

TRE MEDAGLIE

Lambrusco Salamino di Santa Croce D.O.C. Semi-sparkling • Semi-Dry

The deep bond with the land and with the winemaking tradition of Modena has been part of the history of the Cavicchioli family since 1928. That year, Umberto Cavicchioli began to produce his Lambrusco "Tradizione". The "Tre Medaglie" range faithfully represents and carries on this legacy.

Grapes

Lambrusco Salamino.

Origin

Vineyards in the foothills south of Modena .

Vinification

After crushing, the grapes undergo cold maceration in small tanks at a low temperature for 2-3 days. The first alcoholic fermentation is followed by a secondary fermentation according to the Charmat method at controlled temperatures with the addition of must

Tasting notes

COLOUR: ruby red with a purplish-red mousse.

BOUQUET: elegant, intense and persistent with fruit reminders.

FLAVOUR: medium-bodied, smooth and balanced by a savoury note.

Pairings

The balance expressed by this Lambrusco pairs well with first courses featuring meat sauces, such as lasagne, and it also satisfactorily complements platters of cured meats and semi-mature cheeses.



Alcohol
Content
9,5%vol



Residual
Sugar
24g/L



Serving
Temperature
10-12°C



Size
75 cl