

Lambrusco Emilia

Rosso IGT Dry



Colour: bright red, moderately deep.
Bouquet: pleasant and persistent, with viole scent.
Taste: dry, fruity, fresh, lively, pleasantly harmonious.

Data sheet

Bottle: 0,75 l. - 1,5 l. screw cap
N° of bottles produced: 150.000
Classification: slightly sparkling dry red wine fermented in stainless steel tank
Area of production: Emilia region
Plant system: "Cordone speronato"
Max. production per hectare: kg. 20.000
Soil: clayey soil
Fermentation: at low temperature
Sugar: 9 g/l.
Total acidity: 6,50 g/l. (avarage indicative)
Volatile acidity: 0,35 g/l. (avarage indicative)

Vintage: NV
Alcoholic content: 10% vol.
Serving temperature: 10 - 11° C
Vines: Lambrusco Marani
Ageing: To be consumed while young within 2 or 3 years

Pairing

Suitable to accompany hors d'oeuvre.

