



LAMBRUSCO DELL'EMILIA I.G.T.

Red

CLASSIFICATION: Semi-sparkling, semi-sweet

GRAPES: 100% Lambrusco (Marani, Grasparossa, Maestri, Salamino)

ALCOHOL: 7,5%

COLOR: Rich ruby-red

PERFUME: Fruity and floral fragancy

TASTE: Semi sweet, with nice freshness enhancing the red fruit taste

VINIFICATION: Vinified in red, with maceration at a controlled temperature. The taking of froth, extremely slow comes from a natural re-fermentation Charmat method

SERVICE TEMPERATURE: 10 - 12°C

GASTRONOMIC PAIRINGS: Ideal to accompany any typical dish from the Emilia's tradition, mainly to preserved meats, salami and pasta.

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