


Lambrusco Rosso dell'Emilia IGP



 **Tasting Notes**
Intensely fruity,
harmonious, refined, typical
of Lambrusco. Tasting
sweet, harmonious and
bold

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

 **Recommended with**
Voul au-vent
cheese puff pastry,
as well as pasta
with meat sauce

 **Service Temperature**
8°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

90% Lambrusco "Nostrano" (cultivar autoctona), 10% Ancellotta



Alcohol

9% vol



Vinification

Red vinification with maceration 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