



Cantina di Carpi e Sorbara

mulinasso

OVER A CENTURY OF DEDICATION

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!

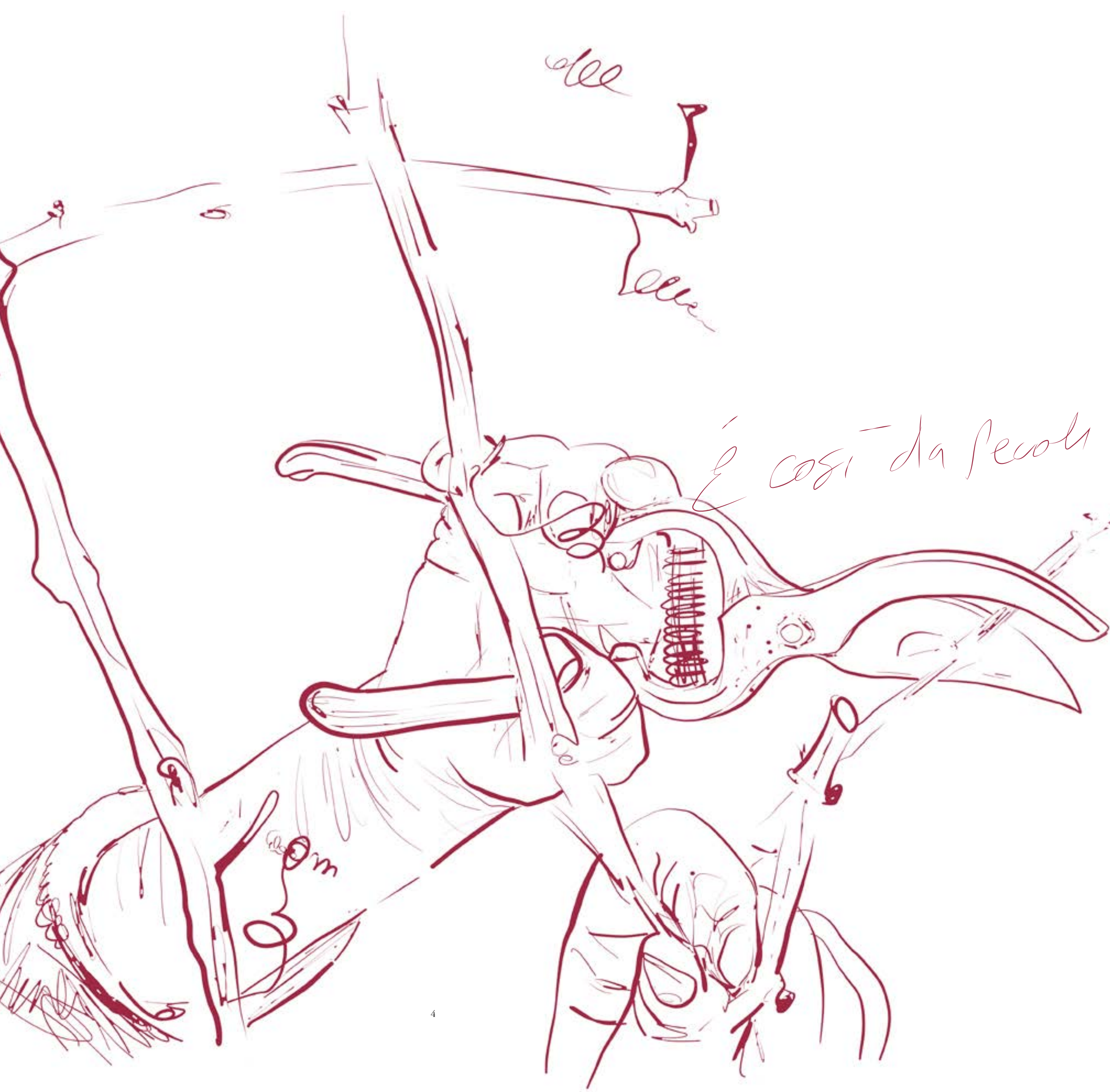
1.200 grape growers that have gathered into a mighty, merry concert.

