



Santa Croce

Il Lambrusco

Lambrusco di Modena

D.O.P.

LIMITED PRODUCTION

Grape production area:

Small area of Santa Croce, near Carpi, Campogalliano area and Castelvetro area.

Grapes:

Selected grapes from Lambrusco Salamino, Lambrusco di Sorbara and Lambrusco Grasparossa.

Vinification:

Separated vinification of the grapes per varieties, with cold maceration of the crushed grapes. Fermentation at controlled temperature.

Prise de mousse:

Blend among the selection of the best wines obtained in changing proportions from year to year, second fermentation from 10 to 15 days with the Charmat method.

Appearance and sensory characteristics:

Sparkling, with ruby red color, delicate and floreal aromas, harmonious and with an ancient taste of Lambrusco.

Alcoholic strength:

11°

Food pairing and serving:

For its organoleptic characteristics it goes well with all dishes. Excellent pairing with the regional cuisine.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI
S. CROCE