

Lambrusco Emilia Bianco Sweet

Bianco IGT Sweet



Colour: straw yellow.

Bouquet: fruity, pleasant, persistent.

Taste: sweet, fruity, fresh, lively and pleasantly harmonious.

Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. cork

Classification: slightly sparkling sweet white wine at natural fermentation, obtained from the white vinification of Lambrusco red grapes

Area of production: Reggio Emilia

Place: Reggio Emilia

Plant system: "Cordone speronato"

Max. production per hectare: kg. 20.000

Sugar: 51 g/l.

Total acidity: 7,00 g/l. (average indicative value)

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

Vintage: NV

Alcoholic content: 8% vol.

Serving temperature: 7 - 9° C

Vines: Lambrusco Salamino, Lambrusco Marani, Lambrusco Maestri

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

Pairing

Particularly suitable with fruits and desserts.

