

## Carezza

Spumante Metodo Classico from Lambrusco di Sorbara grapes



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

### Data sheet

**Bottle:** 0,75 l. cork  
**Classification:** Lambrusco di Sorbara DOC  
**Area of production:** Modena, Soliera  
**Place:** Soliera  
**Plant system:** "Cordone speronato"  
**Max. production per hectare:** kg. 9.000  
**Soil:** clayey soil  
**Sugar:** 6 g/l.  
**Total acidity:** 7 g/l.  
**Volatile acidity:** 0,2 g/l.

**Vintage:** NV

**Alcoholic content:** 12% vol.

**Serving temperature:** 6-8° C

**Vines:** Lambrusco di Sorbara

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

### Pairing

#### Emilian cuisine

Parmigiano Reggiano cheese seasoned 24-30 months, erbazzone (typical Emilian pie), raw ham seasoned 24-30 months.

#### Italian cuisine

Spaghetti with clams, oysters.

#### International cuisine

Sushi, quesadilla, fried moules, paella.

#### Casa Medici cuisine

Spaghetti with speck, courgette and pumpkin flowers.

#### Vegetarian cuisine

Thai Vegetarian Coconut Curry.

