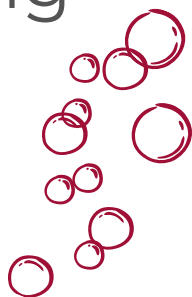




Trellising

TECHNICAL SHEETS



Sparkling Dry Red

2024

Take Five

IGP Lambrusco dell'Emilia Frizzante

CELLAR VINEYARD



Lambrusco Marani 20%, L. Grasparossa 20%, L. Oliva 20%, L. Maestri 20%, L. Salamino 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. Destemming and maceration with pumping over for 4 days; fifth day on still cap and racking by gravity; spontaneous fermentation on own yeasts; clarification only by racking, no filtration; 1st fermentation in stainless steel, 2nd fermentation and bottle aging 12 months.

TASTING NOTES

Ruby red color with purple hues, winy aroma, red berries in the nose, cranberry and raspberry in the palate, finely blended with tobacco and leather hues.

PAIRINGS

The classic lambrusco of the Reggio Emilia tradition, gastronomic, excellent with fresh and stuffed pasta,, Parmigiano-Reggiano, cured or boiled meats, highly enjoyable as an aperitif.

Production in 2024: 1400 bottles

Alc. 12,5% Vol

Contains sulfites

EU Organic wine



EMILIA ROMAGNA



PODERE GIARDINO