



*Il Castello*

# Lambrusco dell'Emilia rosso semisecco I.G.P.

**Grape production area:**  
district of Carpi.

**Grapes:**  
60% Lambrusco Salamino  
40% Lambrusco Grasparossa e  
Lambrusco Sorbara

**Vinification:**  
Extended maceration on the stems.  
Fermented in controlled temperature.

**Prise de mousse:**  
Natural fermentation following the Charmat  
method.

**Appearance and sensory characteristics:**  
Sparkling, dark-ruby colour with subtle  
purple hues, with an aroma of ripe red fruits.  
Pleasantly delicate and harmonious taste.

**Alcoholic strength:**  
9.50°

**Food pairing and serving:**  
Recommended with cold-cuts and first  
courses, perfect with red and white meat.

Serving temperature 8-10°C



DAL 1907

CANTINA DI  
S. CROCE