

Lambrusco Emilia White

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: White vinification with immediate separation of the skins. Second fermentation in pressurized stainless-steel tanks (Charmat Method), where natural carbon dioxide develops while enhancing the wine's aromatic and fruity notes. The entire process takes place at controlled temperatures, always below 18-19°C, to preserve the grapes' aromas 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 straw-yellow with yellow highlights.

BOUQUET: Fruity, with floral notes.

TASTE: Fresh and distinctive, with a well-balanced fruity flavour.

FOOD PAIRING: Excellent as an aperitif; pairs very well with white meats, fish dishes and green salads. Also perfect with desserts and dry biscuits.

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:	8001335090096
EAN Cassa:	48001335090094
SKU:	VFXX13

