

Lambrusco Salamino di S. Croce

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.
Fermentation at controlled temperature.

Prise de mousse:
natural fermentation with the Charmat method.

Appearance and sensory characteristics:
sparkling, ruby red colour, characteristically fruited fragrance, sapid, winy flavour.

Alcoholic strength:
11°

Food pairing and serving:
cheerful and fresh, this wine is perfect with all manner of dishes. Excellent with typical regional cuisine.

Serving temperature 10-12°C



DAL 1907

CANTINA DI
S. CROCE