



ACHILLE

LAMBRUSCO DELL'EMILIA IGT
Dry sparkling red wine fermented in the bottle

TYPES OF GRAPES: 100% Lambrusco di Sorbara

SOIL TYPE: Silty

TONS PER ACRE: 6.7 tons/acre

HARVEST: Hand-picked

VINIFICATION: Fermentation off skins using Sorbara grapes, with horizontal pressing. The must ferments at controlled temperatures in small concrete tanks

SPARKLING PROCESS: Bottle fermentation (Pét-Nat)

ALCOHOL CONTENT: 12% vol

SENSORY PROFILE

APPEARANCE: Pale pink with fine bubbles

NOSE: Red berries with a hint of citrus

PALATE: Dry, refreshingly crisp, and delicate

FOOD PAIRING: Ideal as a pre-dinner drink, complements charcuterie boards and pasta dishes. Also pairs beautifully with raw seafood preparations.

SERVING TEMPERATURE: 8-10°C (46-50°F)

