Vino frizzante Lambrusco di Sorbara DOC Rosso secco



[Cuvée Carla (75 cl)], [11% vol]

TYPE OF WINE

Semi sparkling wine red dry

MAIN GRAPES

Lambrusco Sorbara e Salamino

PRODUCTION AREA

Grapes cultivated in the medium belt of the province of Modena (Region of Emilia Romagna, central Italy).

SOILS

Between two rivers, Secchia e Panaro, the great part of the soils is of alluvial origin, mainly with light and sandy ground, permeable, rich in potassium. To the south, in the hilly area, the soils become mixed and clayey.

HARVEST

Between end of September beginning of October.

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 Sorbara is absolutely the palest in colour between the four varieties of Lambrusco DOC in the province of Modena, pale ruby red in the colour with nice violet hints and a compact and light pink foam

BOUQUET

Fine, fresh and fruity bouquet, in the nose a clear hint of violet flowers that makes this wine unique.

TASTE

In the mouth is dry, fruity and slightly acid, light body and delicate, which makes this wine ideal for the ready consumption, to enjoy its youngness and freshness.

FOOD PAIRING

An excellent pairing to the tasty typical dishes of the local tradition: lasagne, roast, boiled meat. The dry version particularly fits to brased meats and stewed. An ideal companion to medium seasoned cheeses.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

11,0% vol

Stabilimento di Cazzano
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CONTRI
SPUMANTI S.P.A.

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