

Lambrusco Salamino di S. Croce

D.O.P.

ZIO CANTA



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:

Lively and fresh wine, it goes well with all dishes. "Excellent combination to boiled dishes like Enrico Gualdi and Sandro Damura".

Serving temperature 10° - 12°C



DAL 1907

CANTINA DI S. CROCE