

Umberto Cavicchioli e F.

1928

Lambrusco di Modena D.O.C. Semi-sparkling • Semi-dry

Living in the present while remaining faithful to one's original philosophy. This is the spirit of the "1928" product range, truthful witness of the experience and the passion handed down from father to son, from generation to generation ever since 1928, when the story of Cantine Cavicchioli began. Lambrusco di Modena DOC semi-dry, thanks to its well-rounded flavour, offers a versatile tasting experience that will meet the expectations of the most demanding wine lovers.

Grapes

Lambrusco Salamino and Lambrusco Grasparossa.

Origin

Vineyards in the central part of the province of Modena.

Vinification

The grapes undergo a process of cold maceration for 2-3 days in contact with the skins. The alcoholic fermentation then takes place, for about 10-15 days on the skins, at a temperature of 15-18° C. This is followed by the second fermentation, according to the Charmat method, for 4 weeks at a controlled temperature of 13-15° C.

Tasting notes

COLOUR: deep ruby red with a purple mousse.

BOUQUET: intense and enveloping with hints of ripe red fruits.

FLAVOUR: an appropriate acidity, along with a good tannic structure and a well-balanced residual sugar, ensure fullness of flavour and a pleasant drinkability. On the palate, it releases a harmonious taste with a pleasant hint of sweetness.

Pairings

A perfect pairing for traditional Emilian recipes, from lasagna to filled pasta, from meat ragouts to mushroom sauces. It will also enhance vegetable creams and velvety soups, as well as hearty dishes like "pasta e fagioli".



Alcohol
Content
10,5% vol



Residual
Sugar
23g/L



Serving
Temperature
10-12°C



Size
75 cl