



Lambrusco Amabile IGP

Ruby-red color with a purple edge, lively and evanescent foam. The smell is rich, the flavor is fresh and harmonious. It is perfectly sweet, leaving a fresh and fruity aftertaste.



Lambrusco dell'Emilia IGP Frizzante Amabile



Lambrusco



200 - 230 q.li per hectare



Modena



1 - 2 years



12 - 14° C



The freshly harvested grapes are destemmed and simultaneously pressed; then, they're transported in large, modern vats where they ferment with the skins in order to get the most intensity in term of colors and smells. During the fermentation process, the must is oxygenated by being pumped over the grape dregs. The next operation is the racking off: marc and must are separated and the must is separated from the sediment by being poured periodically in vats. The foam is collected naturally using the Charmat method over a considerable period of time in order to give the wine a fine and persistent perlage. The wine is then filtered and bottled.



Red color with a fine and persistent foam. The flavor is sweet, soft and balanced; the smell is typical with floral and red-fruits notes.



It is a wine that pairs well with the whole meal; it goes well with risotto, tortellini, boiled meat, cured meats, and cheese. It is also good for any type of dessert.



0,75 and 1,5 liters. Also available in 20 liters barrels

DALFIUME
NOBILVINI