

Lambrusco dell'Emilia rosso

I.G.P.

Il Castello



Grape production area:
district of Carpi.

Grapes:
70% Lambrusco Salamino
30% Lambrusco Grasparossa

Vinification:
red-wine vinification, with lengthy
maceration on the grape skins. Fermentation
at controlled temperature.

Prise de mousse:
natural fermentation with the Charmat
method.

Appearance and sensory characteristics:
sparkling, rich ruby red colour with the
characteristic fragrance of ripe red fruit.
Pleasantly velvety, dry flavour.

Alcoholic strength:
11°

Food pairing and serving:
Food pairing and serving suitable for all
courses of a meal; excellent with sliced meats
and roast red meat.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI
S. CROCE