

Carezza

Spumante Metodo Classico from Lambrusco di Sorbara grapes



Colour: deep pink with fine perlage.

Bouquet: raspberry, red fruits.

Taste: dry, fruity and vibrant.

Froth: fine, rich and persistent

Data sheet

Bottle: 0,75 l. cork

Classification: Lambrusco di Sorbara DOC

Area of production: Modena, Soliera

Place: Soliera

Plant system: "Cordone speronato"

Max. production per hectare: kg. 9.000

Soil: clayey soil

Sugar: 6 g/l.

Total acidity: 7 g/l.

Volatile acidity: 0,2 g/l.

Vintage: NV

Alcoholic content: 12% vol.

Serving temperature: 6-8° C

Vines: Lambrusco di Sorbara

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

Pairing

Emilian cuisine

Parmigiano Reggiano cheese seasoned 24-30 months, erbazzone (typical Emilian pie), raw ham seasoned 24-30 months.

Italian cuisine

Spaghetti with clams, oysters.

International cuisine

Sushi, quesadilla, fried moules, paella.

Casa Medici cuisine

Spaghetti with speck, courgette and pumpkin flowers.

Vegetarian cuisine

Thai Vegetarian Coconut Curry.