

Lambrusco di Sorbara

D.O.C.

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Grape production area:

Soliera and Sorbara area in the Modenese lowlands.

Grapes:

pure Lambrusco di Sorbara.

Vinification:

brief cold maceration. Fermentation at controlled temperature.

Prise de mousse:

natural fermentation with the Charmat method.

Appearance and sensory characteristics:

sparkling, pale ruby colour, fragrance of violets, dry, pleasant, slightly acid flavour..

Alcoholic strength:

11°

Food pairing and serving:

Ideal accompaniment for sliced meats, boiled meat and first courses with pasta.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI
S. CROCE