

LAMBRUSCO
Red Sparkling
Sweet
Emilia IGT



Grape Variety: 100% Lambrusco Salamino
Analytical Data: semi-sparkling, semi-sweet red wine
Alcohol Content: 11% vol.
Production Area: plains of Carpi and Modena
Soil: medium-textured clay and silt
Altitude: 50–60 meters above sea level
Max. Yield per hectare: 18 tons/ha
Crushing and Fermentation: manual harvest around mid/late September. After gentle pressing, the must undergoes vinification through a long cold maceration and a refermentation of about two months on fine lees, at controlled temperature in stainless steel pressure tanks.
Storage: in stainless steel pressure tanks

ORGANOLEPTIC CHARACTERISTICS

Color: garnet red with a rich violet foam
Bouquet: fresh and fruity, with persistent notes of black cherry
Taste: savory, well-balanced, smooth and fruity
Producer's Notes: perfect with mixed cold cuts, soft and aged cheeses, and raw vegetables
Serving Temperature: 8–10°C

Origin: Product of Italy
Contains Sulfites