

## 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 at natural fermentation  
**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.