



CANTINA DI CARPI E SORBARA

EXPORT

Who we are

Our cooperative was founded in 2012 by 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.

We are a cooperative with over 1,200 grape growers.

They include historical wineries that have become avant-garde production sites in more than a century of social and technological evolution. Quality is what we aim for on a daily basis. The reason we welcome grapes from over 2,000 hectares of different vineyards is to select the best raw material and allocate it to our different wines. There is a good Lambrusco for every occasion and for us, people of Emilia, toasting and celebrating is serious business.

We want to offer the world a great quality Lambrusco and Pignoletto, which are respectful of tradition but also symbols of energy and lightheartedness.

The wines of the Emilia Region reflect the character of its inhabitants: good, genuine and bubbly.

Over a century of passion

Listen.....

It is a choral song that rises from the fields, it begins at Sorbara, travels to Poggio Rusco and arrives at Valsamoggia.

It's us!

1.200 grape growers that have gathered into a mighty, merry concert. Each of us have brought our own instrument: a nectar we obtained from the energy of the land and the knowledge of ancient traditions.

Each of us with our own timbre, rhythm and colour. What makes us contemporary is the passion we have for our work and the joy of touching your heart through a glass.



History

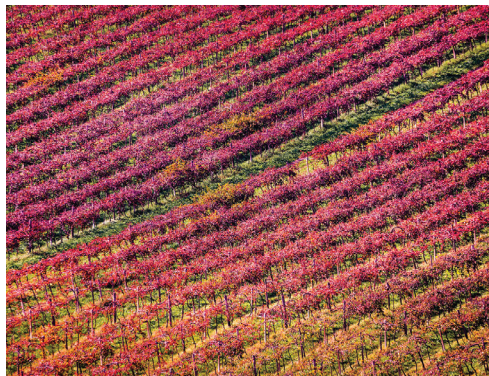


1903 -
1928

In the early 1900s the threat of a crisis frightened all wine growers. To cope with this situation, Doctor Alfredo Molinari proposed the establishment in Carpi of a Civil Society, which thanks to the cooperation of some growers would have allowed complete solidarity among the members, unlimited responsibility towards third parties and total guarantee of extreme reliability. The wine cooperative of Carpi was born at the dawn of modern agriculture. In 1918 after the end of the First World War the Civil Society became officially a cooperative.

1929 -
1945

The year 1929 marks a shift change as the years of consensus and social balance after the crisis on Wall Street strengthen the economic situation. However this positive growth phase did not last long. In 1940 Mussolini announced Italy's entrance into the war against Britain and France.



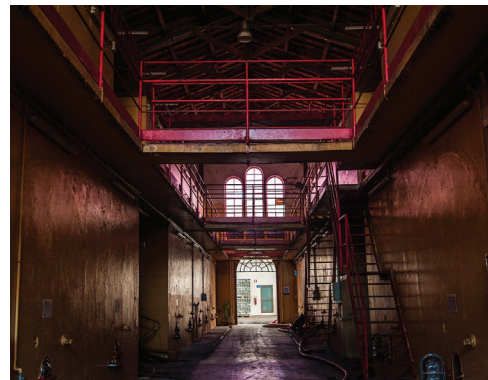
1945 -
1981

The winemaking cooperative of Carpi survived this war and thanks to new projects, ideas and innovation, its pioneering approach towards new techniques and technologies led the cooperative towards important goals. In 1981, the winemaking cooperative of Carpi merged with the wine cooperative of Concordia and in 1983 with the wine cooperative of Pioppa, opening their factories in Carpi and Rio Saliceto (RE). The wine cooperative of San Possidonio joined the cooperative as new member finally in 1988.



1981 -
2012

In September 2003 the new headquarters of the cooperative of Carpi were inaugurated during the celebration of the centenary of the cooperative's birth. The new seat represented a thankful demonstration of commitment to all the staff, employees, directors, management and shareholders, for a better future to be shared together..



2012 - Today

To date, the Cantina di Carpi e Sorbara, has 6 plants from the collection to the sale of the finished product. 1,200 producer members, 450,000 hectoliters of wine per year produced, 6 establishments of which 5 for pressing and 1 for bottling.

