambrusco di Sorba  
WHEN: 2011

The color is very pretty, a light ruby with pink fizzy bubbles. Aromas on the nose are sweet cherries and dried strawberries, with a light touch of dried herbs. On the palate the primary driver is acid, not fruit. The same cherries and strawberries are there, along with the herbs, but they are subtle and dry, with a tart and taut acid backbone. Sweet and sour cherries linger on the finish, with a light background of cranberry. Pair for contrast with a vodka penne, acids knifing through the cream sauce, or with fatty, spicy Tex-Mex to bring out the low residual sugar in contrast while cleansing the palate of the fats. Recommended (88). DH

<http://palatepress.com>

**Francesco Vezzelli Lambrusco di Sorbara 2011**

WHO: Francesco Vezzelli  
WHAT: Lambrusco  
WHERE: Italy, Emilia-Romagna, Lambrusco di Sorba  
WHEN: 2011

The color is very pretty, a light ruby with pink fizzy bubbles. Aromas on the nose are sweet cherries and dried strawberries, with a light touch of dried herbs. On the palate the primary driver is acid, not fruit. The same cherries and strawberries are there, along with the herbs, but they are subtle and dry, with a tart and taut acid backbone. Sweet and sour cherries linger on the finish, with a light background of cranberry. Pair for contrast with a vodka penne, acids knifing through the cream sauce, or with fatty, spicy Tex-Mex to bring out the low residual sugar in contrast while cleansing the palate of the fats. Recommended (88). DH

<http://palatepress.com>

**Francesco Vezzelli Lambrusco di Sorbara 2011**

WHO: Francesco Vezzelli  
WHAT: Lambrusco  
WHERE: Italy, Emilia-Romagna, Lambrusco di Sorba  
WHEN: 2011

The color is very pretty, a light ruby with pink fizzy bubbles. Aromas on the nose are sweet cherries and dried strawberries, with a light touch of dried herbs. On the palate the primary driver is acid, not fruit. The same cherries and strawberries are there, along with the herbs, but they are subtle and dry, with a tart and taut acid backbone. Sweet and sour cherries linger on the finish, with a light background of cranberry. Pair for contrast with a vodka penne, acids knifing through the cream sauce, or with fatty, spicy Tex-Mex to bring out the low residual sugar in contrast while cleansing the palate of the fats. Recommended (88). DH

<http://palatepress.com>

**Francesco Vezzelli Lambrusco di Sorbara 2011**

WHO: Francesco Vezzelli  
WHAT: Lambrusco  
WHERE: Italy, Emilia-Romagna, Lambrusco di Sorba  
WHEN: 2011

The color is very pretty, a light ruby with pink fizzy bubbles. Aromas on the nose are sweet cherries and dried strawberries, with a light touch of dried herbs. On the palate the primary driver is acid, not fruit. The same cherries and strawberries are there, along with the herbs, but they are subtle and dry, with a tart and taut acid backbone. Sweet and sour cherries linger on the finish, with a light background of cranberry. Pair for contrast with a vodka penne, acids knifing through the cream sauce, or with fatty, spicy Tex-Mex to bring out the low residual sugar in contrast while cleansing the palate of the fats. Recommended (88). DH

<http://palatepress.com>