

LAMBRUSCO Emilia Red

TYPE OF WINE: Semi-sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes from the geographical area known as Emilia, between the provinces of Modena, Reggio Emilia, Bologna, Parma and Piacenza.

WINEMAKING PROCESS: "Red vinification with maceration on the skins to extract color and tannins. Second fermentation in pressurized stainless-steel tanks (Charmat Method), where natural carbon dioxide develops while enhancing the wine's aromatic and fruity notes. The process takes place at controlled temperatures, always below 18-19°C, to preserve the grapes' flavors and fragrances.

GRAPE VARIETES: Lambrusco varieties Marani, Maestri, Salamino and other permitted varieties for a minimum of 85%, with the remainder from other varieties allowed by the disciplinare.

ALCOHOL CONTENT: 8% Vol - **DOSAGE:** Semi-sweet

COLOR: Brilliant red.

BOUQUET: Fruity, with floral notes and red-fruit notes.

TASTE: Fresh, smooth and rounded, with good balance between sweetness and the grapes' characteristic acidity.

FOOD PAIRING: Wine for the whole meal, ideal with flavoursome or spicy dishes thanks to its acidity and freshness. Perfect with pasta dishes with meat ragù, risottos, tortellini, lasagne, boiled meats, cured meats and cheeses.

SERVING TEMPERATURE: 8-10 °C

Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090072
EAN Cassa:	48001335090070
SKU:	VFXX11