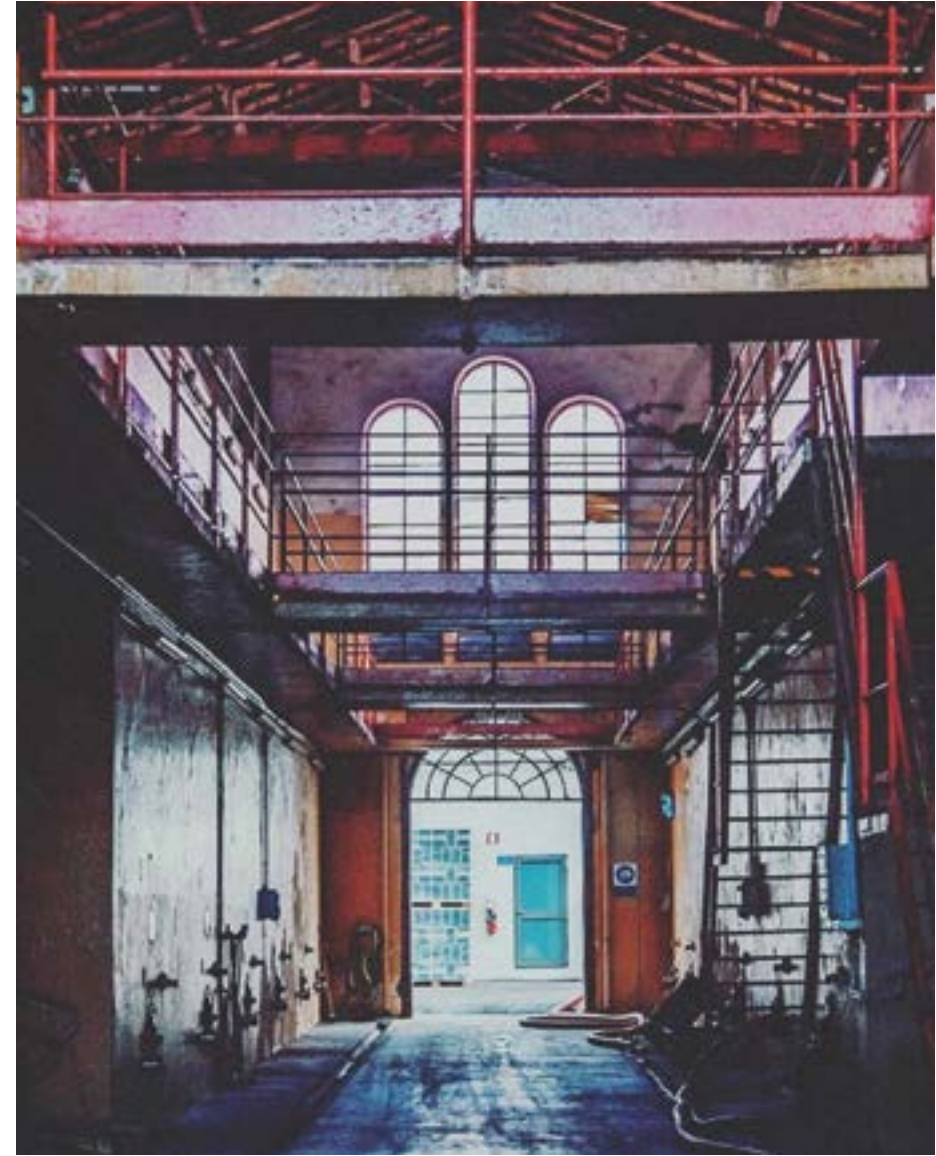
Each of us have brought our own instrument: a nectar we obtained from the energy of the land and the knowledge of ancient traditions.

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.

Cantina di Carpi e Sorbara







OUR HISTORY

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.

CANTINA SOCIALE



THE PLACES

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 bianco.