Our figures

1.200 grape growers

2.330 hectares of vineyards

400.000 hectolitres of wine produced each year

3.000.000 bottles

8 denominations: 6 Lambrusco DOC, 1 Pignoletto DOC

1 DOCG Colli Bolognesi

5 pressing plants: Carpi (MO), Sorbara (MO), Rio Saliceto (RE)

Valsamoggia (Loc. Bazzano Bo), Concordia (MO)

1 bottling plant: Sorbara (MO)

7 Wine Shop: Carpi (MO), Sorbara (MO), Valsamoggia

Loc. Bazzano (BO), Concordia (MO), Rio Saliceto (RE),

Poggio Rusco (MN), Castelfranco (MO)



Gino Friedmann

A tribute, a thank you to him: the bishop of cooperation, the inventor of wine cooperatives. Enlightened and energetic Modenese of Jewish origin, Gino Friedmann was, from the beginning of the twentieth century on, pioneer of agronomic solutions and innovative entrepreneur who infected the whole social fabric of his province, making possible the association of cooperatives founded on mutualistic and liberal principles.

In short, if it had not been him, we would not be there now. Only the best can bear his name.

That's why we dedicate a Lambrusco in purity of only grapes of Lambrusco of Sorbara with scent of white fruit and flowers.

With a lively; sapid and dry taste with a yeast base. With a rosy red colour, slightly drained and with a fine and persistent froth.

A dry; direct wine, classic in style, of refined simplicity; for people who, like Gino, are sincere and true.

True friend, at the table ... and everywhere.



Territory

Today the Winery of Carpi and Sorbara is a large cooperative that includes producers from all over Modena, Reggio Emilia, Mantova and the area that surrounds Bologna.

Each territory is the production centre of a particular vineyard: Carpi for Lambrusco Salamino DOC, Sorbara for Lambrusco of Sorbara DOC, Concordia and Poggio Rusco for Grappello Ruberti, Rio Saliceto for Ancellotta and Valsamoggia for Grechetto gentile.



Our people

*1.200 grape growers that have gathered
into a mighty, merry concert.*

*Each of us have brought our own
instrument: a nectar we obtained from
the energy of the land and the knowledge
of ancient traditions.*

*Each of us with our own timbre, rhythm
and colour.*

*What makes us contemporary is the
passion we have for our work and the joy
of touching your heart through a glass.*



Grapes and wines

*The different vines called Lambrusco as we know them today have arisen from the domestication of *Vitis silvestris*, which developed over the millennia, from prehistoric times, through natural selection.*

At the end of the nineteenth century 56 varieties of Lambrusco red grapes and 27 white grapes were described while a more recent study and census has classified them into 8 qualities.



Lambrusco Salamino di Santa Croce dop

The Lambrusco 'Salamino di Santa Croce' DOP comes from the vine with the same name. The bunch of grapes is small, cylindrical, thin, compact and tight. The berry is not uniformly big and spheroidal, with a thin, bloomed, blue-colored skin, the flesh is juicy. Its production is rich and constant and its grapes ripen in early October, after having stored the summer and autumn sunlight.



Lambrusco di Sorbara dop

It is made from the vine with the same name. The bunch is loose, cone-shaped, the berries are spherical and depending on the vintage they can be more or less like shot berries. This is due to a floral anomaly which brings to a significant loss of product and the cause is a pollen sterility. Some years even reported productive loss that exceeded two-thirds of the yields. But this is also a peculiar feature of this grape which becomes unique, easy to remember and considerably prized. The yields are reduced but the flavors are much more concentrated. The production is always very short and in some years, even insufficient, but if it lacks in quantity, its quality on the contrary is always amazing. To facilitate its fertilization, this vine is cultivated with a percentage of Lambrusco Salamino, side by side in the same vine.



Lambrusco di Modena dop

The historical origin of the term MODENA given to Lambrusco, is known since 1800 thanks to the production method, which consisted of a blend of the various Lambrusco grapes grown in the province of Modena, the name of the region capital. The substantial and significant trade results achieved in over a century of business activity have turned the wine Lambrusco di Modena into one of the most qualified products in the oenological panorama of the province. This success has led his reputation to obtain the prestigious DOP status.



Lambrusco Mantovano dop

The wine Lambrusco Mantovano with DOP designation, comes from centennial wine-growing experience, dating back from the time of the Benedictine monks. It is produced in two areas separated by the Po river: area Viadanese Sabbionetano and area Oltrepò Mantovano. According to the official production protocol, this wine is made with grape varieties such as Lambrusco Viadanese and Grappello Ruberti and other vines like Lambrusco Salamino, Lambrusco Maestri, Lambrusco Marani. Moreover, it is possible to use alone or in combination with the vines Fortana, Ancellotta, Lambrusco Grasparossa and Lambrusco di Sorbara, for a maximum percentage of 15%.



Lambrusco Reggiano dop

The Vine Lambrusco over the years, has become increasingly important in agricultural crops in the provinces of Reggio Emilia and Modena, producing delicious scented wines, not very alcoholic. In 1971 the wine Lambrusco Reggiano DOP obtained the Denomination of Controlled Origin (now protected) to allow the promotion of typicality and quality of these lands.



