

SAVIOSOARESSELECTIONS

“Expressive Wines from Small Growers”



Società Agricola Zanasi Emilia-Romagna, Italy

The Zanasi family has been producing wine for more than four generations. It all began in 1883, when Luigi Zanasi was born and fulfilled his roll as a servant and worker on the grounds of the landowners of the time, in an era that was marked by hunger and supporting a family was difficult. Luigi worked both the fields and learned to make the wine, transforming his little farm home into a humble winery with eight small wooden barrels that he distributed directly to the inns in the surrounding towns. In 1919 Bruno Zanasi was born and learned the agricultural trade but he was drafted into World War II. Once the war was over Bruno settled down and reignited his passion for farming. In 1957 he purchased 10 acres of land in San Vito and then expanded in 1978 with another 11 acres from Count Ranuzzi dei Binachi of Bologna, which led to the founding of a new company. Over the following years, Bruno acquired plots near Castelnuovo, Castelvetro and Spilamberto where they grow Lambrusco Grasparossa, Lambrusco di Sorbara, Pignoletto, Trebbiano di Castelvetro and other local varietals.

With Bruno approaching his ninetieth year, his two children Marinella and Luigi, are now managing the company and seeing his grandsons Marco and Matteo take up the reigns of the family wine making practice.

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Sparkling



"Bruno Zanasi"
Emilia-Romagna, Italy
100% Lambrusco Grasparossa Di Castelvetro

From 35 year old vines planted to clay soils on 4 hectares in Castelvetro di Modena. The grapes are hand-harvested at the beginning of October, undergo vineyard sorting, de-stemmed and then macerated for five days on skins. Fermentation occurs in steel barrels (50hl) and lasts for one month under temperature control, and then spends two months on the lees with batonnage every other day. The wine is left in the steel barrels to completion.