



GRAPES: 100% Lambrusco

PRODUCTION ZONE: Area of Mantova (Lombardy)

APPELLATION: Mantovano DOC

TYPE: Medium-sweet red sparkling wine

VINIFICATION METHOD: Fermentation in stainless steel

SERVING TEMPERATURE: 12-14° C (53.6-57.2° F)

ALCOHOL: 8.5% by vol.

RESIDUAL SUGAR: 40 g/l

TOTAL ACIDITY: 6.0-7.0 g/l

PACKAGING: 12 bottles per case

CLOSURE: Natural Champagne cork

CS/PALLET: 60

CS WEIGHT: 18.8 kilos (41.4 lbs.)

UPC: 805326490043

SCC: 18053264900172

TASTING NOTES

COLOR: Intense ruby red

BOUQUET: Persistent and fragrant, with notes of black cherries and wild berries

PALATE: Aromatic, fruity and pleasantly sweet

FOOD PAIRING: Ideal with cheese, ham, salami, pork, cold cuts; superb with red meats and game.