



SEMI-SWEET SPARKLING RED

~ semi-sweet sparkling red ~





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Product details :











TYPE	semi-sweet sparkling red
CLASSIFICATION	semi-sweet sparkling red
APPELLATION	Italy
SOIL	calcareous marls and silts
GRAPE VARIETY	50% Lambrusco Emilia, 50% Lambrusco Daunia
TRELLIS SYSTEM	cordone speronato, G.D.C., spalliera, archetto
HARVEST TIME	end of August, beginning 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 and persistent with violet reflection
COLOUR	rich ruby-red with violet reflections
BOUQUET	great and persistent floral scent with hints of red fruit
TASTE	semi-sweet and rounded with nice freshness enhancing the red fruit taste
SERVING TEMPERATURE	10-13 °C
FOOD MATCHES	great versatility, it can be served as an aperitif or it can also pleasantly accompany throughout the meal



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Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6		7.800	4.500	120 (5x24)	936.00	165	8008920987694	