



SPARKLING WINE RED

SENZAFONDO

- Denomination: Lambrusco dell'Emilia IGP
- Grape variety: 100% Lambrusco (Salamino, Grasparossa)
- Vinification: traditional fermentation in red, with a maceration at controlled temperature for 12-14 days with daily dèlestages.
- Second vinification: short charmat method using 70% red grape must as liquer de tirag of the starting base (kept it cold from the harvest) + 30% red wine.

• Alcohol content: 11% VOL.

• Sugar: 15-16gr/lit.

Frizzante: max 2.5 bars

Description: hints of red fruits and cherrie, well accompanied by floreal notes of violet fresh and

- lively with a medium body, pleasantly balanced perfect with cured meat and traditional cuisine, as well as risotto.

Temperature: 8 - 10°C

Sizes: 0,375l - 0,75l - 1,5l