

# CARAVAGGIO

## Lambrusco Emilia IGT Amabile Bianco



DENOMINATION	Vino Emilia IGT
VARIETAL	Lambrusco 100%
ALCOHOL LEVEL	8%
AREA	Emilia-Romagna
SURFACE	Plains – Hills
ALTITUDE	0 – 350m
SOIL TYPE	Medium soil – clay
PLANT DENSITY	6,000 vines/ha
VITICULTURAL TECHNIQUE	Double Guyot, GDC
HARVEST PERIOD	Second half of September

### VINIFICATION AND FINING

#### TECHNICAL INFORMATION

The grapes used to make this wine are harvested both by hand and by machine in the Emilia-Romagna municipality. Grapes are initially destemmed and pressed. Primary fermentation takes place in 300-600hl tanks at a temperature of 16°C-19°C for 8-10 days. Secondary fermentation lasts 15 days before the Lambrusco rests in tank for up to 3 months.

#### TASTING NOTES

The grapes used to make this wine are harvested both by hand and by machine in the Emilia-Romagna municipality. Grapes are initially destemmed and pressed. Primary fermentation takes place in 300-600hl tanks at a temperature of 16°C-19°C for 8-10 days. Secondary fermentation lasts 15 days before the Lambrusco rests in tank for up to 3 months.

#### FOOD MATCHINGS

Lambrusco Emilia IGT Amabile Bianco pairs excellently with soft cheeses. It also matches wonderfully with fried white fish, spicy Asian cuisine and delicate desserts.



ITALY



EMILIA-  
ROMAGNA



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

