

LAMBRUSCO AMABILE IGT EMILIA '27 OPERE'

NV | Semi-Sparkling



Italy, Emilia Romagna

Ceci

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Case Size: 6

Ruby red colour with purple hints with an elegant and fine perlage. The vinous entry, the sweet red fruit, black cherry, strawberry, raspberry, blueberry and the light floral notes make it delightful and immediate on the nose. The sweet entry finds a light tannic texture with a delicate freshness, which combined with the sweetness of red fruit, light floral and mineral notes, give it a balanced and sinuous wine.

Vinification:

A soft pressing of Lambrusco grapes produces must with Lambrusco skins rich in colour. The following maceration, with continuous and slow pumping over processes, transfer colour, taste and aroma to the juice which becomes wine after a temperature-controlled fermentation phase. Next comes a period of settling, until December/January to allow a natural cleaning from all impurities. The wine is then stored in temperature-controlled, constant-pressure steel tanks for up to two months. During this period the second fermentation gives to Lambrusco its typical sparkling characteristic but keeping the right amount of residual sugar to make it "Amabile".

Grape Varieties: Lambrusco Maestri| Lambrusco Marani

Classification: IGT Emilia | **ABV:** 8.5% | **Closure:** Mushroom Cork