

Lambrusco Emilia

Rosso IGT Dolce, Rosso IGT Sweet



Colour: ruby red.
Bouquet: pleasant, persistent, fruity redolence.
Taste: sweet, fruity, fresh and vibrant.
Froth: fine and rich when poured.

Data sheet

Bottle: 0,75 l. – 1,5 l. screw cap
Classification: sweet red wine. Natural fermentation.
Area of production: regione Emilia
Plant system: "Cordone speronato"
Max. production per hectare: kg. 20.000
Sugar: 50 g/l.
Total acidity: 6,5 g/l. (average indicative)
Volatile acidity: 0,35 g/l. (average indicative)

Vintage: 2015

Alcoholic content: Italia: 7,5% vol.; Export: 8% vol.

Serving temperature: 8 / 10° C

Vines: Lambrusco Salamino e Lambruschi Marani e Maestri

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

Pairing

Particularly suitable to accompany pasta dishes and pizza.