



SPARKLING RED WINE

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## LUSVARDI BRUT

- Denomination: Lambrusco dell'Emilia IGP
  - Grape variety: 100% Lambrusco (Salamino, Grasparossa)
  - Vinification: De-stemming and crushing of the grapes followed by 12 days of cold soak maceration; ranking and soft pressing of the skins
  - Second vinification: Fermentation of 70% red wine + 30% grape must in stainless steel pressure tanks (at 15 °C)
  - Alcohol content: 11,5% VOL.
  - Sugar Content: 7-8gr/lit.
- Spumante: 3- 5.5 bars

Description: Red ruby colour with purplish nuance, red fruits aroma, especially cherry, redcurrant, raspberry, with deep and fresh floreal flavourings. Pervasive and pleasant acidity accompanied by a

- good intensity that exalts its persistence. Perfect as aperitif, ideal with cured pork meats. It is also
- indicate with quite fat food

Temperature: 6° - 8°C

Sizes: 0,75l - 1,5l