

Lancellotta dell'Emilia

I.G.T.

LIMITED PRODUCTION

Filtrato Dolce



Grape production area:

Correggio and San Martino in Rio districts of Reggio Emilia.

Grapes:

pure Lancellotta.

Vinification:

red-wine vinification, with cold maceration on the grape skins. Constant preservation of the must in cold rooms and repeated filtration maintains the natural sweetness of the wine.

Prise de mousse:

Charmat method. Partial fermentation to preserve the well-known sweet note.

Appearance and sensory characteristics:

sparkling, ruby red colour, intense bouquet, with the pronounced aroma of soft red fruits. A caressing, persistent flavour with a pleasant hint of sweetness.

Alcoholic strength:

6°

Food pairing and serving:

serve with home-made confectionery. Excellent with strawberry and peach fruit salad.

Serving temperature 8° - 10°C



DAL 1907

CANTINA DI
S. CROCE