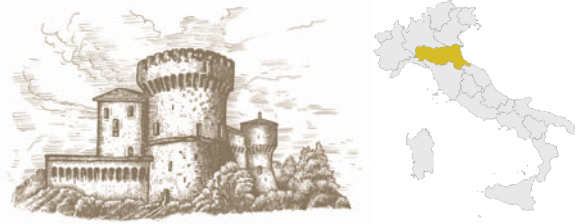


*BRUSA* DAL 1888

## LAMBRUSCO

*S'a uli avé un bon vindmè, al vid l'e' giaz a l's'ha da purghè;  
se la vida la s' purgarà d'la bèll'ova la farà!*

DOLCE



Grape pressing, juice settling followed by alcoholic fermentation; after 3 months wine is added with grape sugar and yeast and is re-fermented in autoclave at 12°C. the wine is then filtered and then isobaric bottled.

**GRAPES:** Lambrusco

**PRODUCTION ZONE:** Emilia

**CONTENTS:** 0.750 lt.

**RESIDUAL SUGAR:** 50 g/l

**ALCOHOL CONTENT:** 7,5% Vol.

**CHARACTERISTICS:** Obtained from grapes of Lambrusco vine cultivated in the typical area. Shows a vivacious red colour; slightly fruity bouquet, vinous, amiable taste, harmonic, lively and very palatable, with a cool fragrance of freshly harvested grapes.

**SERVING SUGGESTIONS:** Goes well with desserts, aperitifs, accompanies the whole meal with a wide range of courses.

**SERVING TEMPERATURE:** 12-14°C