



LAMBRUSCO D.O.C. DI SORBARA

~ sparkling dry red ~





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Product details :












TYPE	sparkling dry red
CLASSIFICATION	lambrusco D.O.C. di Sorbara
APPELLATION	Municipalities of Bastiglia, Nonantola and Bomporto, all in the province of Modena
SOIL	soft and sandy alluvial soil
GRAPE VARIETY	80% lambrusco di Sorbara 20% lambrusco Salamino
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, evanescent, pale pink
COLOUR	light ruby-red with pink reflections
BOUQUET	fine and elegant with typical violet nuances
TASTE	daistinctly dry with a very simple body, is exalted by a pleasant sapidity that, together with freshness, gives it great elegance
SERVING TEMPERATURE	12-16 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, Mainly tortellini and passatelli in soup. Extraordinary with boiled and roasted meats. Its elegant and simple body make it suitable even for fish dishes



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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	8008920000058	18008920114097
750	12	33,5x24,5x31,5h	15.300	9.000	50 (5x10)	765.00	173	8008920000058	18008920114103
1,500	6	33,1x21,6x33,1h	13.600	9.000	60 (5x12)	816.00	181	8008920101496	18008920114110