



# Lambrusco Secco IGP

*Colore rosso rubino con orli violacei, spuma vivace, evanescente, profumo vinoso. Dal sapore fresco, armonico e sapido.*



**Lambrusco dell'Emilia IGP Frizzante Secco**



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.



Ruby-red color with purple rim, lively and evanescent foam. The smell is rich; the flavor is fresh, harmonious, and savory.



It's ideal with lasagna, pork rind with beans, and Parmigiano Reggiano cheese.



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

**DALFIUME**  
NOBILVINI