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Phermento

Lambrusco di Sorbara DOC dry (Refermented in bottle)

Colour: deep pink with fine perlage.
Bouquet: raspberry, red fruits.
Taste: dry, fruity and vibrant.

Vintage: 2024
Alcoholic content: 11,5% vol.
Serving temperature: 8-10° C
Vines: Lambrusco di Sorbara
Ageing: To be consumed in 3/5 years

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.

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.
Iternational 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.