WINE ENTHUSIAST MAGAZINE

MEDICI ERMETE

Carezza Metodo Classico
Lambrusco di Sorbara DOC

92 Points



Wild-cherry and tart strawberry aromas mingle with peonies, lilacs, pickled watermelon rind, and fresh herbs. The refreshing palate showcases mixed red- and blue-hued fruits, zippy acidity, and a hint of tannins, adding gravitas to the spry finish

August 22, 2024

© 2026 Kobrand Corporation, Purchase, NY

WINE ENTHUSIAST MAGAZINE

MEDICI ERMETE

Carezza Metodo Classico
Lambrusco di Sorbara DOC

92 Points



Wild-cherry and tart strawberry aromas mingle with peonies, lilacs, pickled watermelon rind, and fresh herbs. The refreshing palate showcases mixed red- and blue-hued fruits, zippy acidity, and a hint of tannins, adding gravitas to the spry finish

August 22, 2024

© 2026 Kobrand Corporation, Purchase, NY

WINE ENTHUSIAST MAGAZINE

MEDICI ERMETE

Carezza Metodo Classico
Lambrusco di Sorbara DOC

92 Points



Wild-cherry and tart strawberry aromas mingle with peonies, lilacs, pickled watermelon rind, and fresh herbs. The refreshing palate showcases mixed red- and blue-hued fruits, zippy acidity, and a hint of tannins, adding gravitas to the spry finish

August 22, 2024

© 2026 Kobrand Corporation, Purchase, NY

WINE ENTHUSIAST MAGAZINE

MEDICI ERMETE

Carezza Metodo Classico
Lambrusco di Sorbara DOC

92 Points



Wild-cherry and tart strawberry aromas mingle with peonies, lilacs, pickled watermelon rind, and fresh herbs. The refreshing palate showcases mixed red- and blue-hued fruits, zippy acidity, and a hint of tannins, adding gravitas to the spry finish

August 22, 2024

© 2026 Kobrand Corporation, Purchase, NY

WINE ENTHUSIAST MAGAZINE

MEDICI ERMETE

Carezza Metodo Classico
Lambrusco di Sorbara DOC

92 Points



Wild-cherry and tart strawberry aromas mingle with peonies, lilacs, pickled watermelon rind, and fresh herbs. The refreshing palate showcases mixed red- and blue-hued fruits, zippy acidity, and a hint of tannins, adding gravitas to the spry finish

WINE ENTHUSIAST MAGAZINE

MEDICI ERMETE

Carezza Metodo Classico
Lambrusco di Sorbara DOC

92 Points



Wild-cherry and tart strawberry aromas mingle with peonies, lilacs, pickled watermelon rind, and fresh herbs. The refreshing palate showcases mixed red- and blue-hued fruits, zippy acidity, and a hint of tannins, adding gravitas to the spry finish

© 2026 Kobrand Corporation, Purchase, NY
August 22, 2024
© 2026 Kobrand Corporation, Purchase, NY