

THE SOURCE  
FABIO ZAMBOLIN  
PIEDMONT



2023 ERBALUCE (VINO BIANCO) 'LA LIDA'

PRODUCER OVERVIEW

Fabio began his project in 2010 with a parcel next to his grandparent's house and crafts his wines in their garage. While his organic vineyards are inside the Lessona DOC, his garage cantina is only a few meters outside of the legal boundary, which limits him to the Coste della Sesia appellation and makes for one of the best-priced non-Lessona, Lessona wines on the market. Lessona is composed of perhaps the most unique soil in the region, yellow and orange marine sands of volcanic origin.

VINEYARD DETAILS

La Lida comes from 30–40-year-old pergola-trained Erbaluce vines on a gentle slope of acidic morainic soil.

CELLAR NOTES

Lida is destemmed, naturally fermented for 15 days on the skins in steel before pressing, and aged 11 months in steel. The first sulfites are added after malolactic fermentation and before bottling. The wine is neither clarified nor filtered.



