



Frizzante 155 ( 75 cl )

**TYPE OF WINE**

Semi sparkling wine white medium-sweet

**MAIN GRAPES**

Lambrusco dell'Emilia

**PRODUCTION AREA**

Limited areas in the Region of Emilia Romagna, central Italy

**SOILS**

Clayey and calcareous soils

**HARVEST**

Maturity is usually reached between the end of September and the beginning of October, depending on the different Lambrusco's grape varieties.

**VINIFICATION**

Traditional white vinification with immediate separation of the skins. Fermentation and foam intake in steel pressure-tanks at controlled temperature, following the Charmant method.

**COLOUR**

Brilliant straw yellow

**BOUQUET**

In the nose fragrant sensations of fresh fruits, such as apple, grapefruits, lemon and currant and reminiscent of cloves and cinnamons, pleasant herby after taste.

**TASTE**

A young and fresh wine, medium-body, characterised by a remarkable smoothness, balanced by a good acidity. It leaves a nice after taste of wild berries and currants.

**FOOD PAIRING**

Ideal with pasta with meat sauces, succulent red meat dishes, roast and cold cuts of the local tradition. The medium-sweet version can accompany cakes and dry pastry.

**SERVING SUGGESTION**

10-12°C

**ALCOHOL CONTENT**

8,0% vol

