

## 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  
[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

 **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