



Historia

# Lambrusco Salamino di S. Croce Vigne Vecchie

D.O.P. - Limited Production

## Grape production area:

old vineyards Semi-Bellussi, raising in Carpi, mainly in S. Croce area.

## Grapes:

100% Lambrusco Salamino, hand picked.

## Vinification:

in red, with maceration and fermentation with native yeasts, at controlled temperature, on grapes-skin.

## Prise de mousse:

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

## Appearance and sensory characteristics:

sparkling, with ruby red color, red fruits aromas that evolve in maturity during time. The taste is balanced with freshness and roundness.

## Alcoholic strength:

11,50°

## Food pairing and serving:

pasta, roasts and cold meat. Excellent pairing with gnocco e tigelle.

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI  
S. CROCE