

Umberto Cavicchioli e F.

1928

Lambrusco di Sorbara 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 Sorbara DOC semi-dry is a symbol of this philosophy in a distinctively Modena style. This semi-sparkling wine brings the heritage of a land and its outstanding winemaking tradition to every glass, appealing to a wide range of enthusiasts..



Grapes

Lambrusco di Sorbara.

Origin

Vineyards north of Modena and between the rivers Secchia and Panaro.

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: light ruby red with a purplish mousse.

BOUQUET: smooth and fruity with hints of cherry, currant and unripe red berries, complemented by a pronounced aroma of violet.

FLAVOUR: on the palate, a harmonious flavour shines through, with a pleasantly enveloping and balanced acidity, leading to a persistent finish.

Pairings

An interesting choice as an aperitif, paired with seafood finger food or Emilian charcuterie. It complements intense-flavoured first courses such as creamy risottos or white-meat ragout. It can be equally surprising with Mexican or Eastern street food (*bao*, dumplings).



Alcohol
Content
10% vol



Residual
Sugar
23g/L



Serving
Temperature
6-8°C



Size
75 cl