



IABC Detroit is excited to kick off some summer programming with our friends from Brut Detroit!

Please join **Brut Detroit's** Founding Sommelier, Mike Fifer, and Owner, Nicole Mangis, for a virtual wine tasting event featuring Lambrusco... This hidden wine gem still has a long way to go since it tarnished its reputation nearly 40 years ago. Fortunately, this means you can find great wines for really good prices. Lambrusco is awesome and its story is more fascinating than probably imagined.

"You mean that cheap, sweet red wine that tastes like soda?" Well not exactly, but yes, that one.

Lambrusco is actually a family of very old grape varieties native to Italy. Most wines are a blend of several distinct varieties, each with a unique taste profile. Today, the best Lambruscos are dry (secco) and barely sweet (semisecco) and are almost always made in a semi-sparkling, frizzante, style. There are about 10 different varieties (8 closely related varieties, to be exact). That said, there are the 4 high-quality varieties you should know: Lambrusco di Sorbara, Lambrusco Maestri, Lambrusco Grasparossa, and Lambrusco Salamino.

These four offer the complete range of styles and they'll match with an incredible array of foods from Korean barbecue to Argentinian empanadas.

Date: Thursday, July 16th

Time: Kickoff with your new IABC Detroit board at 5:00 p.m. with Nicole and Mike joining for a discussion at 5:30 p.m.

BYOW Recommendations:

Radice | Cantina Paltrinieri

Leclisse | Cantina Paltrinieri

Piria | Cantina Paltrinieri

Solco | Cantina Paltrinieri

Join the Lambrusco conversation with Mike and Nicole and feel free to taste along. Head to your local wine retailer and grab a Lambrusco. Here are some options that are all around \$20 from one of the premier wineries making Lambrusco these days.



Nicole Mangis



Mike Fifer

BRING YOUR FRIENDS AND LAMBRUSCO!

Register in advance for this event by clicking here.

Thursday, July 16th

5 – 5:30 p.m. Social Hour

5:30 – 6:00 p.m. Brut Detroit