



Introducing Cantina Puianello Organic Lambrusco from Reggio Emilia



Broletto Organic Lambrusco is produced by Cantina Puianello, located on the first hills of Reggio Emilia. The southeast and southwest exposure allows the vineyard, to receive the benefits of the sun along with the regular rains and the marine winds of the Tyrrhenian sea.

The winery was established in the namesake village of Puianello in 1938. Numerous families joined forces to establish vineyards with a specific set of standards, and still today the organic grapes used by the winery are all grown for Cantina Puianello by established family member growers. Nature is at the very heart of Cantina Puianello, paired with modern technology to help ensure the quality and authentic style of their wines. A "broletto" is an Italian outdoor gathering place, embodying this perfect wine for sharing over a meal with family or friends.

Broletto has a vibrant nose with violet and berry fruits. Fresh yet full-bodied and harmonic. It pairs well with typical dishes of Emilia-Romagna like pasta and meat dishes, cold cuts and cheese, as well as with cream and fruit-based desserts. At only 8.5% alcohol, Broletto is perfect as an aperitivo or brunch wine.

RS 43.2 g/L • Acidity 6.7 g/L



			1 Case	3 Case	5 Case	10 Case
90848	OG/V "Broletto" Lambrusco (Lambrusco Maestri/ Lambrusco	Case	\$100.00	\$96.00	\$92.00	\$88.00
	Marani/Lambrusco Salamino/Ancellotta) - Reggiano	Bottle	\$8.33	\$8.00	\$7.67	\$7.33
	Lambrusco DOC - NV					