



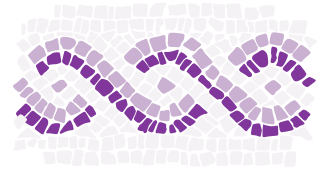
# GALASSI

## LAMBRUSCO

### AMABILE



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 Sweet Sparkling

**GRAPE VARIETY:** Lambrusco 100%

**PRODUCTION AREA:** Romagna hillside

**CAPACITY:** 0,750 lt.

**VOLUME:** 8,50% vol.

**RESIDUAL SUGAR:** 40 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 sweet, fresh acidity, sweet tannins and a lingering finish.

**SERVING SUGGESTION:** Italian food and dry pastry

**SERVING TEMPERATURE:** 8-10°C.