

MARCHIO STORICO

Lambrusco di Sorbara D.O.C.

Semi-sparkling • Semi-sweet

Among the many products from Cantine Cavicchioli there is a range that distinctively represents both the company's history and the tradition of Modena winemaking. This collection highlights conviviality, tradition and a deep connection to the land and its heritage. It's a tribute to Emilian culture, worth savouring every day.

Grapes

Lambrusco di Sorbara.

Origin

Vineyards in the province of Modena.

Vinification

Grapes are fermented on the skins for 2-3 days and then brought to the second alcoholic fermentation in stainless steel containers at a controlled temperature, using the Charmat method.

Tasting notes

COLOUR: clear ruby red with purplish reflections; light purple froth.

BOUQUET: ample and fresh, reminiscent of red berries and violet.

FLAVOUR: smooth with a well-balanced and harmonious acidity, with notes of strawberries and black cherries.

Pairings

The fresh smoothness of this semi-sparkling wine makes it a perfect companion for charcuterie-based appetizers or savoury pies and quiches. Also excellent when paired with filled fresh pasta or meat courses.



Alcohol
Content
8%vol



Residual
Sugar
45 g/L



Serving
Temperature
8-10°C



Size
75 cl