

# Selva Masacci

## LAMBRUSCO

## DI SORBARA

denominazione di  
origine controllata

SECCO



**GRAPES:** Lambrusco Sorbara

**PRODUCTION ZONE:** Emilia area

**CONTENTS:** 0.750 lt.

**ALCOHOL CONTENT :** 11,00% Vol.

**CHARACTERISTICS:** It pours a light ruby red, with a pinkish mousse, this is the lightest of the four varieties of Lambrusco PDO in the province of Modena. The scent is fresh, pronounced, very delicate, with a distinct hint of violet, which is the most typical and unmistakable feature of this wine. The flavor is delicate, full-flavored, balanced, pleasantly acidulous and fruity. Thanks to its high acidity and light body it is a delicious and easy wine to be drunk young.

**SERVING SUGGESTIONS:** Suitable to accompany first courses, cold cut and parmesan cheese.

**SERVING TEMPERATURE:** 12-14°C