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**LAMBRUSCO 1915: THE LAMBRUSCO OF THE ORIGINS**

*~ sparkling dry red ~*





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### Product details :












TYPE	sparkling dry 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	a dry taste and a distinct freshness give great elegance to this wine. Fruity and slightly tannic has a nice sapidity as required by tradition
SERVING TEMPERATURE	12-16 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, in particular with tortellini and pasta with Bolognese sauce. Fantastic with boiled or roasted 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	8008920191565	---