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**LAMBRUSCO D.O.C. REGGIANO - SCAGLIETTI BOTTLE**

*~ sparkling dry red ~*





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### Product details :












TYPE	sparkling dry red
CLASSIFICATION	lambrusco Reggiano D.O.C.
APPELLATION	municipalities of Reggio Emilia
SOIL	alluvial soils comprised of gravel, sand and clay, mixed
GRAPE VARIETY	55% lambrusco Marani, lambrusco Maestri e lambrusco Montericco 30% lambrusco Salamino 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 edges
COLOUR	rich ruby-red with violet reflections
BOUQUET	great and persistent floral scent with hints of wildberries
TASTE	pleasantly fruity, full bodied and persistent, its dry taste and the huge freshness are well balanced by a nice tannin
SERVING TEMPERATURE	12-16 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, in particular tortellini and stuffed pasta. Perfect when matching boiled or roast meats



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**Logistic Data :**

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	28x19x32,5h	9.000	4.500	70 (7x10)	720.00	175	8008920309021	