Lambrusco Grasparossa di Castelvetro dop

The wine Lambrusco di Castelvetro Grasparossa DOP is made from the grape variety with the same name.

It is not characterized by a great vigor but this vine has a special feature: not only turn its leaves reddish in autumn, but also its stalk and cap stems.

The bunch is loose and cone-shaped, of medium length, with spheroidal blue-colored pruinous berries.

The skin is thick, the flesh is juicy, sweet and slightly sour. The Lambrusco Grasparossa grows in rather poor soils such as those of the first Modena hills.

It is a strong vine which handles adversity very easily and ripen relatively late, capturing every single ray of the autumn sun.



Pignoletto DOC e DOCG

A special wine, with an ancient history: The Pignoletto DOC is named after the homonymous town in the province of Bologna, in the municipality of Monteveglio.

Plinio il Vecchio, in his work "Naturalis historia" written in the first century after Christ, exalts the wine of these areas.

The vine of Pignoletto is the Grechetto Gentile, also known as Alionzina.

With thick skin and compact bunch, the vine adapts to more types of soil, as versatile as its wine.

Its light, fresh and often sparkling versions of the lowland areas are well known. Equally fascinating are the more structured and persistent taste typical of hilly areas.



Our Wines

1. Super Premium
2. Novecento
3. Stile Line
4. Cantina Valsamoggia
5. Spumanti
6. Basic Sweet
7. Organic

1_Super Premium

1_Super Premium

Emma

LAMBRUSCO
DI SORBARA D.O.C. AMABILE
DEMI-SPARKLING RED WINE SWEET
GRAPE VARIETY: LAMBRUSCO DI
SORBARA
LAMBRUSCO SALAMINO

% ALC.VOL.8,5%

👁️ Deep rosé colour,
Persistent froth

👃 Berries fruits and
flowers aroma

👄 Lively, sapid,
clean with cherry
aftertaste

🌡️ 10°-12°



1_Super Premium

Omaggio a Gino Friedmann

LAMBRUSCO DI SORBARA D.O.C.
SPUMANTE BRUT
SPARKLING ROSÉ WINE BRUT
GRAPE VARIETY: LAMBRUSCO DI
SORBARA

% ALC.VOL.11,5%

👁️ Lightly rosé color,
persistent froth

👃 White fruit and
flowers aroma

👄 Lively, sapid, with
bottom yeast

🌡️ 10°-12°



1_Super Premium

Dedicato ad Alfredo Molinari

LAMBRUSCO
SALAMINO DI SANTA CROCE D.O.C.
DEMI-SPARKLING RED WINE DRY BRUT
GRAPE VARIETY: LAMBRUSCO SALAMINO

% ALC.VOL.11%

👁️ Deep red color,
persistent froth

👃 Intense fruity aroma

👄 Dry, sapid, intense
and full body

🌡️ 10°-12°



2_Novecento

903 Terre dei Pio

LAMBRUSCO
SALAMINO DI SANTA CROCE D.O.P.
DEMI-SPARKLING RED WINE EXTRA-DRY
GRAPE VARIETY:
LAMBRUSCO SALAMINO



% ALC.VOL.10%

👁️ Deep red color,
persistent froth

👃 Vinous and intense
aroma

👄 Semi dry, sapid and
harmonic body

🌡️ 10°-12°



2_Novecento

923 Terre della Verdeta

LAMBRUSCO DI SORBARA D.O.P.
DEMI-SPARKLING RED WINE BRUT
GRAPE VARIETY: LAMBRUSCO DI
SORBARA



% ALC.VOL.11%

👁️ Ruby red color,
Persistent froth.

👃 Fruity and aromatic
perfume.

👄 Sapid, delicate

🌡️ 10°-12°



2_Novecento

946 Corte del Poggio

LAMBRUSCO MANTOVANO D.O.P.
DEMI-SPARKLING RED WINE BRUT
GRAPE VARIETY: GRAPPELLO
RUBERTI



% ALC.VOL.11%

👁️ Deep ruby red color,
persistent froth

👃 Perfume of rare finesse
and intensity

👄 Harmonious and
persistent taste on
the palate

🌡️ 10°-12°



2_Novecento

960 Castello Il Graspurossa

LAMBRUSCO GRASPAROSSA
DI CASTELVETRO D.O.P.
GRAPE VARIETY:
LAMBRUSCO GRASPAROSSA



% ALC.VOL.11%

👁️ Deep red color

👃 Structured sparkling
wine with marked
fruity and perfumed
fragrance

👄 The flavor is dry with
harmonic body.

