

Sweet Sparkling red wine Lambrusco Emilia Amabile

Vinification: harvest of the grapes at dawn , to have a cool product . Maceration on the skins submerged cap cold from two to three days. Using a soft press, the must is separated , then filtered and kept in tanks at 0 ° for several months until the final elaboration .

Processing: fermentation and effervescing natural in " cuve close " at a controlled temperature with selected yeasts varietal . Bottling takes place in a isobaric push by microfiltration . The wine does not undergo pasteurization.

Organoleptic. Visual inspection: Ruby red color,

Nose: typical of Lambrusco vinous with hints of red fruit and purple,

Taste: full-bodied , fruity , on acidic, well-balanced, supported by a lively freshness that elegantly closes with soft hints of cherry and plum.

Gastronomy: suitable as Emilian cuisine(Prosciutto di Parma, Salame, Mortadella, Lasagne, Ragu' alla Bolognese, Parmigiano Reggiano Cheese), red for the entire meal , from aperitif with an unusual red wine, optimum with red fruits desserts.

Service: Serving temperature 12 ° -15 ° C

Product details

Description	Value
Lambrusco Maestri	
Lambrusco Salamino	
Ancellotta	
Alcohol	8,5%
Residual sugars	40 gr/l
Total Acidity	6,50
Temperature	12-15°