LOMBARDIA

MANTOVA

VENETO

*Lambrusco
di Mantova*

POGGIO
RUSCO

CONCORDIA
SULLA SECCHIA

*Lambrusco
Salamino*

CARPI

SORBARA

*Lambrusco
di Sorbara*

REGGIO EMILIA

RIO
SALICETO

*Lambrusco
Resciano*

MODENA

*Lambrusco
di Modena*

*Lambrusco
Grasparossa
di Castelvetro*

BOLOGNA

VALSAMOGGIA

Pignoletto

EMILIA

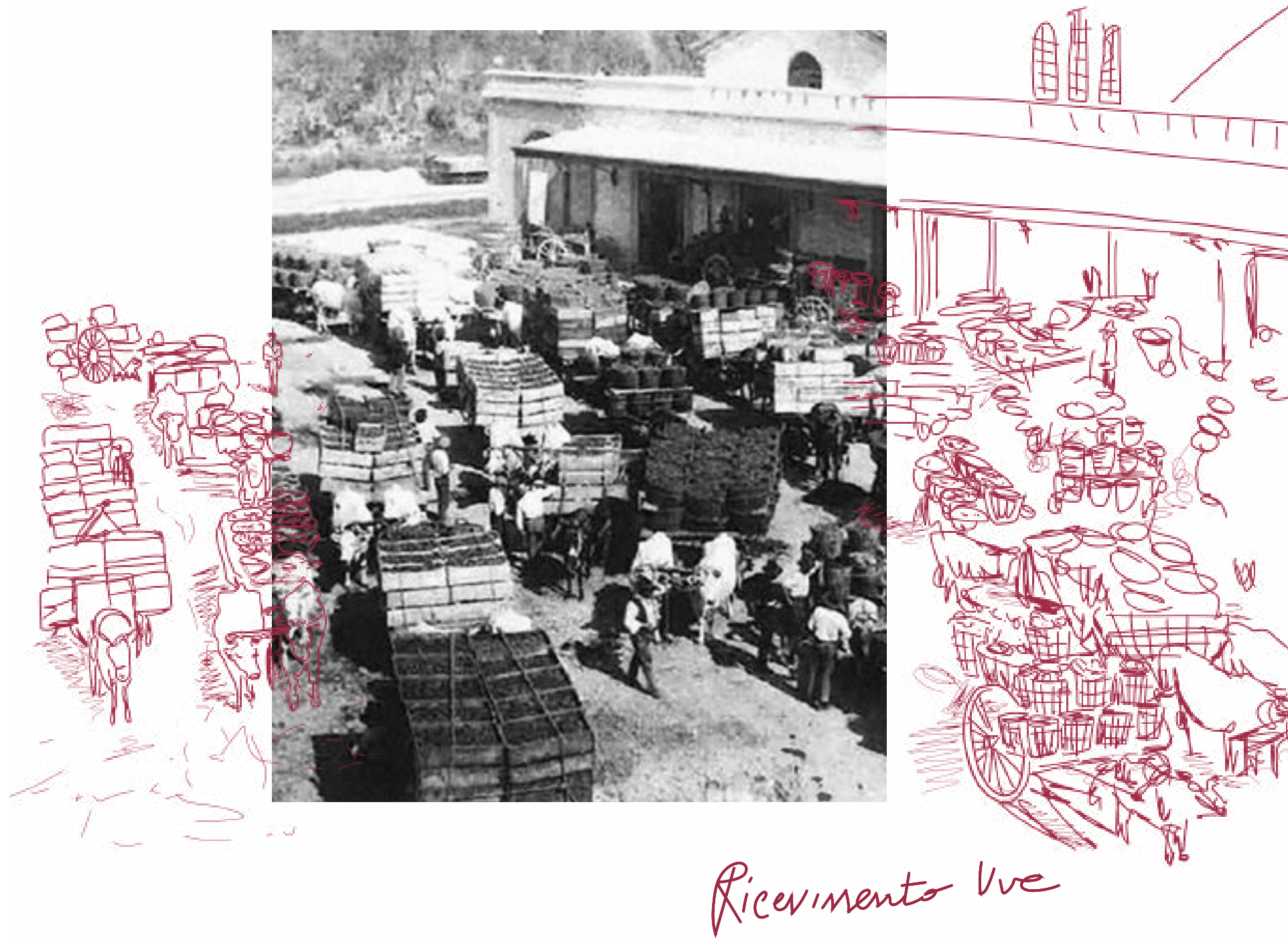
ROMAGNA

FROM V TO O

The wine that comes from our wineries is our wine and the result of the harvesting of grapes grown on our lands. We cultivate the vines, we select the grapes and we do the pressing and the bottling. The entire production cycle of our wines gravitates around our wineries in a straight line from the producer to the consumer.



TRADITION
INNOVATION
EVOLUTION



Over time, the processing has been perfected more and more.

This is thanks to constant research, resources invested, courage to change, desire to progress and to the perennial restlessness of a living passion that will never make us feel completely accomplished. We can and must always do better with new technologies, processes and machinery. Evolution is ongoing and we can see the results. Above all, we can feel them.

LAMBRUSCO

Lambrusco has an ancient history.

