

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 at natural fermentation

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.