

# CARAVAGGIO

## Lambrusco Emilia IGT Amabile Rosso



DENOMINATION	LAMBRUSCO EMILIA IGT
VARIETAL	Lambrusco 100%
ALCOHOL LEVEL	8% vol.
AREA	Emilia-Romagna
SURFACE	Plains and hills
ALTITUDE	0 - 150 m
SOIL TYPE	Medium soil - clay
PLANT DENSITY	3.000 - 6.000 vines per hectare
VITICULTURAL TECHNIQUE	Double Guyot, GDC
HARVEST PERIOD	Second half of September

### VINIFICATION AND FINING

#### TECHNICAL INFORMATION

The grapes used to create this wine are hand and machine harvested, followed by destemming and pressing and contact with the skins for 8 days. Fermentation takes place in 300 - 600 hl tanks at 16-19°C over 8 days, followed by a second fermentation, which lasts for 15 days.

The wine is stored in stainless steel tanks for up to 3 months, before being bottled at a pressure of 2.5 bar. The final wine contains 42 g/l of residual sugar.

#### TASTING NOTES

Bright ruby red in colour, Lambrusco Emilia IGT Amabile Rosso has an intense fruity and yeasty aroma with a well-balanced bouquet. A fresh, sparkling wine, with a mellow taste and pleasant finish of red fruits.

#### FOOD MATCHINGS

Lambrusco Emilia IGT Amabile Rosso can be enjoyed throughout a meal and is excellent with seafood, cheese and grilled vegetables.



CAMPAIGN FINANCED ACCORDING TO  
EU REG.N. 1308/2013

