



*La Tradizione*

# Lambrusco Salamino di S. Croce

D.O.P.

LIMITED PRODUCTION

**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.  
After prise de mousse, the wine is allowed to rest  
in autoclaves in contact with the fermentation  
yeasts.

**Appearance and sensory characteristics:**

sparkling, ruby red colour, fruity fragrance in  
the first phase of ageing, winy and decisive in  
the final phase. Dry and sapid on the palate. A  
wine that evolves as it ages and acquires the  
typical characteristics of wines refermented in  
the bottle.

**Alcoholic strength:**

11,50°

**Food pairing and serving:**

ideal accompaniment for sliced meats, boiled  
meat and first courses with pasta. Excellent  
with regional specialities like gnocco and tigella  
savouries.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI  
S. CROCE