

RIFERMENTATO

Dry sparkling red



LAMBRUSCO DI SORBARA DOP

tasting this wine you will taste the old traditional Lambrusco di Sorbara produced according to the ancestral method used in our winery until the seventies and eighties. Unique and rare because it is produced with a second fermentation in the bottle. Ruby red colour, clear, full-bodied, with an evanescent froth.

The taste is dry, warm and quite soft. Fresh and supple, with notes of flowers, wild cherry tree and with a good acidity.

Its aroma is intense with good complexity, hints of red fruit like raspberry, jam, marmalade and floral scents like wild rose.

Food pairings: Perfect with the fat and tasty dishes of the Emilian cuisine. First courses like tortellini, tagliatelle with meat sauce. Traditional meat courses like zampone with beans, ribs, unsmoked bacon and grilled sausage.



Serving temperature 12° C.



TECHNICAL DETAILS

Variety: Lambrusco di Sorbara 100%

Production Area: Bomporto (MO)

Alcohol content: 11.50% VOL

Sugars: 4 gr/l



LOGISTIC DETAILS

CAPACITY	0.75 L
BOX	6 BOTTLES
COD.EAN BOTTIGLIA	8032692590110
BOX	
SIZE	34x26x18.50 cm
WEIGHT	9,50 kg
PALLET	
BOX FOR PALLET	60 (10x6)
SIZE	120x80x125 cm