

# 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