

VITA  
MEDITERRANEA

# LAMBRUSCO DELL'EMILIA IGT SEMISECCO

## ORGANIC WINE



The creation of our wines is an act of love for nature: organic wines with eco-sustainable packaging, respecting man and the environment around him.

### VARIETIES

Lambrusco

### PRODUCTION DISTRICT

In the hills and foothills north of Modena.

### TYPE OF SOIL

Medium-textured sandy soil.

### TRAINING SYSTEM

Double curtain and vertical trellised with spurred-cordon or Guyot pruning.

### HARVEST

September.

### WINEMAKING METHOD

After destemming, the Lambrusco grapes are cooled in small tanks at a low temperature for 2–3 days. Following primary fermentation for 7–10 days, the settled must is transferred to a pressure tank for slow refermentation at a temperature of 15–18 °C until all the sugar has been depleted.

### SENSORY PROFILE

Pink tending to cyclamen with a powder pink mousse; close-focused nose of raspberries, strawberries, and violets; fine, full-flavoured palate with nicely balanced dryness and a long aromatic finish.

### RECOMMENDED CELLARING

Twelve months in bottle, laid down in a cool, dark place.

### FOOD PAIRING

Parmigiano Reggiano, prosciutto, mortadella and all traditional cured meats.

**ALLERGENS:** Contains sulphites.

