Lambrusco Reggiano DOP

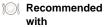




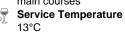
Tasting Notes

Dense and persistent. Shows a pleasant balance in its body. Sparkling sweet. Fruity taste fresh and harmonious

Flor	****	Spic	****
al		у	
Fruit	****	Bals	****
у		amic	



It can be an endlunch wine, often appreciated by lovers also with roasted meats and tasty main courses



Rating: Not Rated Yet

Ask a question about this product

Manufacturer Tenuta Emiliana

Description 🥌 Origin



Flat lands in the northern area of the province of Reggio Emilia, located in the municipalities of Gualtieri, Boretto and Brescello

₹ Grapes

35% Lambrusco Salamino, 25% Lambrusco Marani, 25% Lambrusco Maestri, 15% Ancellotta



hol

8% vol



Vinification

Soft-pressing, maceration and cold fermentation with refrigerated stainless steel silos

Fining

Half shape = 6 months Full shape = 1 year



9999



steel wood