

5 Reasons to Fall for Lambrusco

Eataly Magazine (October 10, 2018)



A fizzy red wine from Emilia-Romagna, Lambrusco is one of Italy's most underrated vini. Despite common misconceptions, we're here to say that it's time to give this wine a fresh look – and fall is the perfect season to do it! Read on to discover five reasons why we're falling for Lambrusco right now.

1. It pairs well with many different foods.

With its frothy mouthfeel and ripe fruit flavors, Lambrusco acts as a refreshing palate-cleanser. This means it pairs well with many different foods, from pizza and pasta to barbecue and cured meats. It especially complements the traditional foods of Emilia-Romagna such as [prosciutto crudo](#) [2], [Parmigiano Reggiano](#) [3], [Culatello di Zibello](#) [4], and other pork-based sausages. The richness and high-fat content of these foods are balanced out by the sparkling red's frothiness and fruit flavor, confirming the Italian saying, "What grows together, goes together."



2. It ranges from bone-dry to pleasantly sweet.

A common misconception is that all Lambrusco wines are highly sweet. Even though a certified Lambrusco is made with at least 85% Lambrusco grapes, its level of dryness and sweetness can vary greatly depending on the fermentation method used and where the grapes were grown.

4. It was the preferred wine of one of Italy's best opera singers.

Legend has it that the famous opera singer, Luciano Pavarotti, loved the fizzy red wine. Pavarotti was born in Modena, a town and province in Emilia-Romagna where Lambrusco is heavily produced. So whether you're heading to the opera house this month or blaring Italian music in your own home, we suggest a glass of the bubbly red to go along with it!

4. It hails from the Valley of Food.

Lambrusco is one of many famous products produced in [Emilia-Romagna](#) [5], Italy's so-called "Valley of Food." It resides among (and pairs well with) world-renowned Italian excellences like Parmigiano Reggiano DOP, Balsamic Vinegar of Modena, Prosciutto di Parma DOP, and [Culatello di Zibello DOP](#) [4] – all the indulgences we love during the cooler season.

5. There is more than just one type.

Yup, Lambrusco isn't just Lambrusco – it's a family of different varieties. There are around four main territories of Lambrusco wine: Lambrusco di Sorbara, Lambrusco Grasparossa, Lambrusco Maestri, and Lambrusco Salamino. Each one offers its own terroir, or taste of the land. Embrace the season's urge for adventure and try exploring the different varieties!

Source URL: <http://test.iitaly.org/magazine/dining-in-out/eataly-magazine/article/5-reasons-fall-lambrusco>

Links

[1] <http://test.iitaly.org/files/201825septemberflatironlambrusco-67jpg>

[2] http://www.eataly.com/us_en/magazine/eataly-stories/prosciutto-di-parma/

[3] http://www.eataly.com/us_en/magazine/eataly-stories/discover-parmigiano-reggiano-dop/

[4] http://www.eataly.com/us_en/magazine/eataly-stories/culatello-di-zibello-dop/

[5] http://www.eataly.com/us_en/magazine/culture/food-guide-emilia-romagna/