



LAMBRUSCO ROSSO IGT EMILIA

~ sparkling dry red ~





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Product details :












TYPE	sparkling dry red
CLASSIFICATION	Lambrusco IGT Emilia
APPELLATION	municipalities of Modena and Reggio Emilia
SOIL	alluvial soils comprised of gravel, sand and clay, mixed
GRAPE VARIETY	100% lambrusco Marani, lambrusco Maestri, lambrusco Salamino e lambrusco Grasparossa
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 with violet reflections
BOUQUET	great and persistent floral scent with hints of strawberry and marasca-cherry
TASTE	pleasantly dry with remarkable freshness, tastes of red fruits
SERVING TEMPERATURE	12-14 °C
FOOD MATCHES	ideal to accompany any typical dish, preserved meats and salami of the Emilia's tradition. Fantastic with pasta and red 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	8008920001338	18008920114394
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	8008920001338	18008920114400
1,500	6	33,1x21,6x33,1h	13.600	9.000	60 (5x12)	816.00	181	8008920001352	18008920114417