



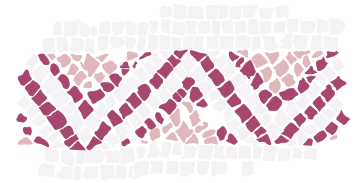
GALASSI

LAMBRUSCO

SECCO



DAL MOSAICO
"IL TRIONFO DI DIONISO"



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

APPELLATION: Lambrusco Vino Frizzante Emilia IGT Sparkling Dry

GRAPE VARIETY: Lambrusco 100%

PRODUCTION AREA: Romagna hillside

CAPACITY: 0,750 lt.

VOLUME: 11% vol.

RESIDUAL SUGAR: 13 g/l.

TASTING NOTE: Rightly evanescent, with a fine and persistent perlage.

Dark red colour with an intense purple hue
Fresh, with notes of plum, raspberry and cherry.

Dry, fresh acidity, sweet tannins and a lingering finish.

SERVING SUGGESTION: Greasy italian food such salami and cotechino.

SERVING TEMPERATURE: 14-15°C.