

LAMBRUSCO SECCO IGT EMILIA 'TERRE VERDIANE'

NV | Semi-Sparkling



Italy, Emilia Romagna

Ceci

8000199004478

Case Size: 6

Deep ruby red colour with a lively foam. The sensations of ripe red fruit such as marasca cherry, red cherry and wild berries are well tied to violet floral notes and herbaceous hints on the nose. Freshness and flavour are in full balance with a present and delightful tannin on the palate. Ripe fruity notes with a light spiciness accompany us in a pleasantly smooth finish.

Vinification:

A soft pressing of Lambrusco Maestri and Marani grapes produces must with lambrusco skins rich in colour. The following maceration transfer colour, taste and aroma to the juice which becomes wine after a temperature-controlled fermentation phase. Next comes a period of settling, until December/January to allow a natural cleaning from all impurities. The wine is then stored in temperature-controlled, constant- pressure steel tanks for up to two months. During this period the second fermentation gives to Lambrusco Terre Verdiane its typical sparkling characteristic.

Grape Varieties: Lambrusco Maestri| Lambrusco Marani

Classification: IGT Emilia | **ABV:** 11% | **Closure:** Natural Cork