

## Phermento

Lambrusco di Sorbara DOC dry (Refermented in bottle)



**Colour:** deep pink with fine perlage.

**Bouquet:** raspberry, red fruits.

**Taste:** dry, fruity and vibrant.

### Data sheet

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

**Classification:** Lambrusco di Sorbara DOC  
Refermented in bottle

**Area of production:** Modena, Soliera

**Place:** Soliera

**Plant system:** "Cordone speronato"

**Max. production per hectare:** kg. 9.000

**Soil:** clayey soil

**Sugar:** 1,6 g/l.

**Total acidity:** 6,30 g/l.

**Volatile acidity:** 0,35 g/l.

**Vintage:** 2023

**Alcoholic content:** 11,5% vol.

**Serving temperature:** 8-10° C

**Vines:** Lambrusco di Sorbara

**Ageing:** To be consumed in 3/5 years

### Pairing

#### Emilian cuisine

Gnocco and tigelle with Parma ham, mortadella, salame felino, erbazzone (typical Emilian pie), Parmigiano Reggiano.

#### Italian cuisine

Spaghetti with clams, fried fish.

#### International cuisine

Sushi, fish or vegetable tempura, fish and chips.

#### Casa Medici cuisine

Spaghetti, courgettes, courgette blossoms and crisp speck.

#### Vegetarian cuisine

Fusilli pasta, courgettes, courgette blossoms, asparagus, basil and lemon rind.