LA COLOMBARA

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]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)