

LAMBRUSCO BRUSCONE IGT EMILIA '27 OPERE'

NV | Semi-Sparkling



Italy, Emilia Romagna

IGT Emilia

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Case Size: 6

Intense ruby red colour. The crunchy red fruit, black cherry and cherry, agrees pleasantly with the mineral and herbaceous notes that give this wine a typical mark. A pleasant tannin enhanced by the presence of carbon dioxide, red fruits sensations, the pleasant minerality and vegetal notes make this wine intriguing and enjoyable

Vinification:

A soft pressing of Lambrusco grapes produces must with lambrusco skins rich in colour. The following maceration 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 this Lambrusco its typical sparkling characteristic.

Grape Varieties: Lambrusco Maestri| Lambrusco Marani

Classification: IGT Emilia | **ABV:** 10.5% | **Closure:** Mushroom Cork