

# LAM BRU SCO FRUGHELLO

## Vino frizzante Lambrusco IGT dell'Emilia Bianco amabile



### TYPE OF WINE

Semi sparkling wine white medium-sweet

### MAIN GRAPES

Lambrusco dell'Emilia

### PRODUCTION AREA

Limited areas in the Region of Emilia Romagna, central Italy

### SOILS

Clayey and calcareous soils

### HARVEST

Maturity is usually reached between the end of September and the beginning of October, depending on the different Lambrusco's grape varieties.

### VINIFICATION

Traditional white vinification with immediate separation of the skins. Fermentation and foam intake in steel pressure-tanks at controlled temperature, following the Charmant method.

### COLOUR

Brilliant straw yellow

### BOUQUET

In the nose fragrant sensations of fresh fruits, such as apple, grapefruits, lemon and currant and reminiscent of cloves and cinnamons, pleasant herby after taste.

### TASTE

A young and fresh wine, medium-body, characterised by a remarkable smoothness, balanced by a good acidity. It leaves a nice after taste of wild berries and currants.

### FOOD PAIRING

Ideal for any mealtime, but exceptional with appetizers of first course with a sweet tendency, such as pasta with vegetable sauce, seafood and shellfish, soft cheese and grilled vegetables.

### SERVING SUGGESTION

10-12°C

[Emiliana ( 75 cl )], [8% vol]

