

CALLJSTO

LAMBRUSCO ROSSO EMILIA IGT
SWEETISH SPARKLING



Grape variety: 100% Lambrusco Salamino

Analytical data: dry red sweetish sparkling wine

Alcohol volume: 11 % vol.

Production area: Carpi and Modena plains and hills

Soil: mix of limestone and clay

Altitude: 160/200 ft. a.s.l.

Max grape production: 25 tons/hectare

Crushing: the bunches are picked by hand or mechanically around Mid-End of September. The grapes are then soft pressed. Vinification by cold maceration and fermentation are made under controlled temperature in stainless steel tanks.

Storage: stainless steel tanks.

ORGANOLEPTIC PROPERTIES

Color: intense red with a rich violet foam.

Bouquet: fresh, fruity with a rich aroma of ripe cherries, persistent.

Taste: harmonious, fresh and well balanced.

Wine maker's opinion: it matches with starters of mixed cured meats, fresh and seasoned cheeses and fresh vegetables.

Serve at: 8-10 °C