🌡️ 10°-12°

3_Stile Line
Sorbara DOP

LAMBRUSCO DI SORBARA D.O.P.
GRAPE VARIETY:
LAMBRUSCO DI SORBARA,
LAMBRUSCO SALAMINO



% ALC.VOL. 11%

👁️ ruby red color

👃 scent of berries and flowers

👄 lively, sapid, clean flavor with cherry aftertaste

🌡️ 10°-12°

3_Stile Line
Salamino di Santa Croce DOP

LAMBRUSCO SALAMINO DI SANTA CROCE D.O.P.
GRAPE VARIETY:
LAMBRUSCO SALAMINO,
LAMBRUSCO DI SORBARA



% ALC.VOL. 11%

👁️ deep red color

👃 vinous, fruity and intense aroma

👄 dry flavor, sapid and harmonic body

🌡️ 10°-12°

3_Stile Line
Grasparossa di Castelvetro DOP

LAMBRUSCO GRASPAROSSA DI CASTELVETRO D.O.P.
GRAPE VARIETY:
LAMBRUSCO GRASPAROSSA



% ALC.VOL. 11%

👁️ deep red color

👃 markedly vinous scent and particularly fragrant aroma

👄 dry body and harmonious flavor

🌡️ 10°-12°

3_Stile Line
Mantovano DOP

LAMBRUSCO MANTOVANO D.O.P.
DEMI-SPARKLING RED WINE BRUT
GRAPE VARIETY:
MARANI AND MAESTRI



% ALC.VOL. 11%

👁️ ruby red color

👃 red fruits aroma

👄 savory and vinous flavor with blackberry aftertaste


🌡️ 12°-14°


3_ Stile Line


Modena DOP


LAMBRUSCO DI MODENA D.O.P. AMABILE
GRAPE VARIETY:
LAMBRUSCO SALAMINO,
LAMBRUSCO DI SORBARA,
MARANI

% ALC.VOL. 8.5%

 deep red color and violet shades

 fruity and vinous aroma

 sweet and full bodied

 10° -12°





3_ Stile Line


Pignoletto DOP

PIGNOLETTO D.O.P. FRIZZANTE
GRAPE VARIETY: GRECHETTO GENTILE

% ALC.VOL. 11%

 white straw color

 fruity fragrance

 sapid, lively and clean flavor

 10° -12°



4_ Cantina Valsamoggia

4_ Cantina Valsamoggia

Valsamoggia Pignoletto superiore

COLLI BOLOGNESI
PIGNOLETTO D.O.C.G.
SUPERIORE
STILL WHITE WINE BRUT
GRAPE VARIETY: GRECHETTO GENTILE

% ALC.VOL.12,5%

👁️ Light yellow straw
colour

👃 Delicate fragrance

👄 Persisten, dry,
harmonic

🌡️ 10°-12°



4_ Cantina Valsamoggia

Valsamoggia Pignoletto

PIGNOLETTO D.O.C. FRIZZANTE
DEMI-SPARKLING WHITE WINE BRUT
GRAPE VARIETY: GRECHETTO GENTILE

% ALC.VOL.11%

👁️ Straw yellow color,
persistent froth

👃 Fruity fragrance

👄 Sapid, lively and clean

🌡️ 8°-10°



4_ Cantina Valsamoggia

Valsamoggia Pignoletto

COLLI BOLOGNESI PIGNOLETTO
D.O.C.G. FRIZZANTE
DEMI-SPARKLING WHITE WINE BRUT
GRAPE VARIETY:
GRECHETTO GENTILE

% ALC.VOL.12%

👁️ Straw yellow color,
persistent froth

👃 Fruity and floral
fragrance

👄 Dry, sapid, aromatic
and fresh

🌡️ 8°-10°



4_ Cantina Valsamoggia

Valsamoggia Rosso Bologna

COLLI BOLOGNESI
ROSSO BOLOGNA D.O.C.
STILL RED WINE
GRAPE VARIETY:
CABERNET SAUVIGNON, MERLOT

% ALC.VOL.13%

👁️ Ruby deep colour with
violet shades

👃 Typical herbal notes

👄 Structured and
complex flavour

🌡️ 12°-14°



4_ Cantina Valsamoggia

Ricordo di SAN LUCA Pignoletto Doc Spumante Brut

LONG SECOND FERMENTATION
WITH CHARMAT METHOD
WITH STOP ON NOBLE LEES.
GRAPE VARIETY:
100% GRECHETTO GENTILE

% ALC.VOL.11,5%



Light straw yellow
color, with refined and
persistent perlage.



