

# NICCHIA

Named for Virginia Oldoini (nicknamed *Nicchia*), the Countess of Castiglione, **Nicchia** is a sparkling **Lambrusco** from **Cantina di Carafoli** in the Emilia-Romagna region in Italy. An Italian courtesan of great beauty turned secret agent, Nicchia is credited for her contributions to early photography and with the unification of Italy. A year after her marriage to Francesco Verasis, conte di Castiglione, she was sent to Paris at the age of 18 to plead the cause of unification to Napoleon III. Four years following her two-year affair the Kingdom of Italy was proclaimed, freeing Nicchia for her collaborations with the photographer Pierre-Louis Pierson. And in addition to the 700+ image portfolio that celebrates her beauty and love of couture, Nicchia is also credited with persuading Otto von Bismarck to avoid the post-Franco-Prussian War occupation of Paris.

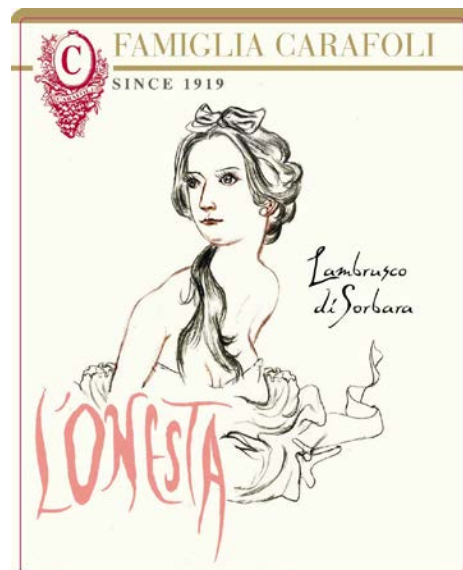


To celebrate women who found power and intrigue at a time when their options were few to none, we bring you before the New Year, Nicchia Lambrusco di Modena, a sparkling red wine. Reserved for the sparkling wines that are made from three indigenous varietals: Lambrusco Salamino, Lambrusco Marani, and Lambrusco Grasarossa.

Cantina Fratelli Carafoli was founded in Ravarino, a small village in Modena by Mauro Carafoli in 1919. Kilometers away from the town of Sorbara, Carafoli has excelled in the production of Lambrusco di Sorbara. Cantina Carafoli is thriving under the third generation with advancements in technology, methods and viticulture. Carafoli elevating the quality of their wines with the purchase of 20 hectares in Sorbara in 1965. These 20 ha are in a thin strip of land between the Secchia and Panaro rivers. There the soil is relatively rich in nutrients for vineyard soils, but the soils are loose and permeable, providing excellent drainage.

T. EDWARD  
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## L'ONESTA LAMBRUSCO DI SORBARA DRY ROSÉ



**Varietal/Blend:** 70% Lambrusco di Sorbara / 30% Lambrusco Salamino

**Farming:** conventional

**Soil:** alluvial soils, sandy and clayey

**Vine Age:** 20+ years

**Fermentation:** 100% de-stemmed, temperature controlled stainless steel. Rosé, Charmat vinification. Second, long fermentation.

**Aging:** none

**Alcohol:** 11%

**Yeast:** cultured

**Fined:** yes

**Filtered:** yes

Sparkling dry wine, with a characteristic bouquet of violets. Ruby-red color with a dry but gentle finish, light and crisp. An excellent companion with many Italian dishes, especially those including parmesan, prosciutto, or balsamic vinegar.

**Country:** Italy

**Region:** Emilia Romagna

**Sub Region:** Sorbara

**Vineyard Size:** 20 hectares