

Lambrusco

Basmèn

Mantua Province Lambrusco

IGP Certified - Indication of Protected Geographical product

Varietal (Grapevines Variety)

Barzemino (Basmèn) 15%, Lambrusco Viadanese 28%, Lambrusco Salamino 28%, Lambrusco Maestri 28%.

Vinemaking

Grapes are gathered and pressed. First process duration is 48 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 (short Charmat method).

Alcohol Grade

11,5% vol

Color

Ruby red.

Aromas

Wine, fruit, violet.

Taste

Pleasant and persistent.

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.

