

Phermento

Lambrusco di Sorbara DOC dry (Refermented in bottle)



Colour: deep pink with fine perlage.

Bouquet: raspberry, red fruits.

Taste: dry, fruity and vibrant.

Data sheet

Bottle: 0,75 l. crown cork

Classification: Lambrusco di Sorbara DOC
Refermented in bottle

Area of production: Modena, Soliera

Place: Soliera

Plant system: "Cordone speronato"

Max. production per hectare: kg. 9.000

Soil: clayey soil

Sugar: 0,50 g/l.

Total acidity: 7,75 g/l.

Volatile acidity: 0,25 g/l.

Vintage: 2021

Alcoholic content: 11,5% vol.

Serving temperature: 8-10° C

Vines: Lambrusco di Sorbara

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

Pairing

Emilian cuisine

Gnocco and tigelle with Parma ham, mortadella, salame felino, erbazzone (typical Emilian pie), Parmigiano Reggiano.

Italian cuisine

Spaghetti with clams, fried fish.

International cuisine

Sushi, fish or vegetable tempura, fish and chips.

Casa Medici cuisine

Spaghetti, courgettes, courgette blossoms and crisp speck.

Vegetarian cuisine

Fusilli pasta, courgettes, courgette blossoms, asparagus, basil and lemon rind.