

Libesco Reggiano

Lambrusco DOC Dry



Colour: brilliant ruby red.
Aroma: intense and fruity.
Flavour: dry, fresh and round.
Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. cork
N° of bottles produced: 120.000
Classification: sparkling dry red wine. Natural fermentation.
Area of production: Pedecollina Reggiana
Place: Quercioli, Rampata
Plant system: "Cordone speronato"
Max. production per hectare: kg. 12.000
Soil: clayey soil
Sugar: 14 g/l.
Total acidity: 8,00 g/l.
Volatile acidity: 0,35 g/l.
Notes: pressure : 2,3 Atm at 20°C

Vintage: NV

Alcoholic content: 11% vol.

Serving temperature: 14 - 15° C

Vines: Lambrusco Salamino e Ancellotta

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

Pairing

Particularly suitable to accompany dishes typical of the cuisine of the area.