



Trellising

TECHNICAL SHEETS

Sparkling Dry Red - Metodo Classico

2023

Lambro DMC

IGP Lambrusco dell'Emilia Frizzante



Lambrusco Marani 50%, L. Oliva 30%,
L. Grasparossa 20%



2004



clay, soil



60 masl



4000 plants/ha

Organic Certified. Fertility and vitality of the soil is favored by little addition of cow manure from the own farm.

Manual harvest. 2 days skin contact with pumping overs. Third day still cap, racking by gravity; spontaneous fermentation on own yeasts; no filtrations; 1st fermentation in stainless steel, 2nd fermentation and bottle aging 20 months

TASTING NOTES

Purple-red color, fine and persistent mousse; aromas of red fruit, cherry, tobacco notes, smoky. Fresh, elegant, incredible drinkability

PAIRINGS

Fresh and stuffed pasta, Parmigiano-Reggiano, roast meats, boiled meats, cured meats. Gourmet pizza.

Production in 2024: 1000 bottles

Alc. 11,5% Vol

Contains sulfites

EU Organic wine



EMILIA ROMAGNA



**PODERE
GIARDINO**