

*Umberto Cavicchioli e F.*

## Lo Scarlatto di Umberto Lambrusco di Sorbara D.O.C.

Sparkling • Brut • Traditional Method

The deep essence of Lambrusco di Sorbara, the elegance of the traditional method and the oenological quality of Cantine Cavicchioli find a perfect synthesis in "Lo Scarlatto di Umberto" (literally Umberto's Scarlet). A tribute to the land and its terroir, as well as to the founder of the winery, combining tradition and innovation, easiness and high winemaking to captivate connoisseurs and lovers of Lambrusco di Sorbara DOC.



### Grapes

Lambrusco di Sorbara.

### Origin

Vineyards at the heart of DOC Sorbara, around the rivers Secchia and Panaro.

### Vinification

The grapes are handpicked, gently pressed and then left to macerate for 2-3 days in contact with the skins. The extraction of the must is then carried out. It is separated into different parts, consistent for characteristics and quality: from the first, organoleptically finer and richer, to the last, loaded with colour and perfume. The different wine masses are left to ferment separately and then blended, after a careful selection, to originate a cuvée. The second fermentation follows (in the bottle, according to the traditional method), with a permanence of 18 months on the lees.

### Tasting notes

**COLOUR:** bright ruby red with scarlet reflections, full pink froth, elegant and persistent perlage.

**BOUQUET:** straightforward and elegant with hints of red fruits, cherries and black cherries, and spicy notes.

**TASTE:** airy on entry, then bold with notes of red fruits and with a vibrant well-balanced acidity typical of these grapes.

### Pairings

The balance and the structure of this traditional method make it a surprising companion for first courses with white meat ragout, risottos and particularly with white meats and grilled fish.



Alcohol Content  
12% vol



Residual Sugar  
12 g/L



Serving Temperature  
8-10°C



Size  
75 cl