Vino frizzante Lambrusco DOC Modena Rosso secco



[Cuvée Carla (75 cl)], [11% vol]

TYPE OF WINE

Semi sparkling wine red dry

MAIN GRAPES

Lambrusco Grasparossa, Salamino, Sorbara, Marani, Maestri, Montericco, Oliva e a foglia frastagliata

PRODUCTION AREA

Grapes cultivated in the best suited area in the mid-north belt of the province of Modena (Region of Emilia Romagna, central Italy)

SOILS

Central area of the Apennines in the Region of Emilia-Romagna, a mix of flat lands, foothills and hills, adequately ventilated and with a good exposure. Distinguished by a great variety of soil compositions: alluvial in the flat lands, medium soil in the hilly areas, mainly calcareous-clayey in the higher hills.

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 red wine vinification, with maceration of the must on the leaves in order to extract colour and tannins.
Fermentation and foam intake in steel pressure-tanks at controlled temperature, following the Charmant method.

COLOUR

The Lambrusco di Modena is distinguished by a ruby red colour of varying intensity depending on the production area, with violet foam, fine and evanescent.

BOUQUET

Pleasant bouquet, with pronounced floral and fruity notes, of viola and fresh red fruits, delicate and fragrant.

TASTE

Delicate flavour, with a slightly aromatic dry aftertaste, slightly acid at the palate. Suggested as a young and fresh wine.

FOOD PAIRING

The Lambrusco di Modena is ideal with pasta with meat sauces, succulent red meat dishes, roast and cold cuts of the local tradition. The dry version can accompany tasty and succulent meat dishes, as braised meat and "zampone".

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

11,0% vol

Stabilimento di Cazzano
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CONTRI
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