

Lambrusco Emilia

Rosso IGT Sweet



Colour: ruby red.

Bouquet: pleasant, persistent, fruity redolence.

Taste: sweet, fruity, fresh and vibrant.

Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. - 1,5 l. screw cap

Classification: sweet red wine. Natural fermentation.

Area of production: regione Emilia

Plant system: "Cordone speronato"

Max. production per hectare: kg. 20.000

Sugar: 50 g/l.

Total acidity: 6,5 g/l. (avarage indicative)

Volatile acidity: 0,35 g/l. (avarage indicative)

Vintage: NV

Alcoholic content: Italia: 7,5% vol.; Export: 8% vol.

Serving temperature: 8 - 10° C

Vines: Lambrusco Salamino, Lambruschi Marani and Maestri

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

Pairing

Suitable to accompany hors d'oeuvre.