

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



<b>Vines:</b>	35% Lambrusco Montericco, 15% Ancellotta, 50% Lambrusco Salamino
<b>Features:</b>	Spumante dry
<b>Vinification:</b>	In red at the controlled temperature
<b>Natural fermentation:</b>	Charmat into pressurized tanks with naturally sweet must and selected yeasts at 18° C
<b>Tipe:</b>	Dry 15g/l sugar
<b>Alchol:</b>	11 % vol
<b>Colour:</b>	Dark ruby red with violet hints
<b>Taste:</b>	Velvety, a little sharp, fresh and bodied
<b>Scent:</b>	Distinctive, fruity like raspberries
<b>Foam:</b>	Violet and persistent
<b>Growing area:</b>	Reggio Emilia
<b>Harvest:</b>	September - october
<b>Ageing:</b>	Within 2 years
<b>Temperature:</b>	8 10 ° C
<b>Box:</b>	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