

NESSUN DORMA LAMBRUSCO

750 ml



TYPE: Lambrusco di Modena, Dry, Organic

FEATURES: Red, sparkling, dry Lambrusco grape source
Grasparossa 95% and 5% Salamino

VINIFICATION: Winemaking in red

MACERATION: At a 5 ° C temperature, remains in contact with the
skins for 4-5 days in relation to the grape characteristics

FERMENTATION: With the selected yeast and Grasparossa must at
15°C temperature all' inside of autoclave (Charmat method)

FOAM: Vivid with violet reflections

APPEARANCE: Ruby red with violet reflections

BOUQUET: Fruity and persistent enhanced by a good acidity,
moderate alcohol

PERLAGE: Fine and persistent

TASTE: Aromas of black cherry, body fresh, fruity and balanced,
well-structured and tannic

SERVING TEMPERATURE: 8 - 10° C

WINE-PAIRINGS: Goes nicely with cold meats, pasta with meat sauce,
boiled, grilled meat

BEST AGE: 6-8 months from' bottling

TERRITORY: Hilly, Levizzano Castelvetro (Modena)

LAND: Silt, sandy, clayey

PLANT SYSTEM: Plant in rows, planting layout 0,9x2,9m

YEAR OF PLANTING: 2004 - 2008

PRUNING: Spur cordon

HARVEST TIME: Varies depending on the climate, roughly the first few
days until the middle of September

YIELD: 75 quintals per hectare

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