



Santa Croce

Il Lambrusco Lambrusco dell'Emilia

I.G.T.

LIMITED PRODUCTION

Grape production area:

Santa Croce locality in the Carpi district.

Grapes:

selected Lambrusco Salamino, Lambrusco di Sorbara and Lambrusco Grasparossa grape.

Vinification:

separate vinification of the grape varieties with cold maceration of the pressed grapes. Fermentation at controlled temperature.

Prise de mousse:

the best wines obtained are selected and blended in proportions that vary each year and are refermented for ten to fifteen days with the Charmat method.

Appearance and sensory characteristics:

sparkling, ruby red colour, delicate and floral bouquet, harmonious with the traditional flavour of Lambrusco.

Alcoholic strength:

11°

Food pairing and serving:

its sensory characteristics make this wine a perfect accompaniment for all manner of dishes. Excellent with typical regional cuisine.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI
S. CROCE