



■ ■ LAMBRUSCO Rosso

Vines: 60% Lambrusco marani, maestri, 40 % sweet must of lambrusco I.G.P.

Features: Red, semi – sparkling, sweet

Vinification: Classic in red

Natural fermentation: Charmat into pressurized tanks with naturally sweet must and selected yeasts at 18° C

Tipe: Sweet 45-50 g/l sugar

Alchol: 8 % vol

Colour: Ruby red

Taste: Fresh and armonious

Scent: Fruity and intense

Foam: Abundant

Growing area: Reggio Emilia

Harvest: September - October

Ageing: Within 2 years

Temperature: 8 – 10° C

€6.50