It is a commanding piece of the culture and tradition of this part of Emilia.

It is lively and eager to please as its people, straightforward and giving as its land, the perfect boundless companion of a thousand different dishes. Lambrusco does not overpower, it blends. It does not choose, it bestows.

This must be the reason why it continues to evolve.

It has the colours, flavours, scents, consistencies and a changing effervescence according to the vine, hectare, bunch from which it was picked and the type of processing that transformed it.

Our vineyards do not stop at Lambrusco. On the hillside, golden bunches arrive with their characteristic oval shape that distinguish the white, full and dry Grechetto Gentile grapes used to make our Pignoletto: perfect accompaniment to its more full-bodied brother.



GRAPES & WINES

Our Lambrusco derives from ancestral grapes of the Modena, Reggio Emilia and Mantua areas and cultivated by humans for centuries.

Here they are, vine by vine, in all their lively fermentation:

the Salamino di Santa Croce that has small, cylindrical, thin and compact bunches. In the past it was considered to be the most valuable for quality as it was “married” to the posts instead of the trees, a symbol of the incessant work that the ancient Grape Growers has always played, all around it.

The Sorbara with its sparse bunches that, depending on the vintage, can remain tiny due to the sterility that may affect its pollen.

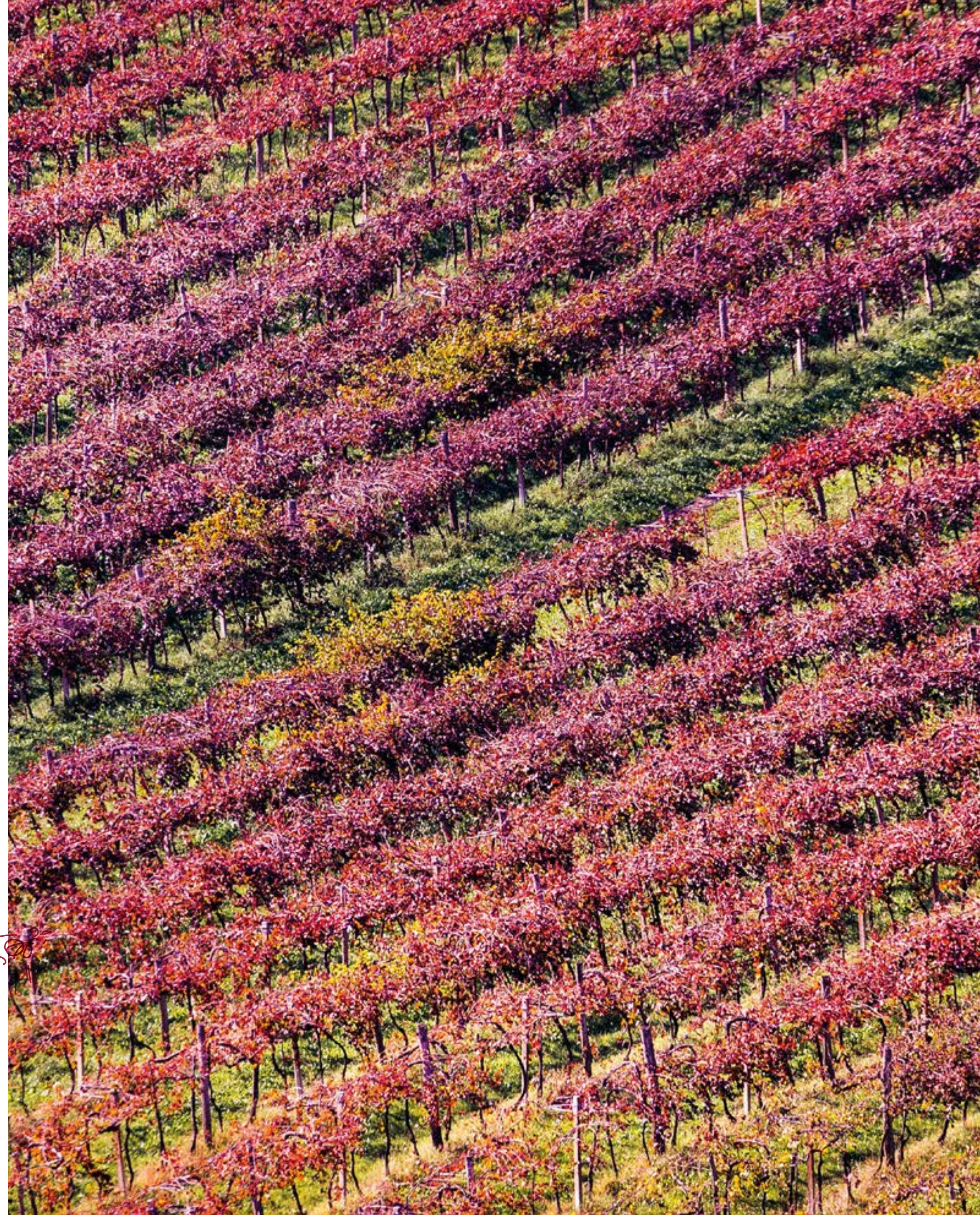
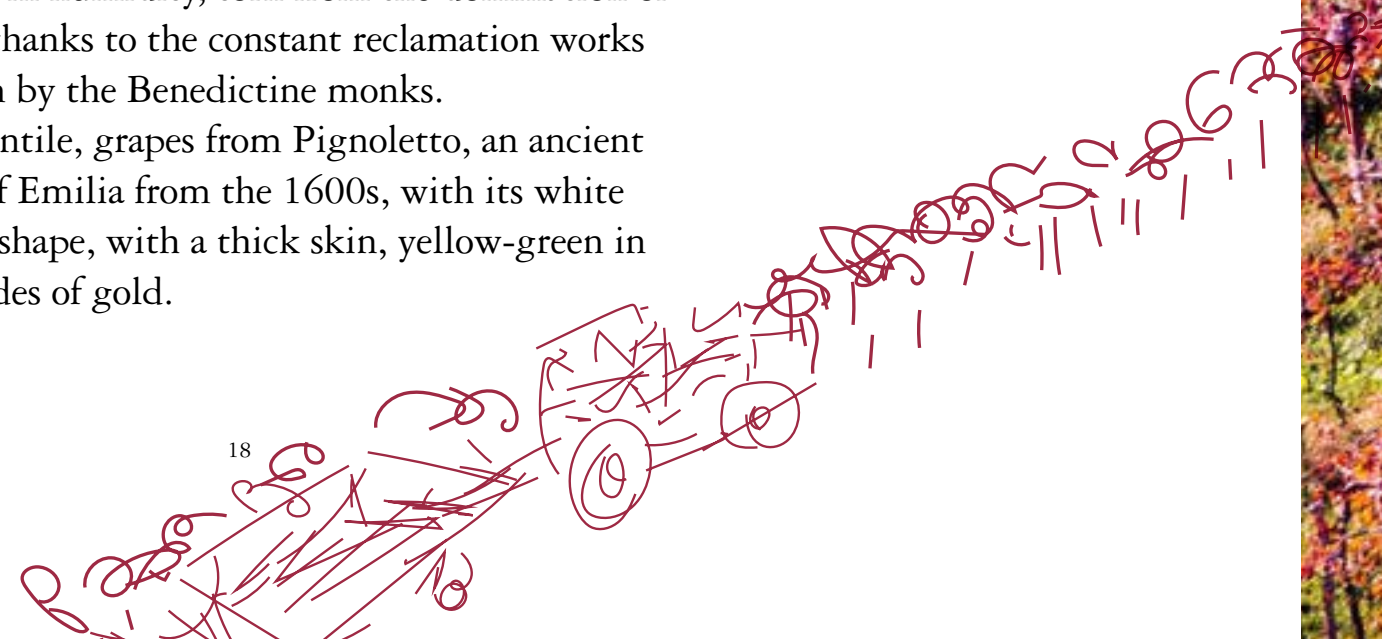
In some years its production can be scarce, even miserly, but that is precisely when the lack in quantity is made up by its excellent quality.

