



I DOSSI LAMBRUSCO IGT

- **Bottle:** 0,75 - 1,50 l. screw cap
- **Classification:** slightly sparkling sweet red wine at natural fermentation
- **Area of production:** Reggio Emilia.
- **Vines:** Lambrusco Salamino, lambruschi Marani, lambrusco Maestri.
- **Plant system:** “cordone speronato”
- **Max. production per hectare:** kg. 20.000
- **Colour:** Ruby red.
- **Bouquet:** fruity, pleasant and persistent.
- **Taste:** sweet, fruity, fresh.
- **Froth:** fine and rich when poured.
- **Alcoholic content:** 8%vol.
- **Sugar:** 50 g/l.
- **Total acidity:** 6,5 g/l. (average indicative value)
- **Volatile acidity:** 0,35 g/l. (average indicative value)
- **Ageing:** to be consumed while young within 1 or 2 years.
- **Serving temperature:** 8 - 10 °C
- **Advice:** Particularily suitable to accompany pasta dishes and pizza.