

LAMBRUSCO

I.G.T.



AGRONOMIC CHARACTERISTICS

Variety: 100% Lambrusco Maestri

Exposure: Southwest

Altimetry: 200 meters

Soil type: Calcareous clay soil

Plant density: 6,000 plants/ha

Training system: Simple Guyot

Yield per hectare: 80 quintals

Harvest period: September/October

Average vineyard age: 25 years



OENOLOGICAL CHARACTERISTICS

Type: Emilia I.G.T

Harvest: Manual harvest with bunch selection

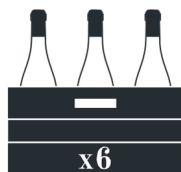
Fermentation temperature: <25°C

Fermentation duration:

Approximately 20 days, partly on the skins

Prise de mousse: Charmat method

Alcohol content: 12% Vol.



mOnTe
delle vigne

ORGANOLEPTIC CHARACTERISTICS



Colour: Intense ruby red with purple highlights



Palate: Well-structured and balanced on the palate, with a long, delicately tannic finish.



Nose: Intense and vinous aroma, combined with hints of red fruit, black cherry, cherry, and berries.



Service temperature:
6 - 8 °C



Food pairing: It pairs well with rich meats, especially cured and cooked pork sausages, such as cotechino, zampone, and salami.