

ROSSO DELLA FORMICA AMABILE

Lambrusco dell'Emilia IGP

The result of the selection of Lambrusco grapes grown in vineyards close to the homonymous locality, nearby to our winery. The sweet taste, and a good body, make it particularly easy to drink.



FEATURES

APPELLATION	Lambrusco dell'Emilia IGP
WINE TYPOLOGY	Semi-sparkling (petillant) red amabile wine
GRAPE VARIETY	Lambrusco Marani 40%, Lambrusco Maestri 60%
ANNUAL PRODUCTION BOTTLES	3.300
ANALYTICS DATA	Alcohol 10% vol, residual sugars 32 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

TASTING NOTES

COLOR	Purple red
FOAM	Violet, persistent
BOUQUET	Red fruit
TASTE	Pleasant, tannic, sweet.

SERVING SUGGESTIONS

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

TECHNICAL INFORMATION

BOTTLE SIZE	750 mL
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EAN CODE

