# Vino frizzante Lambrusco IGT dell'Emilia Rosso amabile




**TYPE OF WINE**

Semi sparkling wine red 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 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**

Red with purple highlights

**BOUQUET**

In the nose fragrant sensations of small and fresh red fruits, such as raspberries, blackberries and black currant and reminiscent of white pepper, coves and cinnamon.

**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 small red fruits and wild berries.

**FOOD PAIRING**

Ideal with pasta with meat sauces, succulent red meat dishes, roast and cold cuts of the local tradition. The medium-sweet version can accompany cakes and dry pastry.

**SERVING SUGGESTION**

10-12°C

**ALCOHOL CONTENT**

8,0% vol

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

Stabilimento di Cazzano
Via L. Corradini 30/A
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CONTRI
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