

Lambrusco Bianco dell'Emilia IGP



Tasting Notes

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

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



Recommended with


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





Service Temperature
8°C


Rating: Not Rated Yet
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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

 **Alcohol**
11%  vol

 **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

 steel  wood  bottle