

# LAMBRUSCO SECCO



## TECHNICAL SHEET

<b>Category</b>	Emilia Igt Lambrusco Rosso Secco
<b>Grape variety</b>	Lambrusco
<b>Alcoholic strenght</b>	11% vol
<b>Residual sugar</b>	13 g/l
<b>Serving temperature</b>	8-10°C
<b>Kind of bottle</b>	Special Champagne Flute 0,75 l
<b>Winemaking</b>	After a light pressing and maceration at a temperature of 23°C, wine ends slowly its fermentation at a temperature of 18° C keeping inalterated its fruity aromas. After this process, the refermentation in a pressure tank gives a delicate and typical petillant to this wine

## SENSORY ANALYSIS

<b>Colour</b>	Deep ruby red with violet notes with a evident and pleasant foam that fills the glass
<b>Fragrance</b>	Fragrant with flavour of red fruits
<b>Taste</b>	Fruity, soft and fresh
<b>Gastronomic suggestions</b>	Ideal with traditional Italian dishes: cold cuts, tasty main dishes, meat and boiled meat



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