Lambrusco Bianco dell'Emilia IGP

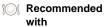




Tasting Notes

Dry, lively, fresh due to a slightly acidic temperament, pleasant with a slight bitter after taste

Flor al	****	Spic y	****
Fruit	****	Bals	****
V		amic	





Fish based appetizers: mussel and clam soutè, seafood salad, raw fish, oysters and vegetable risottos

Service Temperature 8°C

Rating: Not Rated Yet

Ask a question about this product

Manufacturer Tenuta Emiliana

Description 🥌 Origin

Lands in the northern area of the province of Reggio Emilia, located in the municipalities of Gualtieri, Boretto, Novellara and Guastalla

™ Grapes

34% Lambrusco Salamino, 33% Lambrusco Maestri, 33% Lambrusco di Sorbara



Vinification

White wine vinification process of hand picked grapes. Secondary fermentation in autoclave with the Classic Charmat Process

Fining

Half shape = 6 months Full shape = 1 year

