



# 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)