

Lambrusco dell'Emilia rosso

I.G.P.

Crocevia



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