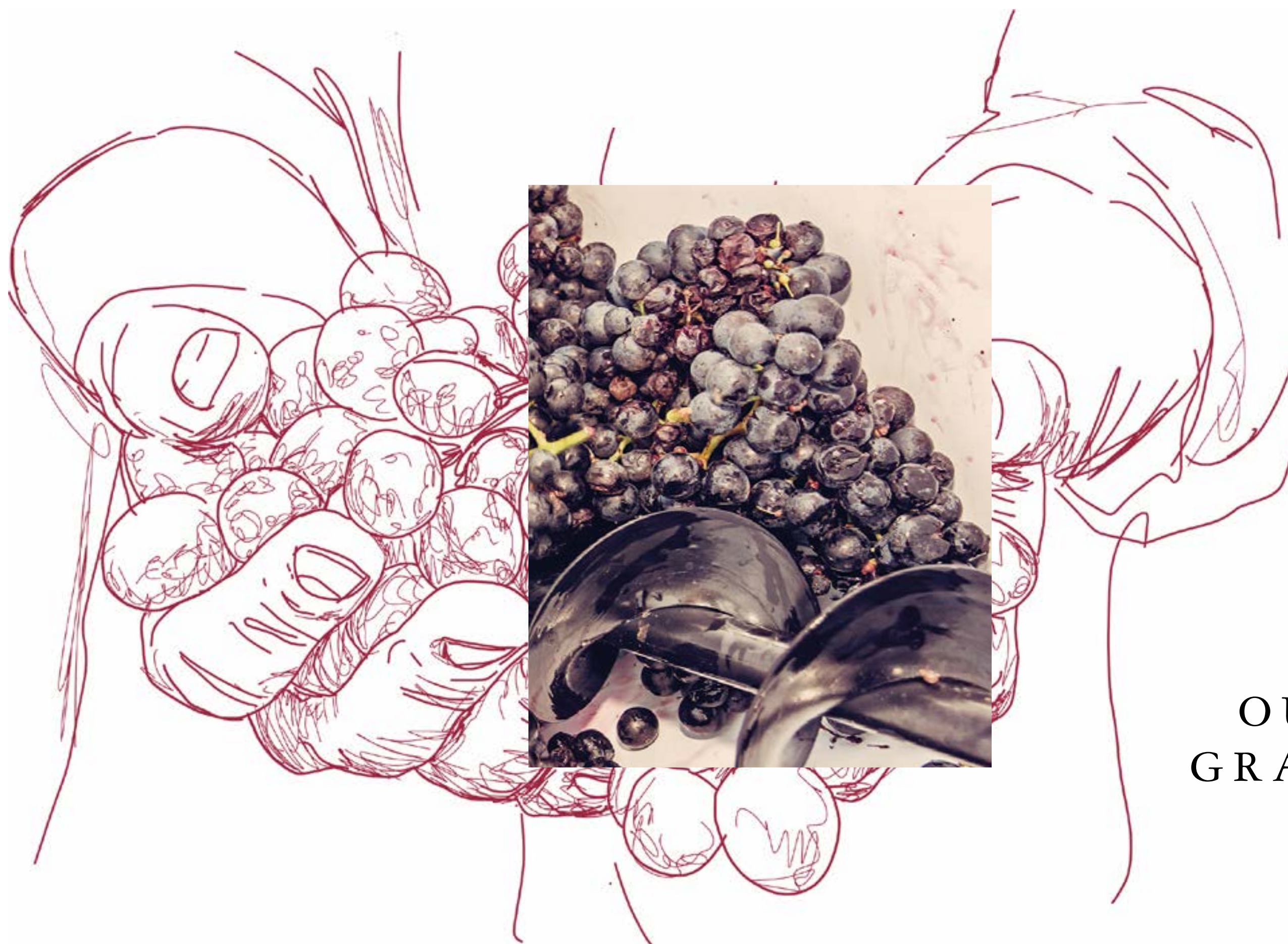
The Grasparossa, with its scattered medium-sized bunches has grapes with a skin that is thick and a pulp that is juicy.

It owes its name to a particular characteristic: in autumn the foliage, as well as its stalks and footstalks are tinged with fiery colours.

The Grappello Ruberti, which gives life to the Lambrusco from Mantua, full-bodied and authentic, with specific organoleptic characteristics, conferred by the clay soils rich in humidity, torn from the domination of the Po river, thanks to the constant reclamation works already begun by the Benedictine monks.

Grechetto Gentile, grapes from Pignoletto, an ancient vine, native of Emilia from the 1600s, with its white berry, of oval shape, with a thick skin, yellow-green in color and shades of gold.





OUR
GRAPES



OUR FIGURES

1.200 grape growers
2.330 hectares of vineyards
400.000 hectolitres of wine produced each year
3.000.000 bottles
6 Lambrusco DOC
1 Pignoletto DOC
1 DOCG Colli Bolognesi
5 pressing plants: Carpi, Sorbara, Valsamoggia
(Loc. Bazzano), Concordia, Rio Saliceto
1 bottling plant: Sorbara
4 Wine Shop: Carpi (MO), Sorbara (MO),
Valsamoggia - Loc. Bazzano (BO), Concordia
(MO).



