

BRUSA DAL 1888

LAMBRUSCO

*S'a vli 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!*

SECCO



Few hours of skin contact then pressing, first alcoholic fermentation. Second fermentation in autoclave at 14° C; lees contact for 30 days.

GRAPES: Lambrusco

PRODUCTION ZONE: Emilia

CONTENTS: 0.750 lt.

RESIDUAL SUGAR: 12 g/l

ALCOHOL CONTENT: 11,00% Vol.

CHARACTERISTICS: Bubbles: rightly evanescent, with a fine and persistent perlage. Colour: dark red colour with an intense purple hue. Smell: Fresh, with notes of plum, raspberry and cherry. Taste: Dry, fresh acidity, sweet tannins and a lingering finish.

SERVING SUGGESTIONS: Goes well with Greasy Italian food such salami.

SERVING TEMPERATURE: 12-14°C