



Terre di Valgrande

Lambrusco IGT Emilia

PRODUCTION AREA

Modena and Reggio Emilia

GRAPE VARIETY

Lambrusco

WINE PRODUCTION

The freshly picked grapes are de-stemmed and crushed at once, then transported in steel tanks where it is allowed to ferment with the skins. The next step is drawing off, or the total separation of the skins from the must and the latter in the passage of tanks where it is periodically transferred to divide it from the lees praised. The foaming strictly natural, occurs over a long period, an average of 60 days, through the Charmat method.

ANALYTICAL DETAILS

Total acidity : 5,80 g/l

Alcoholic degree: 10,50%

Dry extract: 21 g/l

Sugar: 28 g/l

ORGANOLEPTIC NOTES

The color is ruby red with violet hues and a light froth of the same hue is vinous, intense, fruity and fragrant, reminiscent of the aroma of grapes.

Its flavor is tangy, pleasantly winy with a harmonious, balanced acidity.

It has a an intense aroma, fruity and fragrant markedly, and a pleasant bitter aftertaste.

Excellent as an aperitif and during the meal.

Serving temperature: 10-12 °C

