

A SPARKLING TOUCH OF ELEGANCE

Lamberti, founded in 1964, is a young and dynamic winery located near Lake Garda. The winery produces its Prosecco from vineyards across the DOC area and focuses on crafting Prosecco with a fine and elegant perlage, delicate on the palate but also always offering the right balance.



PEDOCLIMATIC CHARACTERISTICS



Situated at 110 meters above sea level, the vineyards benefit from a unique microclimate—dry and well-ventilated—that, combined with the mineral-rich, glacial-origin soils, enables the vines to develop exceptional character and complexity.

LAMBERTI MICROCLIMATE

The fortunate combination of a temperate climate and glacial-origin soils has supported a thriving viticulture since Roman times.







LAMBERTI'S STYLE

Ecological methods of vine cultivation and advanced oenological practices allow the production of Prosecco with a modern and elegant style.

FEMALE WINEMAKER

The winery immediately understood the talent of Maricarmen Navas, a young and dynamic winemaker and she has since been the key to enhance a new style for Lamberti's Prosecco(s). 門

Y E A R F O U N D E D

1964



HECTAR UNDER VINES

23



GRAPES VARIETY

Glera Pinot Noir (used in the blend of Prosecco Rosè)



ENOLOGO -WINEMAKER

MARICARMEN NAVAS

Born in Jerez de la Frontera, she shows typical Spanish determination and tenacity that are fundamental elements in the professional winemaker.

She graduated in Biology and later in Oenology, and after some work experience in Spanish cellars, she joined Gruppo Italiano Vini for the 2004 harvest, overseeing Santi's winemaking at the Illasi winery in Verona.

The following year she was also involved in the project for the upgrading of the Melini's Tuscan cellars. In 2009 she joined the Bolla, in the Pedemonte winemaking team, and in 2016 she was promoted to the role of winemaker for Lamberti, a winery renowned for its production of typical Verona wines.

THE PROSECCOS





