

## Lambrusco dell'Emilia IGT Amabile - Le Vigne dell'Olmo

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**Region.** Emilia Romagna.



**Grapes.** Lambrusco, hand selected from hillside vineyards in Modena and Reggio Emilia area.



**Vinification.** Soft pressing and fermentation with the skins at controlled temperature. Second fermentation following the Charmat method that gives to the wine the typical perlage and a fresh bouquet.



**Tasting Notes.** Intense ruby red color with violet reflections. Intense aroma with notes of cherry and ripe red fruit. Fresh taste, harmonic and slightly sweet, balanced by an excellent acidity.



**Analysis.** Alcohol 9% Vol; Total acidity 6,2 g/l; Residual sugar 30 g/l.



**Food suggestions.** Ideal as an aperitif, with pasta, lasagne, risotto, charcuterie and roasted meats. To serve also with biscuits and cookies. Serve at 12-14 °C.



**Bottle.** "Reggiana" 750 ml (box of 6 bt); 1,5 L (box of 6 bt).

