

Lambrusco Salamino di S. Croce Vigne Vecchie

D.O.P. - Limited Production

Historia



Grape production area:

Ancient vineyards Bellussi seeds, Carpi area, mostly the Santa Croce locality.

Grapes:

Lambrusco Salamino, hand picked.

Vinification:

in red, maceration and fermentation with local yeasts at controlled temperature in presence of marcs.

Prise de Mousse:

Natural Fermentation, Charmat method. After the fermentation, wine is left inside an autoclave, in contact with fermentation yeasts.

Appearance and sensory characteristics:

Sparkling wine, ruby red color, typical fruity scent evolving in maturity over time, fresh and balanced taste.

Alcohol strength:

11,50°

Food pairing and serving:

Perfect with pasta and first dishes, roasts and cold cuts. Great when paired with local Emilian cuisine like gnocco and tigelle.

Serving temperature: 10° - 12°C



DAL 1907

CANTINA DI
S. CROCE