



LAMBRUSCO D.O.C. DI SORBARA - SCAGLIETTI BOTTLE

~ sparkling dry red ~





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Product details :












TYPE	sparkling dry red
CLASSIFICATION	lambrusco D.O.C. di Sorbara
APPELLATION	historical vineyard "Verdeta" in Sorbara
SOIL	soft and sandy alluvial soil
GRAPE VARIETY	90% lambrusco di Sorbara 10% lambrusco Salamino
TRELLIS SYSTEM	cordone speronato, G.D.C.
HARVEST TIME	end of September, beginnings of October
VINIFICATION	vinified in red, with a very short maceration at a controlled temperature. The taking of froth, extremely slow, comes from a natural re-fermentation Charmat method.
FOAM	fine, evanescent, pale pink colour
COLOUR	light ruby-red with pink reflections
BOUQUET	fine and elegant with typical violet nuances
TASTE	daistinctly dry, is exalted by a pleasant sapidity that, together with freshness, confers it great elegance
SERVING TEMPERATURE	12-16 °C
FOOD MATCHES	ideal to accompany any typical dish from the Emilia's tradition, mainly tortellini and passatelli in broth. Extraordinary with boiled and roasted meats.



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Logistic Data :

 ml		 cm	 kg					 EAN	
			Gross Weight	Net Weight	n. 	 kg	 cm		
750	6	28x19x32,5h	9.000	4.500	80 (5x16)	720.00	175	8008920309045	