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**LAMBRUSCO D.O.C. REGGIANO**

*~ sparkling dry red ~*





## LAMBRUSCO D.O.C. REGGIANO

*~ sparkling dry red ~*

### Product details :












TYPE	sparkling dry red
CLASSIFICATION	Lambrusco D.O.C. Reggiano
APPELLATION	municipalities of Reggio Emilia
SOIL	alluvial soils comprised of gravel, sand and clay, mixed
GRAPE VARIETY	65% lambrusco Marani, lambrusco Maestri e lambrusco Montericco 10% lambrusco Salamino 10% lambrusco Grasparossa 15% Ancellotta
TRELLIS SYSTEM	cordone speronato, G.D.C.
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 with violet reflections
BOUQUET	great and persistent floral scent with hints of strawberry
TASTE	fruity and persistent. Pleasantly dry with a nice freshness, well balanced by the gentle astringency
SERVING TEMPERATURE	12-16 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, in particular with tortellini 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	8008920001291	18008920114158
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	8008920001291	18008920114165
1,500	6	33,1x21,6x33,1h	13.600	9.000	60 (5x12)	816.00	181	8008920101502	18008920114172