



LAMBRUSCO D.O.C. SALAMINO DI SANTA CROCE

~ sparkling dry red ~





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Product details :












TYPE	sparkling dry red
CLASSIFICATION	lambrusco DOC Salamino di Santa Croce
APPELLATION	municipalities of Cavezzo, Concordia and Mirandola, all in the province of Modena
SOIL	alluvial soils comprised of gravel, sand and clay, mixed
GRAPE VARIETY	100% lambrusco Salamino di Santa Croce
TRELLIS SYSTEM	cordone speronato, G.D.C.
HARVEST TIME	end of September, beginning of October
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 with violet reflections
BOUQUET	clean, keen armonious flavour with hint of roses and raspberry
TASTE	pleasantly dry with a fruity aftertaste. The high acidity gives great cleaning and elegance
SERVING TEMPERATURE	12-16 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, in particular with lasagne and stuffed pasta. 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	22,6x17,0x31,5h	7.650	4.500	105 (5x21)	803.25	173	8008920001918	18008920114219
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	8008920001918	18008920114226
1,500	6	33,1x21,6x33,1h	13.600	9.000	60 (5x12)	816.00	181	8008920101526	18008920114233