



LAMBRUSCO 1915 SEMI-SWEET

~ sparkling semi-sweet red ~





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Product details :












TYPE	sparkling semi-sweet red
CLASSIFICATION	lambrusco Reggiano D.O.C.
APPELLATION	municipalities of Reggio Emilia
SOIL	alluvial soils comprised of gravel, sand and clay, mixed
GRAPE VARIETY	60% lambrusco Marani, lambrusco Maestri e lambrusco Montericco 30% lambrusco Salamino 10% Ancellotta
TRELLIS SYSTEM	cordone speronato, G.D.C. e Bellussi
HARVEST TIME	end of September
VINIFICATION	vinified in red, with maceration at a controlled temperature. The taking of froth, extremely slow, comes from a natural re-fermentation Charmat method.
FOAM	fine, persistent, with violet reflections
COLOUR	rich ruby-red
BOUQUET	keen armonious flavour, persistent and vinous with strawberry scents
TASTE	slightly semi-sweet and nicely fresh, results perfectly balanced and elegant. The taste of red fruits is exalted by the gentle tannic.
SERVING TEMPERATURE	10-13 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, in particular with culatello, preserved meats in general and Parmigiano cheese. Fantastic with tagliatelle with bolognese sauce and roasted white meats.



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Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	29x19x32h	9.000	4.500	80 (5x16)	720.00	175	8008920191558	---