

LAMBRUSCO ROSSO DELL'EMILIA

Indicazione Geografica Tipica

Wine type: semi sparkling dry red wine;

Production area: limited areas in Emilia Romagna region, central Italy

Soil: clayey and calcareous

Grapes: lambrusco 100%

Harvest time: last week of September;

Winemaking notes: traditional red vinification with maceration of the must on the leaves

Fermentation: fermentation at 15°C by inoculation of selected yeasts for about 20 days. Steel tanks at controlled temperature

Colour: red with purple highlights

Bouquet: pleasant floreal and fruity bouquet with notes of red currants

Taste: round and well balanced dry with aromas of wild berries

Food pairings: accompanies well the whole meal. Excellent with seafood and fish, cheese, grilled vegetables

Serving temperature: 10-12°C

Alcohol: 10% vol

Pressure: 2,3 atm (range 1-2,5 atm PP-049)

Storage: dry, cool and not in direct sunlight

Allergens: the only allergen declared in the label "contains sulfites"

