



## 1900 DRY RED LAMBRUSCO

APPELLATION: Emilia IGP

CATEGORY: Red Dry Lambrusco

PRODUCTION AREA: Scandiano and Correggio

GRAPES: 57% Lambrusco Marani, 40% Lambrusco Salamino, 3% Ancellotta

SOIL: clayey-calcareous

HARVEST: mid September

WINEMAKING: pressing of the grapes and 2-day maceration followed by temperature-controlled fermentation in stainless steel tanks. 7-day refermentation in stainless steel tanks.

COLOR: ruby red with purple hues.

BOUQUET: marked fruity notes such as strawberry and cherry, hints of red rose and poppy flower.

TASTE: medium-bodied, fresh with fruity lingering finish.

PAIRINGS: oven roasted turkey, steamed Chinese dumplings.

Serving temperature 12-14°C (53°-57°F)

Alcohol 11 %

Residual Sugar 9 g/l

Total Acidity 7.5

Ph 3.20

Bottle size 750 ml

