

## Lambrusco Emilia Sweet

Rosso IGT Sweet



**Colour:** bright ruby red.

**Bouquet:** fruity, pleasant and persistent.

**Taste:** sweet, fruity, fresh.

**Froth:** fine and rich when poured.

### Data sheet

**Bottle:** 0,75 l. cork

**Classification:** slightly sparkling sweet red wine at natural fermentation

**Area of production:** Reggio Emilia

**Plant system:** "Cordone speronato"

**Max. production per hectare:** kg. 20.000

**Sugar:** 50 g/l.

**Total acidity:** 7,2 g/l. (average indicative value)

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

**Vintage:** NV

**Alcoholic content:** 8% vol.

**Serving temperature:** 8 - 10° C

**Vines:** Lambrusco Salamino e Lambruschi Marani e Maestri

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

### Pairing

Particularly suitable to accompany pasta dishes and pizza.

