



EMILIA IGT LAMBRUSCO VINO FRIZZANTE DOLCE

Grape Variety:

Red Grapes: Lambrusco salamino 50%,
Lambrusco grasparossa 50%

Production Techniques:

Vinification of the grapes and first fermentation with the skins for 36-48 hours.

Separation of the skins and fermentation at a low temperature until it reaches the 5-6 degrees. Second fermentation in pressurized tanks until 2.5 atmospheres are achieved.

The whole process takes place At low temperatures.

Tasting Notes:

COLOUR : Deep ruby red.

SCENT: Fruity with notes of raspberry, blackberry and fruits of the forest.

TASTE: Sparkling, sweet, rounded, pleasant and characteristic.

ALCOHOLIC STRENGTH: 7,5% vol.

Food Pairings:

Ideal with international cuisines. Easy drinking wine for all occasions.

Serving:

Serve cold at 8°-10° C.

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