



SPARKLING RED WINE

LUSVARDI BRUT

- Denomination: Lambrusco dell'Emilia IGP
- Grape variety: 100% Lambrusco (Salamino, Grasparossa)
- Vinification: De-stemming and crushing of the grapes followed by 12 days of cold soak maceration; ranking and soft pressing of the skins
- Second vinification: Fermentation directly by the grape must in stainless steel pressure tanks (at 15 °C)
- Alcohol content: 11,5% VOL.
- Description: Red ruby colour with purplish nuance, red fruits aroma, especially cherry, redcurrant, raspberry, with deep and fresh floral flavourings. Pervasive and pleasant acidity accompanied by a good intensity that exalts its persistence. Perfect as aperitif, ideal with cured pork meats. It is also indicate with quite fat food
- Temperature: 6°- 8°C
- Sizes: 0,75l - 1,5l