



vai



REGGIANO LAMBRUSCO doc SECCO

Colour : vibrant ruby red

Bouquet : pleasant and persistent with violet scent

Taste : dry, fruity, fresh, lively and pleasantly harmonious

Froth : fine and rich when poured

Vintage : NV

Alcohol Content : 11% vol

Serving temperature : 14 - 15° C

Vines : Lambrusco Salamino e Lambrusco Marani

Ageing : to be consumed while young within 1 or 2 years

Data sheet

Bottle : 0,75 l. cork

Classification : sparkling dry red wine fermented in stainless steel tank

Area of production : Reggio Emilia

Plant system : "Cordone speronato"

Max. production per hectare : kg. 14.000

Soil : clay soil

Sugar : 14 g/l.

Total acidity : 7,50 g/l. (average indicative value)

Volatile acidity : 0,35 g/l. (average indicative value)

Pairing

Traditional emilian cuisine

Lasagna, tagliatelle with bolognese ragu, cured pork meat, tortelli stuffed with greens, sage and butter.

Italian cuisine

Pizza, Chicken parmigiana, fillet with green pepper, beef tartare

