

Carezza

Metodo Classico from Lambrusco di Sorbara



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. fungo
Classification: Lambrusco Modena DOC Secco
Area of production: Modena, Soliera
Località: 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: 11,5% vol.

Serving temperature: 12° C

Vines: Lambrusco di Sorbara

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

Pair with

Perfect to accompany dishes like charcuteries,
finger food, fried fish and oysters