

## FIERONERO

# Lambrusco Emilia I.G.T.

## Semi-sparkling • Semi-dry

With its deep colour and graceful temperament, Fieronero captures the true essence of Emilia. This Lambrusco stands out for its convivial yet elegant character, seamlessly blending a bold soul with a welcoming and lively spirit.

### Grapes

Lambrusco Grasparossa and Lambrusco Salamino.

### Origin

Vineyards in the province of Modena.

### Vinification

The grapes are destemmed and left in contact with the skins; around halfway through alcoholic fermentation, the free-run juice is transferred to a stainless steel tank, where the Charmat method fermentation continues for about 3 weeks at a controlled temperature of 15-18°C.

### Tasting notes

**COLOUR:** dark purple; lively pink mousse with purplish hues.

**BOUQUET:** full-bodied and harmonious with hints of wild berries and spicy notes.

**FLAVOUR:** smooth and elegant with notes of red fruits.

### Pairings

An all-round wine, it finds its perfect place with pizza or with the most traditional meat ragout pasta, charcuterie or boiled meats. It is an enjoyable and lively choice with barbecue cuisine and gives the best with mature cheeses such as Parmigiano Reggiano.



Alcohol  
Content  
10%vol



Residual  
Sugar  
23 g/L



Serving  
Temperature  
6-8°C



Size  
75 cl