

# Lambrusco Salamino di S. Croce

D.O.P.

*1 Lambruschi D.O.P.*



**Grape production area:**

Carpi area, mainly the Santa Croce locality.

**Grapes:**

Pure Lambrusco Salamino.

**Vinification:**

red-wine vinification, with cold maceration.  
Fermentation at controlled temperature.

**Prise de mousse:**

natural fermentation with the Charmat method.

**Appearance and sensory characteristics:**

sparkling, ruby red colour, characteristically fruited fragrance, sapid, winy flavour.

**Alcoholic strength:**

11°

**Food pairing and serving:**

cheerful and fresh, this wine is perfect with all manner of dishes. Excellent with typical regional cuisine.

Serving temperature 10-12°C



DAL 1907

CANTINA DI  
S. CROCE