

Antica Osteria Rosso

Lambrusco Emilia Dry IGT



Colour: bright ruby red.
Bouquet: pleasant and persistent.
Taste: dry, fruity, fresh, lively.
Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. cork
Classification: slightly sparkling dry red wine
fermented in stainless steel tank
Area of production: Reggio Emilia
Plant system: "Cordone speronato"
Max. production per hectare: kg. 20.000
Sugar: 14 g/l.
Total acidity: 7,8 g/l. (average indicative value)
Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Alcoholic content: 11% vol.

Serving temperature: 8 - 10° C

Vines: Lambrusco Salamino e Lambruschi Marani e Maestri

Ageing: To be consumed while young within 1 or 2 years

Pairing

Suitable to accompany typical dishes of Emilia Romagna.

