

100 Vendemmie Rosso Brut



Spumanti

LIMITED PRODUCTION

Grape production area:

This wine is strongly linked to its production area and traditions. The grapes used are grown in the Santa Croce locality of the Carpi district.

Grapes:

pure Lambrusco Salamino.

Vinification:

cold maceration of crushed grapes. First fermentation at controlled temperature.

Prise de mousse:

refermentation with the Charmat method at controlled temperature. The wine remains on its fermentation yeasts as it refines.

Appearance and sensory characteristics:

Is expressed with red and vigorous mousse, prelude to intense and fresh fragrances. on the palate is a succession of sensations pleasant and harmonious.

Alcoholic strength:

11,5°

Food pairing and serving:

first courses with pasta, sliced meats, roasts. Excellent with typical Emilian cuisine

Serving temperature 12 – 14°C



DAL 1907

CANTINA DI
S. CROCE