

Lambrusco

Rodomonte 58

Medium-Dry Mantua Province Lambrusco
IGP Certified - Indication of Protected Geographical product

Varietal (Grapevines Variety)
Lambrusco Ruberti 40%, Lambrusco Salamino 40%,
Barzemino (Basmen) 20%.

Winemaking
Grapes are selected, gathered and pressed. First process duration is 48/72 hours. It allows extraction of color and high quality tannins. Fermentation ends in stainless steel tanks under controlled temperature. Wine become sparkling in a 16/18°C autoclave (long Charmat method).

Alcohol Grade
11,5% vol

Color
Intense ruby red

Aromas
Wine, fruit, blackcurrant, woodberry

Taste
Pleasant and persistent, finely soft

Service temperature
14°/16°C (57,2°F - 60,8°F)

Accompaniment
All-meal-long wine. Particularly pleasant with cold cuts cheese and typical mantuan specialities.

