

**LAMBRUSCO**  
**Red Sparkling**  
**Emilia IGT**



**Grape Variety:** 100% Lambrusco

**Analytical Data:** dry, sparkling red wine

**Alcohol Content:** 11% vol.

**Production Area:** plains and hills 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. Gentle pressing. The must undergoes vinification through cold maceration and temperature-controlled fermentation in stainless steel tanks.

**Storage:** in stainless steel pressure tanks

**ORGANOLEPTIC CHARACTERISTICS**

**Color:** ruby red with a rich foam that dissipates quickly.

**Bouquet:** vinous, intense and rich, reminiscent of ripe fruit.

**Taste:** pleasant, full-bodied, fresh and sparkling.

**Producer's Notes:** perfect when paired with Parmigiano Reggiano; it also goes well with cured meat appetizers, mixed roasts and boiled meats, and pork trotters.

**Serving Temperature:** 8–10°C

**Origin:** Product of Italy

**Contains Sulfites**