BOTTLENECK



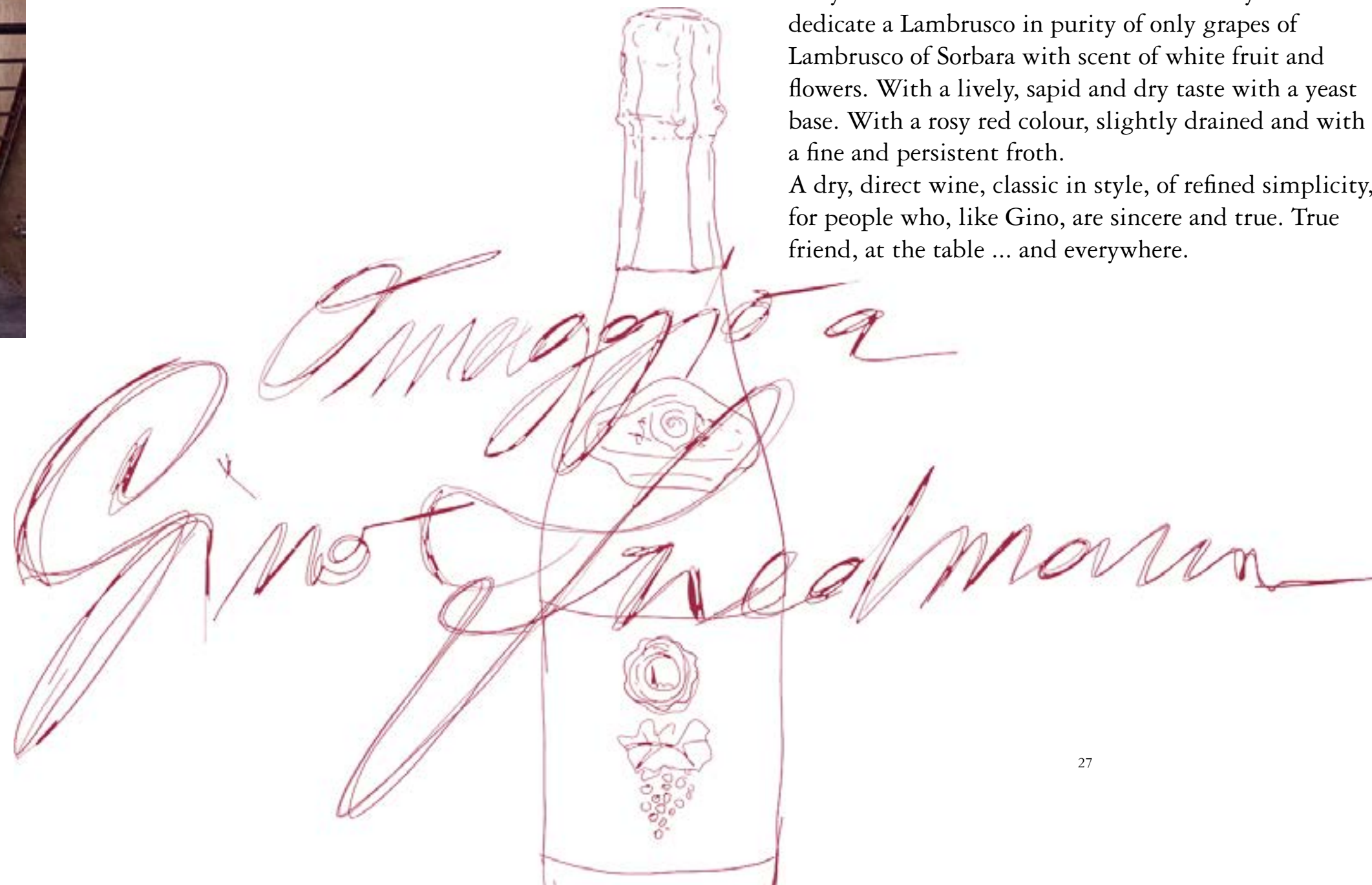
Bottling is the last step in a long process of processing and selection. Almost half a million hectolitres of wine are produced. And only the best part is bottled. A guarantee of quality that represents a distinctive feature of our company. Together with our harvests and our plants where past, present and future merge into a never ending process as there is no end to the best.

