

# Lambrusco Salamino di S. Croce amabile

D.O.C.

*1 Lambruschi D.O.C.*



**Grape production area:**

Carpi area, mainly the Santa Croce locality.

**Grapes:**

pure Lambrusco Salamino.

**Vinification:**

red-wine vinification, with cold maceration. Partial fermentation at controlled temperature.

**Prise de mousse:**

natural fermentation with the Charmat method.

**Appearance and sensory characteristics:**

sparkling, ruby red colour, characteristically fruited fragrance, delicately semi-sweet, velvety flavour.

**Alcoholic strength:**

8,5°

**Food pairing and serving:**

Excellent with typical Emilian cuisine.

Serving temperature 8° - 10°C



DAL 1907

CANTINA DI  
S. CROCE