

Lambrusco Salamino di S. Croce Il Primo

D.O.P. - Limited Production - Organic

Biologica

Grape production area:

Modern vineyards in the Carpi area.

Grapes:

Lambrusco Salamino from certified organic vineyards.

Vinification:

Traditional in red: maceration and partial fermentation with organic yeasts at controlled temperature in the presence of grape skins. Conclusion of alcoholic fermentation in stainless steel tanks of small capacity. No addition of sulfites.

Prise de mousse:

Fermentation with Charmat method; after the sparkling process, wine rests on fermentation lees in the closed tank.

Appearance and sensory characteristics:

A ruby red wine has been obtained from this precious base which smells of intense red fruits typical of Lambrusco Salamino grape. The taste is harmonious, soft, with delicate effervescence and a pleasant sip.

Alcoholic strenght:

11°

Food pairing and serving:

Suitable for dry soups, roasts, cold cuts and baked pasta.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI
S. CROCE