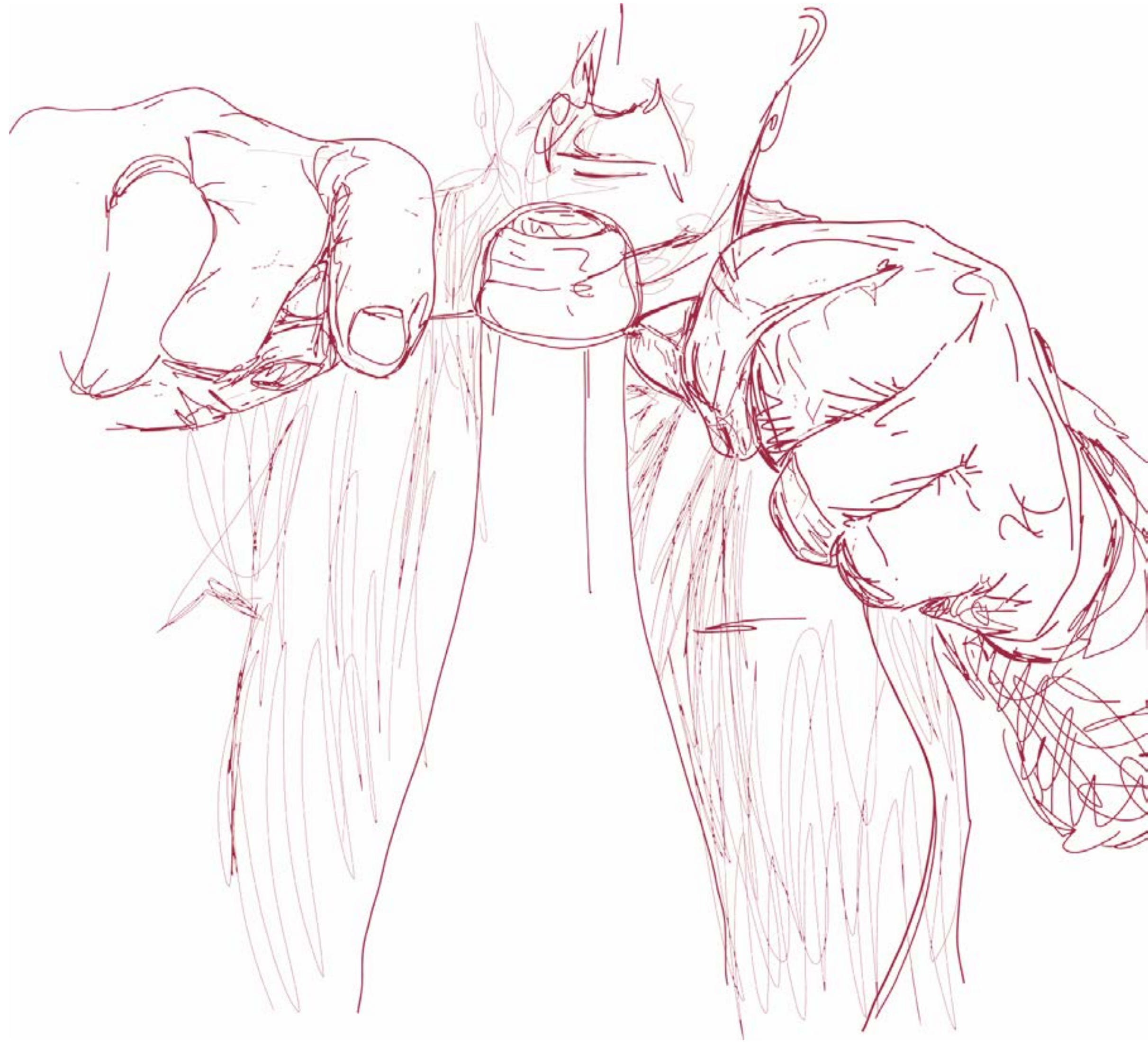


A tribute, a thank you to him: the bishop of cooperation, the inventor of wine cooperatives. Enlightened and energetic Modenese of Jewish origin, Gino Friedmann was, from the beginning of the twentieth century on, pioneer of agronomic solutions and innovative entrepreneur who infected the whole social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





CANTINA DI CARPI E SORBARA
SOCIETÀ AGRICOLA COOPERATIVA

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