

NUSTRANEIN

Lambrusco dell'Emilia IGP

Distinguished by a bright ruby red colour, with nuances of wild cherries and red fruits. Simple and lively, it conveys fresh acidity to the palate.



FEATURES

APPELLATION	Lambrusco dell'Emilia IGP
WINE TYPOLOGY	Semi-sparkling (petillant) red dry wine
GRAPE VARIETY	Lambrusco Marani 40%, Lambrusco Maestri 60%
ANNUAL PRODUCTION BOTTLES	13.000
ANALYTICS DATA	Alcohol 11,5% vol, residual sugars 9 g/l, 10 g/l, titratable acidity 6,5 g/l

VITICULTURE

PRODUCTION AREA	Vineyards of Borzano (170 m. slm)
SOIL	medium-textured, alluvial soil
TRAINING SYSTEM	Guyot
DENSITY	3300 viti/ha
FARMING METHOD	Integrated
HARVEST PERIOD	Half of September

WINEMAKING

TECHNOLOGY	Vinification in red with maceration and soft pressing. Stainless steel fermentation with selected yeast at controlled temperature.
SECOND FERMENTATION	Second fermentation according to Charmat method
AGING ON LEES	At least 2 months on selected yeasts prior bottling.

TASTING NOTES

COLOR	Rubbish red
FOAM	Pink
BOUQUET	Red fruit
TASTE	Dry, fresch

SERVING SUGGESTIONS

SERVING TEMPERATURE	12-14°C
PAIRING SUGGESTION	Typical emilian dishes

TECHNICAL INFORMATION

BOTTLE SIZE	750 mL
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