



Il Castello

Lambrusco dell'Emilia rosso semisecco I.G.T.

Grape production area:
district of Carpi.

Grapes:
60% Lambrusco Salamino
40% Lambrusco Grasparossa e
Lambrusco Sorbara

Vinification:
Extended maceration on the stems.
Fermented in controlled temperature.

Prise de mousse:
Natural fermentation following the Charmat
method.

Appearance and sensory characteristics:
Sparkling, dark-ruby colour with subtle
purple hues, with an aroma of ripe red fruits.
Pleasantly delicate and harmonious taste.

Alcoholic strength:
9.50°

Food pairing and serving:
Recommended with cold-cuts and first
courses, perfect with red and white meat.

Serving temperature 8-10°C



DAL 1907

CANTINA DI
S. CROCE