Vino frizzante Lambrusco Salamino di Santa Croce DOC Rosso secco



TYPE OF WINE

Semi sparkling wine red dry

MAIN GRAPES

Lambrusco Salamino

PRODUCTION AREA

Grapes cultivated in the north-western plain belt of the province of Modena (Region of Emilia Romagna, central Italy).

SOILS

We are in the flat lands, with alluvial soils, characterized by a good fertility due to the continuous land reclamation and cultivation works of the men during the century, a homogeneous presence of sands, silts and clays in the entire area.

HARVEST

The maturity is usually ideal in the first ten days 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 Salamino di Santa Croce shows a rich ruby red colour with intense violet hints and foam of the same colour, lively and evanescent.

BOUQUET

The bouquet is fresh, fruity, persistent and clearly vinous, and clearly recalls ripe fruit notes to mind.

TASTE

In the mouth is dry, well balanced, slightly acidic and fresh, sapid and medium-bodied, with moderate alcohol content.

FOOD PAIRING

Pleasant and easy to drink wine, appreciated by the more delicate palates too, perfect with the dishes of the local tradition, such as pasta with meat sauce, tortellini and roast.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

11,0% vol

[Cuvée Carla (75 cl)], [11% vol]

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CONTRI
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