

## Vino frizzante Lambrusco IGT dell'Emilia Rosso secco



### TYPE OF WINE

Semi sparkling wine red dry

### 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, cloves and cinnamons, pleasant herby notes.

### TASTE

A young and fresh wine, medium-body, dry and slightly herby, with 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.

### SERVING SUGGESTION

10-12°C

### ALCOHOL CONTENT

10,0% vol

[Frizzante 150cl ( 150 cl )], [10% vol ]



Stabilimento di Cazzano  
Via L. Corradini 30/A  
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