



## ***Lambrusco Emilia IGP rosso frizzante “Take Five”***

**denomination:** *Lambrusco dell’Emilia IGP rosso*

**Type:** *sparkling dry red wine – fermented in bottle on its own yeast*

**blend:** *20% Lambrusco Marani, 20% Lambrusco Salamino, 20% Lambrusco Oliva, 20% Lambrusco Maestri, 20% Lambrusco Grasparossa*

**wine making:** *maceration 5 days, spontaneous fermentation on its own yeasts, clarifications only by pouring, no forced filtration; 1<sup>st</sup> fermentation in stainless steel; 2<sup>nd</sup> fermentation and aging in bottle for 12 months*

**Territory:** *high plains of municipality of Reggio Emilia*

**Soil:** *clayey-sandy soil*

**Production method:** *organic, reg. CE 834/07, reg. CE 1584/18, reg. CE 203/12; certification by ICEA ITBIO006, operator code H1912*

**Vineyard:** *espalier, Guyot, mean age 15 year*

**Grape yield:** *12 tonn/Ha*

**Harvest:** *picked by hand, end of September*

**Alcohol content:** *12 %*

**Residual sugar:** *0 (zero) gr/l*

**Total acidity:** *6,50 gr/l*

**Sulfur dioxide:** *added, zero to 20 mg/l, depends on the vintage*

**Features:** *ruby deep red color, with fine evanescent foam, intense and vinous smell, that recalls red and wild fruit, becoming more complex with aging, with smoky notes; tannic, full bodied.*

**Pairing:** *ideal with traditional italian dishes, fresh and stuffed pasta, roasted and boiled meats, Parmigiano-Reggiano, cold cuts.*

**Service:** *be served at 13-15°C*

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