




Lambrusco Reggiano DOP



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

Floral	★★★★★	Spicy	★★★★★
Fruity	★★★★★	Balsamic	★★★★★

 **Recommended with**
It can be an end-lunch wine, often appreciated by lovers also with roasted meats and tasty main courses

 **Service Temperature**
13°C

Rating: Not Rated Yet

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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



Alcohol

8%

vol



Vinification

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

Fining

Half shape = 6 months

Full shape = 1 year



steel



wood



bottle