

Phermento

Lambrusco di Sorbara DOC Secco (Fermented in bottle)



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. crown cap
Classification: Lambrusco di Sorbara DOC Secco
(Fermented in bottle)
Area of production: Modena, Soliera
Località: Soliera
Plant system: "Cordone speronato"
Max. production per hectare: kg. 9.000
Soil: sandy
Sugar: 0,50 g/l.
Total acidity: 6,00 g/l.
Volatile acidity: 0,35 g/l.

Vintage: 2019

Alcoholic content: 11% vol.

Serving temperature: 8 - 10° C

Vines: Lambrusco di Sorbara

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

Pair with

Perfect to accompany dishes like charcuteries,
vegetal or fish tempura.