

Lambrusco Salamino di S. Croce amabile

D.O.P.

1 Lambruschi D.O.P.



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