

# Lambrusco Salamino di S. Croce

D.O.C.  
LIMITED PRODUCTION

*La Tradizione*



**Grape production area:**  
Carpi area, mainly the Santa Croce locality.

**Grapes:**  
pure Lambrusco Salamino.

**Vinification:**  
red-wine vinification with cold maceration.  
Fermentation at controlled temperature.

**Prise de mousse:**  
natural fermentation with the Charmat method.  
After prise de mousse, the wine is allowed to rest  
in autoclaves in contact with the fermentation  
yeasts.

**Appearance and sensory characteristics:**  
sparkling, ruby red colour, fruity fragrance in  
the first phase of ageing, winy and decisive in  
the final phase. Dry and sapid on the palate. A  
wine that evolves as it ages and acquires the  
typical characteristics of wines refermented in  
the bottle.

**Alcoholic strength:**  
11,50°

**Food pairing and serving:**  
ideal accompaniment for sliced meats, boiled  
meat and first courses with pasta. Excellent  
with regional specialities like gnocco and tigella  
savouries.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI  
S. CROCE