

## MARCHIO STORICO

# Lambrusco di Sorbara D.O.C.

### Semi-sparkling • Dry

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; mousse with purplish reflections.

**BOUQUET:** fruity and intense with notes of violet.

**FLAVOUR:** fresh and well-balanced with hints of red berries.

### Pairings

Lively semi-sparkling wine that pairs well with charcuterie-based appetizers and pasta with white meat ragout sauces or seafood sauces. Overall, a perfect choice for the traditional Emilia cuisine.



Alcohol  
Content  
11% vol



Residual  
Sugar  
11 g/L



Serving  
Temperature  
8-10°C



Size  
75 cl