

Lambrusco

Rosso Rodomonte

Mantua Province Lambrusco

IGP Certified - Indication of Protected Geographical product

Varietal (Grapevines Variety)

Lambrusco Ruberti 40%, Lambrusco Salamino 40%, Ancellotta 20%.

Winemaking

Grapes are 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.

Taste

Pleasant and persistent, 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.