Delicate but
well-defined aromas,
with citrus, bitterness
and almond notes.



Marked freshness and
flavor with mineraly;
slightly bitter after
taste at the end



10°-12°





5_Spumanti


5_ Spumanti
Via Emilia

CHARMAT METHOD
VINO SPUMANTE BRUT EMILIA I.G.P.
SPARKLING WHITE WINE BRUT
GRAPE VARIETY:
GRECHETTO GENTILE
OTHER GRAPES

% ALC.VOL.11,5%

 Pale yellow colour with yellowish highlight, fine persistent perlage

 Intense aroma, fresh and with floral hints.

 Harmonic and pleasant flavor


 6°- 8°





5_ Spumanti
Piazza Grande

CHARMAT METHOD
SPUMANTE ROSATO DI MODENA D.O.P.
SPARKLING ROSÉ WINE BRUT
GRAPE VARIETY:
LAMBRUSCO DI SORBARA
LAMBRUSCO SALAMINO

% ALC.VOL. 11,5%

 Light Rosé color. Fine persistent perlage

 Intense, fresh and floral

 With strong personality, well balanced, with clear memoirs of small red fruits

 6°- 8°



6 Basic Sweet

6_Basic Sweet

Il Duomo

LAMBRUSCO DI MODENA
D.O.P. AMABILE
DEMI-SPARKLING RED WINE SWEET
GRAPE VARIETY :
LAMBRUSCO SALAMINO
LAMBRUSCO DI SORBARA

% ALC.VOL. 8,5%

👁️ Deep red color.
Persistent froth

👃 Vinous and fruity
aroma.

👄 Sweet and full body

🌡️ 10°-12°



6_Basic Sweet

Rosè

LAMBRUSCO DI MODENA
D.O.C. ROSÈ AMABILE
DEMI-SPARKLING ROSÉ WINE SWEET
GRAPE VARIETY :
LAMBRUSCO SALAMINO
OTHER GRAPES

% ALC.VOL. 8,5%

👁️ Rosé color.
Persistent froth

👃 Fruity and aromatic
fragrance.

👄 Sapid, sweet, delicate
and harmonic

🌡️ 10°-12°



6_Basic Sweet

Bianco

LAMBRUSCO BIANCO DELL'EMILIA
I.G.P. AMABILE
DEMI-SPARKLING WHITE WINE SWEET
GRAPE VARIETY :
LAMBRUSCO SALAMINO
OTHER GRAPES

% ALC.VOL. 8,5%

👁️ Pale Yellow color

👃 Fruity fragrance

👄 Sweet, delicate and
harmonic

🌡️ 10°-12°



6_Basic Sweet

Mpf

GRAPE MUST PARTIALLY FERMENTED OF
LAMBRUSCO DELL'EMILIA I.G.T.
DEMI-SPARKLING RED SWEET
GRAPE VARIETY :
LAMBRUSCO SALAMINO DI S.CROCE
MARANI

% ALC.VOL. 5,5%

👁 Deep red

👃 Fruity and vinous

👄 Sweet and full-bodied

🌡 10°-12°



6_Basic Sweet

Rosso 1,5lt

LAMBRUSCO DI MODENA D.O.P. AMABILE
DEMI-SPARKLING RED WINE SWEET
GRAPE VARIETY :
LAMBRUSCO SALAMINO
LAMBRUSCO DI SORBARA

% ALC.VOL. 8,5%

👁 Deep red color
Persistent froth

👃 Fruity fragrance

👄 Vinous and fruity
aroma.

🌡 10°-12°



6_Basic Sweet

Bianco 1,5lt

LAMBRUSCO DELL'EMILIA I.G.P AMABILE
DEMI-SPARKLING WHITE WINE SWEET
GRAPE VARIETY :
LAMBRUSCO SALAMINO DI S.CROCE
MARANI

% ALC.VOL. 8,5%

👁 Straw white

👃 Fruity fragrance

👄 Sweet, delicate and
harmonic

🌡 10°-12°





7_ Organic Organic


LAMBRUSCO DI MODENA D.O.P ORGANIC
DEMI-SPARKLING RED WINE BRUT
GRAPE VARIETY:
ORGANIC LAMBRUSCO GRAPES




% ALC.VOL.11%

 Intense red color.
Persistent froth

 Intense and vinous
aroma.

 Harmonious, fruity
and persistent on the
palate

 10°-12°





CANTINA DI CARPI E SORBARA



CANTINA DI SORBARA



CANTINA di CARPI

CANTINA
VALSAMOGGIA



