

Lambrusco Emilia Dry

Rosso IGT Dry



Colour: bright ruby red.
Bouquet: pleasant and persistent, with violet scent.
Taste: dry, fruity, fresh, lively, pleasantly harmonious.
Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. cork
Classification: slightly sparkling dry red wine at natural fermentation
Area of production: Reggio Emilia
Plant system: "Cordone speronato"
Max. production per hectare: kg. 20.000
Fermentation: at low temperature
Sugar: 9 g/l.
Total acidity: 7,00 g/l. (average indicative value)
Volatile acidity: 0,35 g/l. (average indicative value)

Vintage: NV

Alcoholic content: 10,5% vol.

Serving temperature: 10 - 11° C

Vines: Lambrusco Marani

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

Pairing

Suitable to accompany hors d'oeuvre.

