

“Piazza San Prospero” - dal 1998 Reggiano Lambrusco D.o.p. scuro-Spumante



Vines: 35% Lambrusco Montericco, 15% Ancellotta, 50% Lambrusco Salamino

Features: Spumante dry

Vinification: In red at the controlled temperature

Natural fermentation: Charmat into pressurized tanks with naturally sweet must and selected yeasts at 18° C

Type: Dry 15g/l sugar

Alchol: 11 % vol

Colour: Dark ruby red with violet hints

Taste: Velvety, a little sharp, fresh and bodied

Scent: Distinctive, fruity like raspberries

Foam: Violet and persistent

Growing area: Reggio Emilia

Harvest: September - october

Ageing: Within 2 years

Temperature: 8-10 ° C

Box: 6 bottles 75 cl, 12 bottles 37.5 cl

Pairs well with: Produced to celebrate the Patron Saint of Reggio Emilia, it is suitable with all Emilia traditional cuisine, pasta, cold cuts, meats