



LAMBRUSCO BIANCO IGT EMILIA

~ sparkling dry white ~





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Product details :












TYPE	sparkling dry white
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 and lambrusco Grasparossa
TRELLIS SYSTEM	cordone speronato, G.D.C. e Bellussi
HARVEST TIME	end of August, beginning of September
VINIFICATION	vinified in white under controlled temperature. The consequent taking foam occurs for natural fermentation along with Charmat method
FOAM	fine, persistent whith paper white reflections
COLOUR	pale-straw yellow
BOUQUET	wide, fruity and floral
TASTE	dry, elegant and fruity, with strong and pleasant freshness
SERVING TEMPERATURE	8-10 °C
FOOD MATCHES	great versatility, it can be served as an aperitif or it can also pleasantly accompany throughout the meal, particularly seafood dishes, white meat and cheese



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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	8008920101540	18008920114271
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	8008920101540	18008920114288
1,500	6	33,1x21,6x33,1h	13.600	9.000	60 (5x12)	816.00	181	8008920101564	18008920114295